
Brunch



Starters

Breakfast Builder \$7

(a la carte breakfast)

Starts with one egg to order, one meat, and one bread

~ADD~

Eggs to order \$1 ea.

Thick cut, double smoked bacon \$.75 ea.

Sausage patties

Sausage links \$.75 ea.

Wheat or white toast, English muffin, or Johnny cake \$1 ea.

Hash browns \$1.5

Johnny Cakes \$11

Four Cornmeal pancakes with maple syrup, and your choice of sausage patties, bacon or sausage links

Griddle Stack Sandwich \$9

Your choice of double smoked bacon or sausage patty with cheese and one egg cooked to order on Johnny Cakes with hash browns and maple syrup

Morning Tender \$13

Our thin pounded, hand breaded tenderloin on a bun, topped with American or smoked gouda, one egg your way, and bier cheese with a side of hash browns

Breakfast Bowl \$11

Savory grits with scallions, Williams Brothers' double smoked bacon, crispy fried shallots, a soft-boiled egg, and a touch of honey

Sandwiches

All sandwiches are served with your choice of kettle chips, warm German potato salad, sauteed vegetable blend, or substitute a cup of tomato soup (add \$3)

Spinach Artichoke Grilled Cheese \$13

Spinach and artichokes with smoked gouda and mozzarella melted between grilled panini bread

Add grilled or blackened chicken \$3

Snow Day \$12

Grilled cheese sandwich with American cheese on your choice of sprouted wheat berry or panini bread, and a cup of tomato soup.

Crispy Chicken \$14

Panko breaded, buttermilk brined chicken breast, pan fried and topped with lettuce, tomato, onion, and basil mayo.

LCW Burger \$14

We blend ground chuck and mushroom for a more sustainable burger. We smash 2 patties on the grill, top it with American cheese, and put it on a toasted potato bun loaded with lettuce, tomato, onion, pickle, and our signature burger sauce.

Farmhouse BLT \$15

Williams Brothers' thick cut double smoked bacon stacked on panini bread with lettuce, tomato, and garlic aioli

Classic Bratwurst \$12

Williams Brothers' smoked bratwurst with sauerkraut and mustard on a bun

Apple Sausage \$12

Williams Brothers' apple sausage on a bun topped with sauteed peppers and onions.

Smoked Greek Garlic Brat \$12

Savory garlic filled brat topped with feta cheese, fresh parsley, and kalamata olives

Spinach Artichoke Bruschetta \$13

Crunchy house-made crostini with cheesy spinach and artichoke spread

Bavarian Breadsticks \$12

Bavarian pretzels with house-made bier cheese sauce

Wurst Sampler Board \$18

Three types of sliced sausages and warm pretzel bites with bier cheese and mustard

Homestead Breakfast Board \$18

Johnny Cakes drizzled with maple syrup surrounded by fruit, sausage, bacon, and sunny side up eggs

Olive Tapenade \$13

A blend of chopped olives, roasted red peppers and garlic served with dried apricots, cranberries, and house-made crostini.

Tomato Soup \$7

Classic house-made tomato soup

Main Course

Lemon Parsley Chicken Pasta \$17

Farfalle pasta in a creamy garlic sauce with olives, tomatoes, lemon and fresh herbs with grilled or blackened chicken

Tilapia Piccata \$17

Tilapia fillets pan seared and finished with a white wine, butter, and caper sauce, served with sauteed vegetables and long grain and wild rice pilaf

Schweine Schnitzel \$19

Pork loin pounded thin, breaded, and pan fried topped with creamy dill sauce, German Potato salad, and sauteed vegetables

Aglie e olio \$16

This homestyle Italian dish only uses capellini pasta, fresh garlic and olive oil with a touch of herbs to make a classic Neapolitan comfort food

Sausage Sampler \$19

One classic Bratwurst with sauerkraut, smoked Greek garlic brat with feta and olives, and one apple sausage with sauteed peppers and onions with sauteed vegetables and German potato salad.