



Oakley's

PANCAKES

Sub GF + 2

Blueberry Danish Pancakes 14

Buttermilk pancakes filled with blueberries, topped with a lemon-infused mascarpone, blueberry coulis, and powdered sugar

Strawberry Shortcake Pancakes 13

Buttermilk pancakes filled with strawberries, topped with a lemon-infused mascarpone, strawberry gastrique, and powdered sugar

Elvis Pancakes 13

Buttermilk pancakes filled with fresh bananas, topped with a peanut-butter mascarpone, bacon, and a peanut-butter drizzle

Buttermilk Pancakes 10

Buttermilk pancakes topped with powdered sugar

Mini Pancake Flight 14

Featuring one blueberry Danish pancake, one strawberry shortcake pancake, and one peanut butter banana pancake

French Toast Sticks 10

Sliced Brioche bread drenched in a homemade, spiced French toast batter; served with lemon-infused maple syrup

BENNY'S

All served with side of breakfast potatoes

Traditional Benny 12

Canadian bacon, poached eggs; topped with Hollandaise and chives

Caprese Benny 13

Grilled tomato, poached eggs, mozzarella, basil-pesto, Hollandaise sauce; finished with balsamic glaze

Golden State Benny 14

Grilled tomato, avocado, sweet/smoky bacon, poached eggs, topped with hollandaise sriracha aioli

Chorizo Benny 14

Avocado, chorizo, poached eggs, biscuit; topped with chorizo-Hollandaise sauce

OMELETS

All served with side of breakfast potatoes. Egg white omelet served upon request.

Wisconsin Omelet 13

Amish free-range eggs, Wisconsin sausage, cheese curds, caramelized onions

Southwest Omelet 14

Amish free-range eggs, chorizo, pepper jack cheese, diced mixed bell peppers; served with house-made salsa

The Veggie Omelet 14

Amish free-range eggs, mushrooms, onions, green peppers, red peppers, and spinach; topped with avocado and radish

The Denver Omelet 12

Amish free-range eggs, green pepper, ham, and cheddar cheese

BYO Omelet 12

Amish free-range eggs, choice of one breakfast meat, choice of cheese, and up to two vegetables

TRADITIONAL BREAKFAST

All-American Breakfast 12

Two eggs any style; choice of one meat; choice of toast; choice of potato

Corned Beef Hash 15

Chopped house-braised corned beef; golden hash brown, parsley. Onions optional. Add two eggs any style for 2.50

Chilaquiles 14

Mexican nachos; homemade tortilla chips, house-made pico de gallo, queso fresco, guacamole, and choice of egg. Add Chorizo 3

Monte Cristo Sliders 14

Canadian bacon, turkey, Swiss cheese; served between two French toast English muffins and maple syrup drizzle on side

Southern Biscuits & Gravy 12

Homemade Buttermilk biscuits smothered in country-sausage gravy. Add two eggs, any style, for an additional 2.50

Avocado Toast 12

Smashed avocado, house-made pico de gallo, queso fresco, julip shaved radish, on your choice of bread. Add two eggs any style for 2.50. Sub GF + 2 **V**

Oak's Favorite Breakfast Sandwich 14

Eggs any style, choice of one meat, cheddar cheese, served between two French toast slices; choice of potato & maple syrup drizzle on the side

LUNCH ENTREES

All sandwiches served with side of French fries

Mozzarella Pesto Sandwich 14
Fresh mozzarella, roma tomatoes, basil-pesto, arugula, and aged balsamic glaze, on a toasted ciabatta bun. Add bacon for an additional 2.50
Add chicken for an additional 5 **V**

The Oak's Club 13
Toasted Wheat (The Pullman), sliced turkey, arugula, bacon, house-made mayo

Reuben 15
House-braised corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on *Voyageur's* grilled seeded rye

SALADS

Burrata Salad 13
Heirloom tomatoes (when in season), stuffed burrata ball, and cucumber on a bed of arugula, drizzled with EVOO and balsamic. Served with a side of pesto **GF, V**

Rainbow Beet Salad 13
Multicolored beets, arugula, honey-infused goat cheese, cucumber, balsamic, breakfast radish **GF, V**

KIDS' MENU

Grilled cheese & fries 7
One egg, toast, and choice of breakfast meat 6
Remi Short Stack (three mini pancakes) 6
Add kids choice of meat 2

À LA CARTE

Single Pancake/Waffle 5
Sub GF+ 2

Single French Toast 5

Side of Seasonal Fruit 6

English Muffin or Biscuit 4

Gluten Free Toast 5

Voyageur's Toast 4
Country loaf, seeded country, pullman, cinnamon maple raisin

Oak's Breakfast Parfait 7
Vanilla Greek yogurt, seasonal fruit & berries, granola, lavender-honey drizzle **V**

Fried Green Beans 8
served with house-made sriracha aioli

CHOICE OF POTATOES 4

Breakfast potatoes
Hash browns
French fries

CHOICE OF MEATS

Two slices of house-cured bacon; choice of traditional, jalapeño, or sweet and smokey 4
Canadian bacon 4
Three Sausage links 5
Bacon Flight 12
Six house-cured & smoked pork belly; two traditional / two jalapeno / two sweet & smokey

BEVERAGES

Fresh Fruit Juice 4
Apple/Orange/Pineapple/
Cranberry/Grapefruit

2% Milk 3

Chocolate Milk 3

Lemonade 3

Sprecher's Tap Root Beer 4
(No Free Refills)

Coca-Cola Products 3
(Coke, Diet Coke, Sprite)

Colectivo Coffee 4

Blue Heeler Regular
Columbian Decaf

Toro Double Espresso 4

Cappuccino 6

Unsweetened Iced Tea 4

**Unsweetened
Passion Iced Tea 4**
with or without lemonade

**Cucumber Watermelon
Iced Tea 4**

Tazo Hot Teas 4

Green - green ginger/
peachy green/ China
green tops

Black - earl grey/
elderberry blackberry

Herbal - wild sweet
orange/prickly pear
cactus/calm chamomile/
passion

Wisconsin wants us to tell you: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity is automatically added for parties of 6 or more. A 3% convenience fee will be applied to all credit card transactions. ATM located in the bar.

GF Gluten Free | **V** Vegetarian