

BRUNCH

SERVED
WEEKENDS
9AM-2PM

Savory

SPICY BENEDICT*GFO.....14
Poached eggs*, spicy bacon, chipotle hollandaise, English muffin. Served with creamy hash browns or breakfast potatoes

CLASSIC VEGAN BREAKFAST **V GFO**.....15
Scrambled tofu; choice of Beyond Italian sausage, vegan chorizo, or avocado; choice of white or rye toast, served with breakfast potatoes

SALMON CAKE BENEDICT*.....16
Two salmon cakes, arugula, poached egg*, chipotle hollandaise, fried capers, lemon wedge, served with choice of potato

BREAKFAST EMPANADAS.....13
Three flour tortilla empanadas, scrambled eggs, cheddar, chorizo, pico de gallo, served with avocado ranch and salsa roja

CHICKEN & WAFFLE HASH.....17
Creamy hash browns, diced Belgian waffles, house-made Hot Chic honey, crispy chicken leg and thigh, powdered sugar, green onions

AVOCADO TOAST* V GFO.....14
Avocado-tofu mousse, radish, microgreens, sunny-side up egg*, everything bagel seasoning, toasted sourdough

BURRITO.....16
Flour tortilla filled with scrambled eggs, tater tots, bell pepper & onion mix, choice of black beans, bacon, pork sausage, or pork chorizo. Topped with enchilada salsa, pico de gallo, cheddar, sour cream
+ Add Queso \$3
+ Make it a Bowl

CLASSIC BREAKFAST*GFO VO...13
Two eggs* with choice of bacon, sausage links, or avocado; choice of creamy hash browns or breakfast potatoes; choice of white, GF white, multigrain, marble rye or English muffin

VEGAN BURRITO **V**.....16
Scrambled tofu, tator tots, vegan mozzarella, bell pepper & onion mix, choice of Beyond Italian sausage, vegan chorizo, tofu, or black beans in a flour tortilla

CRISPY CHICKEN BENEDICT*.....17
Loaded hash browns, crispy chicken, poached eggs*, hollandaise, black salt

BISCUITS & GRAVY*.....15
Two buttermilk biscuits, two eggs*, sausage gravy + Add Crispy Chicken \$2

VEGAN HASH **GF V**.....15
Vegan chorizo, sweet potato, pepper & onion mix, black beans, enchilada sauce, vegan sour cream, cilantro

HUEVOS RANCHEROS* GF.....15
Three corn tortillas, sunny-side up eggs*, corn & black bean fiesta, enchilada sauce, grape tomatoes, cilantro, avocado ranch, queso fresco, sour cream and choice of bacon, pork chorizo, or vegan chorizo

VEGAN HUEVOS RANCHEROS* GF V.....15
Three corn tortillas, scrambled tofu, corn & black bean fiesta, enchilada sauce, grape tomatoes, cilantro, vegan sour cream, and choice of Beyond Italian sausage, vegan chorizo, tofu, or extra black beans

BYO Sammie

BASE SAMMIE* GFO VO.....11
Cheese, egg*, bread, 1 protein

BREAD
White Multigrain
Rye Hoagie
Biscuit GF Bread \$2
English Muffin Everything Bagel \$1

CHEESE
American Pepper Jack
Bleu Cheese Provolone
Cheddar Vegan Chao Cheese

EGG
Scrambled Over Easy*
Sunny-Side Up* Over Medium*
Scrambled Tofu Over Hard

PROTEIN
Bacon Grilled Chicken
Brisket Sausage Patty
Chorizo Vegan Chorizo
Crispy Chicken TiNDLE Vegan Chicken
Vegan Italian Sausage

TOPPINGS
Lettuce, Tomato, Onion - no charge
.75: Sautéed Onions, Sautéed Mushrooms
\$1: Arugula, Avocado Spread, Cucumber, Crispy Onions, Jalapeños, Pepper & Onion Mix
\$2: Sausage Gravy

ADD A SIDE \$2
Creamy Hash Browns, Breakfast Potatoes, Side Salad, Fries, Tots, Sweet Potato Waffle Fries, Fruit

Lunch

ELLSWORTH, WI CURDS.....13⁵⁰
Served with spicy jam

HOT CHIC.....17²⁵
Crispy chicken breast, coleslaw, house pickles. Served Original, Hot Chic, or gochujang style

HANGOVER BURGER* GFO.....16
Two beef patties, bacon, fried egg*, lettuce, tomato, onion, cheddar, choice of side

BUFFALO CHICKEN SALAD GFO..17
Crispy or grilled buffalo chicken, mixed greens, tomato, bleu cheese crumbles, red onion, celery, ranch dressing
+ Make it a Wrap \$1

GRILLED WATERMELON ELDERFLOWER SALAD **GF**.....18
Grilled elderflower liqueur-marinated watermelon steaks, arugula, Champagne-yogurt dressing, pomegranate-balsamic reduction, goat cheese, pistachio, and candied watermelon rind

WINGS

BONE-IN.....Half \$15⁵⁰ • Full \$20⁵⁰
BONELESS.....Half \$12⁵⁰ • Full \$18⁵⁰
Tossed in your choice of sauce. Served with celery and ranch or bleu cheese

Buffalo, Cajun Dry Rub, Sweet Thai Chili, Guava BBQ, Hot Chic, Mango Jalapeño, Gochujang Glaze

Sweets

CINNAMON ROLL PANCAKE.....1 Cake \$5 • 3 Cakes \$12
Cinnamon-sugar swirled pancakes, cream cheese glaze

CLASSIC FRENCH TOAST.....12
Two pieces of cinnamon-vanilla French toast, powdered sugar, maple syrup

BUTTERMILK PANCAKE.....1 Cake \$4 • 3 Cakes \$9

Extras

SAUSAGE.....4

VEGAN ITALIAN SAUSAGE.....3

BACON (3).....4

SPICY BACON (3).....4

2 EGGS*.....3

CREAMY HASH BROWNS.....3

BREAKFAST POTATOES.....3
with onions and bell peppers

FRUIT.....4

BUTTERMILK BISCUIT.....3

TOAST (2).....3

ENGLISH MUFFIN.....3

PROTEIN ADDITIONS:

\$1: Egg*

\$4: Crispy or Grilled Chicken, Seared or Crispy Coconut Tofu, Vegan Chorizo
\$6: TiNDLE Chicken, Mock Duck • \$8: Steak* • \$9: Ahi Tuna*, Brisket • \$11: Salmon

Brunch Cocktails

- BLACKBERRY PALOMA**.....8
Sauza Silver, Tattersall grapefruit liqueur, grapefruit, blackberry simple, Starry soda
- SUNDAY SCARIES**.....8
Habanero vodka, orange juice, blood orange simple, tajin rim

Mimosas

- CLASSIC**.....7
Sparkling wine with your choice of: orange juice, lemonade, pineapple, cranberry or grapefruit
 - MO'MOSA**.....20
A full bottle of sparkling wine and your choice of: orange juice, lemonade, pineapple, cranberry or grapefruit
 - CHANTI'S**..... *Glass \$8 • Carafe* \$30*
Sparkling wine, grapefruit, elderflower liqueur
 - HABANERO BELLINI**..... *Glass \$8 • Carafe* \$30*
Habanero vodka, peach nectar, orange juice, sparkling wine
- *Carafe serves 4*

Bloodies

- C&C MARY**.....12
Prairie Organic vodka, C&C Bloody Mary mix, pickle, lime, pepper jack cheese, olive, beef stick
- DRAGON MARY**.....12
Habanero-infused vodka, C&C Bloody Mary mix, Sriracha lace, splash of Guinness, pickle, lime, pepper jack cheese, olive, beef stick
- MARY MARY QUITE CONTRARY**.....12
Prairie Organic vodka, tomato juice, C&C Bloody Mary mix, pickle, lime, pepper jack cheese, olive, beef stick

1 LITER C&C BLOODY MARY MIX.. 8

Cold Brew Cocktails

- BOOZY BREW**.....10
Vanilla vodka, brown sugar simple, cold brew, whipped cream
- WHITE CHOCOLATE RASPBERRY MOCHA**.....8
Vanilla vodka, white chocolate syrup, raspberry, cold brew, whipped cream
- SALTED CARAMEL CREAM**.....8
Tito's, Kamora dulce de leche liqueur, brown sugar simple, cold brew, whipped cream, caramel drizzle & black salt

Caffeine

- COLD PRESS**.....5
16oz
- COFFEE**.....4
Craft & Crew blend
- RED BULL**.....5
Regular, Sugar-free, Watermelon

Spritzes

- PEAR VANILLA**..... *Glass \$11 • Carafe* \$30*
Tito's, Tuaca, pear simple, lemon, sparkling wine, club soda
 - HIBISCUS PEACH**..... *Glass \$11 • Carafe* \$30*
Flor de Cana rum, peach, hibiscus simple, lime, sparkling wine, club soda
 - BLOOD ORANGE APERCELLO**... *Glass \$11 • Carafe* \$30*
Aperol, yuzu liqueur, blood orange simple, lemon, sparkling wine, club soda
- *Carafe serves 4*

Now Offering Catering

SCAN TO VIEW OPTIONS



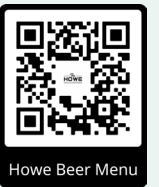
Signature Cocktails

- C&C OLD FASHIONED**.....15
Old Forester bourbon, brown sugar simple, cherry bark vanilla bitters, orange rip, Filthy cherry
+ Upgrade to Woodford Personal Selection \$2
- C&C HOT BLOCK MARGARITA**...15
Jalapeño-infused C&C Dobel Diamante tequila, Tattersall orange liqueur, Ancho Reyes chili liqueur, house sweet & sour, lime wheel, black salt
- C&C ESPRESSO MARTINI**.....13
Prairie Organic vodka, Faretto espresso liqueur, vanilla simple, cold brew
- C&C BLUEGRASS MAI TAI**.....15
C&C Woodford, Tattersall orange liqueur, orgeat, vanilla simple, lime juice, pineapple juice, tiki bitters
- C&C CAMPFIRE MULE**.....15
C&C Stranahan's Single Barrel whiskey, 400 Conejos mezcal, amaretto, ginger beer, toasted marshmallows

Mocktails

- BLACKBERRY FIZZ**.....6
Blackberry simple, herb simple, lemon, soda
- NOT BLOCK**.....9
Jalapeño-infused Lyre agave spirit alternative, DHOS orange liqueur alternative, sweet & sour, chili simple
- ESPRESSO NO-TINI**.....9
Seedlip Spice, cold brew, aquafaba, brown sugar simple
- PUP'S PAWJITO**.....7
Brown simple, lime juice, ginger beer, soda water, mint
- LAVENDER LEMONADE**.....6
House-made lavender lemonade, butterfly pea powder
- PINEAPPLE WHIP**.....6
Pineapple juice, agave, whipped cream

BEER
SCAN QR CODE TO VIEW MENU ONLINE



Craft & Crew Cares

• **SELECT BELL'S BEER** Ask your server what's on tap!

• **C&C ESPRESSO MARTINI** Featuring Prairie Organic Vodka
A portion of each drink sold will be donated via our Craft & Crew Cares campaign.



20% AUTO GRATUITY ON PARTIES OF 8 OR MORE | A 3% CHARGE WILL BE ADDED TO ALL CHECKS PAID BY CREDIT CARD. THIS CHARGE WILL BE REMOVED FOR CASH PAYMENTS.

Dishes with these symbols are: Gluten Friendly **GF** Vegan **V** | Dishes with these symbols can be modified: Gluten Friendly Option **GFO** Vegan Option **VO**

*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Craft & Crew Hospitality provides health insurance and other benefits for part-time and full-time employees.