

BRUNCH MENU

BRUNCH ENTRÉES

Available from 10am-2pm



PARLOR YOGURT PARFAIT

Greek yogurt and berries topped with house-made maple pecan granola, local honey · 15

SMOKED SALMON AND COTTAGE CHEESE TOAST

Toasted sourdough with cottage cheese, smoked salmon, pickled red onions and dill, served with creamy hash browns or breakfast potatoes · 16

THE TWAIN*

Two eggs any style, choice of bacon or sausage links, served with creamy hash browns or breakfast potatoes and choice of toast · 13



CAP'S CRABCAKE BENEDICT*

Toasted English muffin stacked with our house-made crab cakes, sriracha hollandaise and crispy capers. Served with creamy hash browns or breakfast potatoes · 25



CRACK OF DAWN OMELET

Three-egg omelet with garlic, fresh thyme, local mushrooms, Boursin cheese and spinach, served with creamy hash browns or breakfast potatoes and choice of toast · 15



BALDERDASH HASH*

Prime rib, bell pepper and onion hash served over breakfast potatoes and topped with two eggs cooked to your liking. Smothered in our AI hollandaise, served with choice of toast · 18



FLAPJACKS

Three buttermilk pancakes with butter and maple syrup. Choice of chocolate chips, blueberries, or strawberries and whipped cream · 12



HIGHFALUTIN' FRENCH TOAST

Crispy outside, fluffy inside, with butter, maple syrup and powdered sugar. Choice of chocolate chips, blueberries or strawberries and whipped cream · 13

WISCONSIN OMELET

Three-egg omelet with smoked ham, shredded cheddar & fried Wisconsin cheese curds. Served with creamy hash browns or breakfast potatoes and choice of toast · 15

SHARABLES, SOUPS & SALADS



HORSERADISH DEVEILED EGGS

Bold and zesty twist on the classic · 12



CRISPY TRUFFLE FRIES

Parmesan cheese, truffle salt, black garlic · 13



CRISPY BRUSSELS SPROUTS

Sriracha maple, bacon, Wisconsin cranberries · 16



WISCONSIN CHEESE CURDS

Fried cheese curds, buttermilk ranch · 13

LOADED POTATO SOUP

Bacon, cheddar cheese, scallions · 8

SOUP DU JOUR

Soup of the day · 9



HOUSE GREEN SIDE SALAD

Garden blend of radish, carrot, cucumber, red onion, fresh croutons *Choice of dressing* · 7



MANOR SALAD

Mixed greens, Wisconsin cranberries, crumbled goat cheese, candied walnuts, raw red onion, raspberry vinaigrette · 13



STREET BEET SALAD

Mixed greens, roasted beets, cranberries, sweet red onions, toasted almonds, blue cheese and house-made honey balsamic dressing · 14



CAESAR SALAD

Hearts of romaine, house croutons, parmesan cheese, Caesar dressing · 12

Add to any salad: Grilled Chicken · 12

Shrimp · 15 Falafel · 6 Salmon* · 18

4 oz Filet* · 25 Short Ribs · 15

HANDHELDS

BLT

Smoky thick bacon, heirloom tomatoes, crisp greens, garlic aioli on toasted sourdough · 15

SHRIMP CLUB

Garlic shrimp, bacon, lettuce, tomato, Swiss cheese and tomato-basil aioli · 19

PRIME RIB CHEESE STEAK

Shaved prime rib, crispy French fries, melted mozzarella, garlic aioli all smashed into a hoagie roll. Served with au jus · 25

WHAM SANDWICH

Wisconsin ham Cheddar cheese, apple-fennel compote, sourdough bread · 16



UPPY BURGER*

2/3 pound steak burger, cheddar and Swiss cheese, mayo, crisp lettuce and house-made pickle chips · 24

CHICKEN MELT

Bacon, ranch, cheddar cheese, pulled chicken breast sandwiched between toasted sourdough with side of ranch dressing · 15

ENTRÉES

HARPER PASTA

Garlic shrimp, oven-roasted tomatoes and red onion tossed in pesto cream sauce, topped with house-made bruschetta and parmesan cheese · 26



HONEST ABE ALL-AMERICAN

Beef and bacon meatloaf stuffed with cheddar cheese. Served with sautéed fresh vegetables and garlic mashed potatoes on a bed of demi-glace, smothered in our big kid mac 'n cheese · 32

NORWEGIAN SALMON*

Boursin cheese, pistachios, hot honey, wilted rainbow chard and wild rice pilaf · 36



SIGNATURE DISH



GLUTEN-FREE



VEGETARIAN

*Not all ingredients are listed; alert your server to any allergies.
18% gratuity will be added for parties of 8 or more.
Consumer advisory: *item may be served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



EXECUTIVE CHEF • JUSTIN DRAPER
CO-CULINARY DIRECTOR • JAYSON PETTIT
GENERAL MANAGER • BILL WILSON

A MORRISSEY HOSPITALITY PROPERTY 11.3.25



BEVERAGE MENU

Coke, Diet Coke
Sprite, Mello Yello
Dream Soda

Minute Maid Lemonade
Iced Tea, Coffee
Orange Juice

Apple Juice
Tomato Juice
Cranberry Juice

BRUNCH COCKTAILS



SIGNATURE COCKTAIL

Cocktails featured with Dawn Manor Tattersall Spirits are available for sale in the Sundries Shoppe

OLD ARNIE

Wollersheim Bourbon, Demerara,
Iced Tea, Lemon · 10



GOOD MORNING, FRANK

Tightlight Vodka, Maple, Vanilla,
Cold Press Coffee · 10

BRIGHT ‘N’ EARLY

Aperol, Tattersall, Gin, Lemon, Prosecco · 10

MIMOSA

Prosecco and Orange Juice · 8

PAULA

Crème de Cacao, Triple Sec, Orange Juice, Cream · 10

BLOODY MARY

Bloody Mary Mix with Your
Choice of Vodka , Gin or Tequila · 13

RUTH-ANN

Tightline Vodka, St. Germain, Pineapple,
Strawberry, Lime, Prosecco · 12

BLUEBERRY DREAM

Tattersall Blueberry, Lemon,
Cinnamon, Dream Soda · 12

IRISH COFFEE

Irish Whiskey, Demerara, Coffee,
Whipped Cream · 12

SPANISH COFFEE

Spiced Rum, Orange, Coffee, Whipped Cream · 12

SPIRIT-FREE COCKTAILS

APPLE O

Apple, Turmeric, Ginger, Earl Grey, Honey · 9

FAUX 75

Rosemary, Ginger, Lemon · 9



DEMURE MULE

Lime Sour, Rosemary Honey Syrup, Ginger Beer · 7

PEACH COLLINS

Lime Sour, Monin Peach, Soda Water · 7

STRAWBERRY COLLINS

Strawberry Syrup, Soda Water · 7

COLD BREW TONIC

Cold Press Coffee, Tonic · 7

BEERS

DRAFTS

Lakefront Hazy Rabbit · 7
WBC Badger Club Amber · 7
Miller Lite · 6
New Glarus Spotted Cow · 7
One Barrel Banjo Cat · 6
Rotating Tap · 7

SELTZERS

White Claw · 6
Black Cherry, Mango, Peach

NA SELECTIONS

Lakefront Riverwest Stein · 5
Athletic IPA · 5

BOTTLES

Budweiser · 5
Bud Light · 5
Coors Light · 5
Busch Light · 5
Corona · 7

Woodchuck Apple Cider · 7
Heineken · 7
Three Floyds Zombie Dust · 8
Wisconsin Dells Honey Ale · 7
Hinterland Packerland Pilsner · 7

WINES

GL - GLASS · BTL - BOTTLE

WHITE

SPARKLING

Kylie Minogue Rosé Prosecco, IT · GL 14 | BTL 54
Scarpetta Prosecco, IT · GL 11 | BTL 38
Ricossa Moscato D’Asti, IT · GL 13 | BTL 48
Taittinger Brut Champagne, FR · BTL 105

CHARDONNAY

Bread & Butter, CA · GL 11 | BTL 38
Cuvaision, CA · GL 16 | BTL 62
Kendall-Jackson, CA · GL 12 | BTL 46
Böen, CA · BTL 46
The Calling Dutton Ranch, CA · BTL 76

SAUVIGNON BLANC

Kim Crawford, NZ · GL 12 | BTL 46
Peju Sauvignon Blanc, CA · GL 15 | BTL 58
Dry Creek, CA · BTL 58
Craggy Range, NZ · BTL 66

OTHER WHITES & LIGHTS

Wollersheim Prairie Fumé, WI · GL 10 | BTL 38
Wollersheim Prairie Blush, WI · GL 11 | BTL 42
Hugel Gentil Blend, FR · GL 12 | BTL 46
Santi Pinot Grigio, IT · GL 12 | BTL 42
Studio by Miraval Rosé, FR · GL 12 | BTL 46
Conundrum Blend, CA · BTL 42
Relax Riesling, DE · BTL 38
Michele Chiarlo Nivole Moscato d’Asti, IT · BTL 46
Ferrari-Carano Pinot Grigio, CA · BTL 46

RED

ZINFANDEL

Boneshaker Old Vine, CA · GL 12 | BTL 46
Old Ghost, CA · BTL 87
Folie a Deux, CA · BTL 32

PINOT NOIR

Elouan, CA · GL 13 | BTL 46
Wines of Coppola, CA · GL 10 | BTL 38
Cambria, CA · BTL 65
Belle Glos, CA · BTL 76

BLENDS & OTHER REDS

Raab Red Blend Private Reserve, MI · GL 10 | BTL 38
Columbia Winery Merlot, WA · GL 12 | BTL 46
Catalpa Malbec, AR · GL 13 | BTL 46
VDR (Very Dark Red) Blend, CA · GL 11 | BTL 42
Conundrum Blend, CA · GL 10 | BTL 38
The Prisoner, CA · BTL 79

CABERNET SAUVIGNON

Bonanza, CA · GL 11 | BTL 42
Double Canyon, WA · GL 12 | BTL 46
Joseph Phelps, CA · BTL 140
Dry Creek, CA · BTL 69
Caymus, CA · BTL 126
Mt. Veeder, CA · BTL 200
Cakebread, CA · BTL 126



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THEME ROOMS
Host your next event
at Dawn Manor



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CENTURY SOCIAL
PLATFOTRMS

