

BRUNCH MENU

SHARABLES, SOUPS & SALADS

HORSERADISH DEVILED EGGS

Bold and zesty twist on the classic · 12

CRISPY TRUFFLE FRIES

Parmesan cheese, truffle salt, black garlic · 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* · 6

MANOR SALAD

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

WEDGE SALAD

Iceberg lettuce, bacon, Gorgonzola cheese, tomatoes and ranch dressing · 14

HAIL CAESAR SALAD

Hearts of romaine, house croutons, parmesan cheese, diced green apples, Gorgonzola, Caesar dressing · 12

Add to any salad:

Grilled Chicken · 12

Salmon* · 18

Shrimp · 15

4 oz Filet* · 25

Falafel · 6

HANDHELDS

*Choice of French fries, dill potato salad, or sweet potato tots
Substitute Impossible Burger Patty or Gluten-Free Bun*

BLT

Smokey 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 · 24

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, house made pickle chips and served with fries · 24

BRUNCH ENTRÉES

PARLOR YOGURT PARFAIT

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

SMOKED SALMON AND COTTAGE CHEESE TOAST

Toasted sour dough with cottage cheese, smoked salmon, pickled red onions, and dill served with creamy hash browns or breakfast potatoes · 15

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

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

CAP'S CRABCAKE BENEDICT*

Toasted English muffins stacked with our housemade crab cakes, sriracha hollandaise, and crispy capers. Served with creamy hash browns or breakfast potatoes · 24

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 · 17

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

LOBSTER BIG KID MAC 'N CHEESE

Tender chunks of sweet cold-water lobster, home-made creamy mac 'n cheese, finished with a golden, buttery breadcrumb crust · 35

HARPER PASTA

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

 SIGNATURE DISH  GLUTEN-FREE

*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



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

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

BLOODY MARY

Bloody Mary Mix with Your
Choice of Vodka , Gin, or Tequila · 12

RUTH-ANN

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

1855 COFFEE

Brandy, Orange, Cherry, Coffee,
Whipped Cream · 12

IRISH COFFEE

Irish Whiskey, Demerara, Coffee,
Whipped Cream · 12

SPANISH COFFEE

Spiced Rum, Orange, Whipped Cream · 12

ITALIAN COFFEE

Galliano, Orange, Coffee · 12

SPIRIT-FREE COCKTAILS

APPLE O

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

FAUX 75

Rosemary, Ginger, Lemon · 9



DEMURE MULE

Lime Sour, Honey-Rosemary 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

Capital Amber · 7
Blue Moon · 7
Sconnie Hazy Hop IPA · 7
Miller Lite · 6
Edmund Fitzgerald Porter · 7
Spotted Cow · 6

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 10 | BTL 38
Taittinger Brut Champagne, FR · BTL 105

CHARDONNAY

Bread & Butter, CA · GL 10 | 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
St. Supéry, CA · GL 15 | BTL 58
Dry Creek, CA · BTL 58
Craggy Range, NZ · BTL 57

OTHER WHITES & LIGHTS

Wollersheim Prairie Fumé, WI · GL 10 | BTL 38
Wollersheim Prairie Blush, WI · GL 11 | BTL 40
Hugel Gentil Blend, FR · GL 12 | BTL 46
Santi Pinot Grigio, IT · GL 11 | BTL 42
Studio by Miraval Rosé, FR · GL 12 | BTL 46
Conundrum Blend, CA · BTL 36
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 12 | BTL 46
Wines of Coppola, CA · GL 10 | BTL 38
Cambria, CA · BTL 65
Belle Glos, CA · BTL 76

BLENDS & OTHER REDS

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

CABERNET SAUVIGNON

Bonanza, CA · GL 10 | BTL 40
Double Canyon, WA · GL 12 | BTL 46
Joseph Phelps, CA · BTL 120
Dry Creek, CA · BTL 69
Caymus, CA · BTL 126
Mt Veeder, CA · BTL 200
Cakebread, CA · BTL 126



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PLATFOTRMS

