

BENELUX

GRAND CAFE & MARKET

GLUTEN-FREE

SHAREABLE PLATTERS

sea course*, smoked rainbow trout, spiced shrimp, seared rare ahi tuna, cucumber salad, seaweed salad, herb garlic cheese, ponzu sauce, remoulade, rice crackers 18⁹⁵

local sausage trio platter, bavarian brat, hungarian and aleppo chili sausages, jalapeño mustard, apple jalapeño jam, pickled red onion, door county cherry chutney, pickles, rice crackers 18⁹⁵

MUSSELS



a way of life for belgians -
share a pot or make it a meal
fresh steamed mussels

one pound 13⁹⁵
two pounds 20⁹⁵

provencal*

white wine, basil, olive oil, parsley

chipotle coconut*

sun-dried tomatoes, chipotle coconut milk, cilantro, shallots

SALADS

rocket, organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette 11⁹⁵

benelux, organic mixed greens, red onion, cherry tomatoes, balsamic vinaigrette 10⁹⁵

chicken cobb, organic mixed greens, organic arugula, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt supreme dressing 13⁹⁵

salmon nicoise, haricot vert, kalamata olives, hard boiled egg, red potato, red onion, fennel, organic mixed greens, red wine vinaigrette, balsamic glaze 16⁹⁵

nederland, quinoa, golden and red beets, cashews, kale, romaine, heirloom carrots, brussels sprouts, green cabbage, pomegranate balsamic glaze, pomegranate poppy seed vinaigrette 12⁹⁵

BURGERS & SANDWICHES

Our burgers are fresh, grass-fed, grain-finished, fresh Angus patties that are free from any antibiotics and hormones and served on an Udi's gluten free bun and with a small benelux salad

sprocket burger*, thick-cut bacon, cheddar, duck fat fried egg, garlic aioli, tomato jam 16⁹⁵

merckx burger*, ermitage brie, smoked gouda, goat cheese, garlic aioli 15⁹⁵

single speed burger*, house seasoned prime beef patty 11⁹⁵

bacon havarti chicken, thick-cut bacon, havarti, roasted chili avocado aioli 14⁹⁵

stacked turkey club grinder, turkey, black forest ham, thick-cut bacon, cheddar, pepper jack, red onion, tomato, spinach, roasted garlic aioli, italian vinaigrette 15⁹⁵

mahi mahi, six pepper blend seasoned mahi mahi, citrus aioli, organic arugula, pico de gallo 16⁹⁵

ENTREES

six spice-rubbed salmon, norwegian salmon, heirloom carrots, brussels sprouts, green cabbage, 6-spice toasted pistachios, orange ginger beurre blanc 19⁹⁵

tenderloin medallions*, cast-iron seared tenderloin medallions, mashed potatoes, chimichurri butter, roasted shallots, asparagus 23⁹⁵

pesto squash "noodles," zucchini and squash "noodles", basil walnut pesto, tomato relish, asparagus, crimini mushrooms, romano, asiago, parmesan, eggplant, cherry tomatoes, chive oil 14⁹⁵

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GLUTEN-FREE BRUNCH

APPETIZERS

yogurt parfait, greek yogurt, house-made granola, berries, almonds, pumpkin seeds 5⁹⁵

smoothie, mango, blueberry, banana, kale, greek yogurt, honey 7⁹⁵

BREAKFAST CREATIONS

quinoa skillet*, portobello mushrooms, butternut squash, oven-roasted yellow tomatoes, fried eggs, fire-roasted tomato sauce 11⁹⁵

tenderloin waffle browns*, beef tenderloin medallions, poached eggs, hollandaise, hash brown waffle, herb garlic cheese 13⁹⁵

EGGS

served with side fruit unless otherwise noted



ratatouille omelet, egg whites, herb garlic cheese, white cheddar, eggplant, peppers, squash, tomatoes, garlic, mushrooms, asparagus, spinach, basil 14⁹⁵

market omelet, sautéed mushrooms, thick-cut bacon, tomatoes, cheddar 12⁹⁵

green torpedo omelet, spinach, basil, feta, goat cheese 12⁹⁵

americana*, two eggs, choice of meat 10⁹⁵



SALADS

rocket, organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette 11⁹⁵

benelux, organic mixed greens, red onion, cherry tomatoes, balsamic vinaigrette 10⁹⁵

salmon nicoise, haricot vert, kalamata olives, hard boiled egg, red potato, red onion, fennel, organic mixed greens, red wine vinaigrette, balsamic glaze 16⁹⁵



BURGERS & SANDWICH

Our burgers are fresh, grass-fed, grain-finished, fresh Angus patties that are free from any antibiotics and hormones. Handhelds are served on an Udi's gluten free bun and with a small benelux salad.

sprocket burger*, thick-cut bacon, cheddar, duck fat fried egg, garlic aioli, tomato jam 16⁹⁵

merckx burger*, ermitage brie, smoked gouda, goat cheese, garlic aioli 15⁹⁵

bacon havarti chicken, thick-cut bacon, havarti, roasted chili avocado aioli 14⁹⁵

stacked turkey club grinder, turkey, black forest ham, thick-cut bacon, cheddar, pepper jack, red onion, tomato, spinach, roasted garlic aioli, italian vinaigrette 15⁹⁵

DRINKS

lakefront new grist 5

Brewed from sorghum, hops, water, rice and gluten-free yeast. Light body with crisp carbonation.

crispin cider 6

Tart apple classically styled cider with a creamy refreshing mouthfeel.

green's "endeavor" dubbel 10

A gluten-free dubbel! Light-bodied for the style and made from millet, rice, buckwheat and sorghum. Aromas of dark malts and apples are coupled with slight caramel and tangy fruit flavors.

green's "discovery" amber 10

A completely gluten-free amber ale with an herbal, hoppy start and a smooth finish. This beer is medium bodied, with subtle nuances of caramel and nut.

green's "quest" tripel blonde 10

This tripel blonde glides smoothly down the palate with an effervescent start and crisp fruity finish.

woodchuck amber 6

The first style of cider produced under the Woodchuck label. It is made from a blend of apples and fermented with champagne yeast for a fresh cider flavor.

triple-goddess raspberry kombucha 9

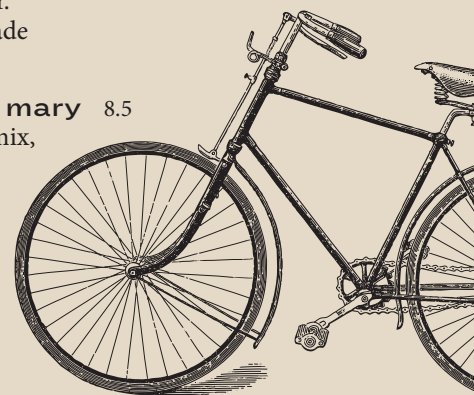
In a flavor style similar to a lambic, this sweet earthy raspberry sour is brewed with the use of Kombucha tea. While the hops are still added, this beer sticks as true as it can to the brewing process, just no wheat added!

strongbow 7.5

A refreshing English hard cider. Crisp with a dry finish and made from real apples.

the traditional bloody mary 8.5

prairie vodka, scratch bloody mix, pickle, carrot and olives



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Interested in using our space for your next party or special occasion? We'd love to work together to make it grand event! Call Amber at 414. 62. PARTY or email at party@lowlandsgroup.com