

BENELUX

GRAND CAFE & MARKET

GLUTEN-FREE

SHAREABLE PLATTERS

sea course*, smoked rainbow trout, spiced shrimp, seared rare ahi tuna, seaweed salad, herb garlic cheese, 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

champagne*

roasted tomatoes, shallots, champagne

provencal*

white wine, basil, olive oil, parsley, roasted tomatoes

SALADS

rocket, organic arugula, apples, pears, toasted almonds, honey lavender vinaigrette 11⁹⁵

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

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, Angus patties that are free from any antibiotics and hormones and served on an Udi's gluten free bun with a small Benelux salad

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

single speed burger*, house seasoned prime beef patty 11⁹⁵

bacon havarti chicken, bacon, havarti, roasted chili avocado aioli 14⁹⁵

stacked turkey club grinder, turkey, badger ham, bacon, cheddar, pepper jack, red onion, tomato, spinach, roasted garlic aioli, italian vinaigrette 16⁹⁵

mahi mahi, six pepper blend seasoned mahi mahi, citrus aioli, organic arugula, pico de gallo 17⁹⁵

ENTREES

six spice-rubbed salmon, atlantic 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

roasted half-hen, half-roasted chicken, rosemary fingerling potatoes, haricots verts, garlic beurre blanc 17⁹⁵

*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*, quinoa, roasted mushrooms, mini sweet peppers, butternut squash, organic spinach, oven-roasted tomatoes, fried eggs, fire-roasted tomato sauce 11⁹⁵

tenderloin wafflebrown*, beef tenderloin medallions, poached eggs, hollandaise, hash brown waffle, herb garlic cheese 14⁹⁵

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, bacon, tomatoes, cheddar 12⁹⁵

green torpedo omelet, spinach, basil, feta, goat cheese 13⁹⁵

americana*, two eggs, choice of: bacon, breakfast sausage links or badger ham 10⁹⁵

SALADS

rocket, organic arugula, apples, pears, toasted almonds, honey lavender vinaigrette 11⁹⁵

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



BURGERS & SANDWICH

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



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

bacon havarti chicken, bacon, havarti, roasted chili avocado aioli 14⁹⁵

stacked turkey club grinder, turkey, badger ham, bacon, cheddar, pepper jack, red onion, tomato, spinach, roasted garlic aioli, italian vinaigrette 16⁹⁵

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

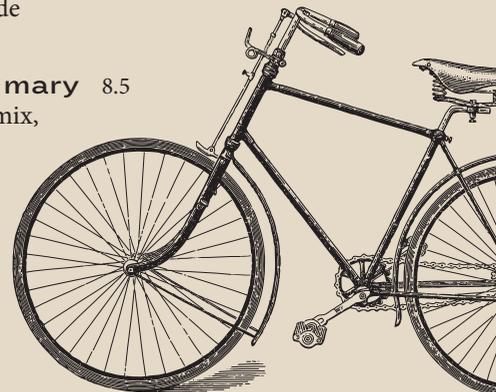
In a flavor style similar to a lambic, this sweet earthy raspberry sour is brewed with the use of Kombucha tea. While hops are still added, this bier sticks as true as it can to the brewing process, just no wheat added!

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



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Interested in using our space for your next party or special occasion? We'd love to work together to make it a grand event! Call us at 414.62.PARTY or visit lowlandsgroup.com