

# BENELUX

GRAND CAFE & MARKET

## GLUTEN-FREE

### SHAREABLE PLATTERS

**sea course\***, smoked rainbow trout rilette, spiced shrimp, seared rare sesame tuna, seaweed salad, herb aioli, rice crackers 18<sup>95</sup>

**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 18<sup>95</sup>

### MUSSELS



a way of life for belgians—share an order of fresh steamed mussels or make it a meal

one pound 13<sup>95</sup>  
add any second pound 9<sup>95</sup>

**sausage fennel\***  
pernod, fennel, italian sausage  
**coconut lime\***  
coconut lemongrass lime cream sauce, jalapeño, cilantro

**SOUP** curried cauliflower, majarahah curry, cashews, chives 4<sup>95</sup> / 6<sup>95</sup>

### SALADS

**rocket**, organic arugula, apples, pears, toasted almonds, honey lavender vinaigrette 11<sup>95</sup>

**benelux**, organic mixed greens, red onion, cherry tomatoes, balsamic vinaigrette 10<sup>95</sup>

**nederland**, quinoa, golden and red beets, cashews, kale, romaine, heirloom carrots, brussels sprouts, green cabbage, pomegranate balsamic glaze, pomegranate poppy seed vinaigrette 12<sup>95</sup>

**cauliflower “couscous”**, cauliflower, garbanzo beans, kalamata olives, roasted tomato, pickled pearl onion, organic arugula, lime aleppo chili vinaigrette 12<sup>95</sup>

**BURGERS & SANDWICHES** our burgers are fresh, grass-fed, grain-finished angus patties, 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 16<sup>95</sup>

**single speed burger\***, house seasoned prime beef patty 12<sup>95</sup>

**mediterranean lamburger\***, 100% lamb patty, tapenade aioli, feta, spinach, red onion 19<sup>95</sup>

**bacon havarti chicken**, bacon, havarti, roasted chili avocado aioli 15<sup>95</sup>

**stacked turkey club grinder**, turkey, badger ham, bacon, cheddar, pepper jack, red onion, tomato, spinach, roasted garlic aioli, italian vinaigrette 16<sup>95</sup>

### ENTREES

**six spice-rubbed salmon**, atlantic salmon, heirloom carrots, brussels sprouts, green cabbage, 6-spice toasted pistachios, orange ginger beurre blanc 19<sup>95</sup>

**tenderloin medallions\***, cast-iron seared tenderloin medallions, stoemp mashed potatoes, chimichurri butter, roasted shallots, grilled rapini 23<sup>95</sup>

**rutabaga lasagna**, oyster mushrooms, spinach, garlic, water chestnuts, parmesan, rutabaga “noodles”, pine nuts 14<sup>95</sup>

### DESSERT

**acorn squash crème brûlée**, candied pecans, caramelized squash 6<sup>95</sup>

\*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 5<sup>95</sup>

smoothie, mango, blueberry, banana, kale, greek yogurt, honey 7<sup>95</sup>

## BREAKFAST CREATIONS

quinoa skillet\*, quinoa, roasted mushrooms, mini sweet peppers, butternut squash, organic spinach, oven-roasted tomatoes, fried eggs, fire-roasted tomato sauce 11<sup>95</sup>

tenderloin wafflebrown\*, beef tenderloin medallions, poached eggs, hollandaise, hash brown waffle, herb garlic cheese 14<sup>95</sup>

## EGGS

*served with side fruit unless otherwise noted.  
whole egg omelets proudly feature yuppie hill eggs.*



ratatouille omelet, egg whites, herb garlic cheese, white cheddar, eggplant, peppers, squash, tomatoes, garlic, mushrooms, asparagus, spinach, basil 14<sup>95</sup>

market omelet, sautéed mushrooms, bacon, tomatoes, cheddar 12<sup>95</sup>

green torpedo omelet, spinach, basil, feta, goat cheese 13<sup>95</sup>

americana\*, two eggs, choice of: bacon, breakfast sausage links or badger ham 10<sup>95</sup>

## SALADS

rocket, organic arugula, apples, pears, toasted almonds, honey lavender vinaigrette 11<sup>95</sup>

benelux, organic mixed greens, red onion, cherry tomatoes, balsamic vinaigrette 10<sup>95</sup>

cauliflower "couscous", cauliflower, garbanzo beans, kalamata olives, roasted tomato, pickled pearl onion, organic arugula, lime aleppo chili vinaigrette 12<sup>95</sup>



## BURGERS & SANDWICH

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bacon havarti chicken, bacon, havarti, roasted chili avocado aioli 14<sup>95</sup>

stacked turkey club grinder, turkey, badger ham, bacon, cheddar, pepper jack, red onion, tomato, spinach, roasted garlic aioli, italian vinaigrette 16<sup>95</sup>

## 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

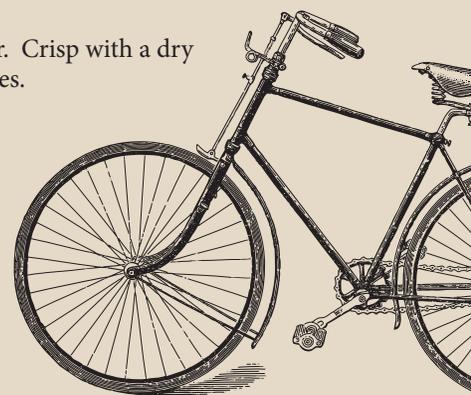
In a flavor style similar to a lambic, this sweet earthy raspberry sour is brewed with the use of Kombucha tea. While hops are still added, this bier sticks as true as it can to the brewing process, just no wheat added!

### 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](http://lowlandsgroup.com)