

BENELUX

GRAND CAFE & MARKET

SIDE BOARD STARTERS

beignets
powdered sugar, chocolate sauce 6⁹⁵

yogurt berry parfait
greek yogurt, house-made
peanut and oat granola, red berry
preserve, strawberries 6⁹⁵

**blueberry streusel
muffin tops**
almonds, streusel, lemon royal icing,
orange honey butter 7⁹⁵



lux tater tots
bacon, bleu cheese, gruyère,
sriracha mayo 9⁹⁵

triple-berry smoothie
blackberries, strawberries, blueberries,
banana, greek yogurt, honey 7⁹⁵

**brunch sausage
corndogs**
local breakfast sausage, cornbread,
syrup, dijon mustard 10⁹⁵

FRITES CONE

traditional 5⁹⁵ **sweet potato** 6⁹⁵
includes choice of two dipping sauces

HOUSE-MADE DIPPING SAUCES

roasted garlic aioli / sriracha mayo / curry ketchup
basil aioli / smoked chipotle aioli

EXTRA
DIPPING
SAUCE 75¢

BRUNCH CREATIONS

tex-lux brisket hash*
chipotle cheese, corn salpicón, chipotle crema, peppers, onions, potatoes, hollandaise,
sweaty drop peppers, over-medium eggs 14⁹⁵

belt & a*
bacon, lettuce, tomato, fried eggs, avocado, basil aioli, sourdough, benelux breakfast potatoes 11⁹⁵

hodge podge*
melted cheddar, bacon, sausage, fried eggs, potatoes, chorizo cream gravy, pico de gallo 12⁹⁵

duck confit wafflebrown*
deep fried duck leg, white cheddar and pepper hash brown waffle, asparagus, hollandaise,
sweaty drop peppers, poached eggs 16⁹⁵

breakfast burrito
scrambled eggs, chorizo, potatoes, green chilies, pepper jack cheese, chili rojo, corn salpicón, green chile crema 14⁹⁵

quinoa brunch bowl*
roasted tomato, patty pan squash, quinoa, kale, mushrooms, yellow peppers, asparagus,
ginger, chili rojo vinaigrette, over-medium eggs 11⁹⁵

benelux breakfast salad*
asparagus, green peas, dandelions, wild rice, radishes, golden tomatoes, cauliflower rice,
red wine vinaigrette, poached eggs 12⁹⁵

nashville chicken & waffle*
fried chicken, spiced honey brown sugar glaze, cheddar buttermilk biscuit waffle, green chile crema,
fried egg, 100% pure maple syrup, bleu cheese chive butter 13⁹⁵

LIÈGE WAFFLES & FRENCH TOAST

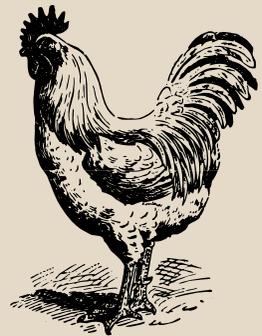
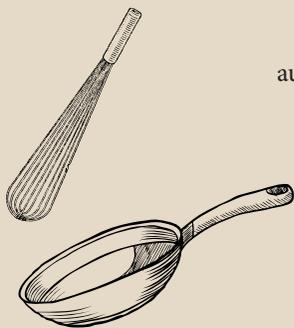
substitute 100% pure maple syrup (1) add fresh berries (3⁹⁵)

blueberry liège waffle
authentic brioche dough, blueberries, mascarpone cream, syrup 8⁹⁵

banana nutella liège waffle
authentic brioche dough, nutella, bananas, hazelnuts, syrup 9⁹⁵

classic liège waffle
authentic brioche dough, pearl sugar, syrup 7⁹⁵

cinnamon streusel french toast
cinnamon streusel, orange honey butter, syrup 11⁹⁵



FROM THE PAN

served with benelux breakfast potatoes. substitute regular frites at no charge. substitute sweet potato frites (1) or a small benelux salad (2)
whole egg omelets and benedicts proudly feature yuppie hill eggs

ratatouille omelette
egg whites, asparagus, eggplant, red bell peppers, zucchini, mushrooms,
roma tomatoes, basil, white cheddar, toast 12⁹⁵

ham & bier cheese omelette
badger ham, garlic hollander IPA bier cheese, green onion, toast 10⁹⁵

bacon & pomodoro omelette
garlic pomodoro sauce, bacon, white cheddar, chive, toast 11⁹⁵

green torpedo omelette
spinach, green peppers, kale, basil, sheep's milk feta, toast 11⁹⁵

americana*
two eggs, multigrain toast, choice of: bacon, breakfast sausage links or badger ham 9⁹⁵

pretzel benedict*
pretzel bread, badger ham, hollandaise, poached eggs 11⁹⁵

cafebenelux.com

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

BLUNCH FAVORITES

our burgers are fresh, grass-fed, grain-finished, single-source Harris Ranch patties that are free from any antibiotics and hormones. handhelds are served with benelux breakfast potatoes—substitute regular fries at no charge. substitute sweet potato fries (1) or a small benelux salad (2). add bacon (2), add tempeh (3).

sprocket burger*

local pretzel bun, bacon, cheddar, duck fat fried egg, garlic aioli, tomato jam 14⁹⁵

walnut burger

house-made walnut, garbanzo and puy lentil patty, avocado, red onion, jalapeño mustard, romaine, pretzel bun 12⁹⁵

the antigoon

grilled cheese of muenster, cheddar, three-chili gouda, american, door county cherry chutney, bacon, sourdough 12⁹⁵

stacked turkey club grinder

turkey, badger ham, bacon, cheddar, pepper jack, red onion, tomato, spinach, roasted garlic aioli, italian vinaigrette, hoagie 14⁹⁵

bacon havarti chicken sandwich

bacon, havarti, roasted chili avocado aioli, fried pickles, bun 13⁹⁵

rocket salad

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

benelux salad

organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette 10⁹⁵

cauliflower "couscous"

cauliflower, garbanzo beans, kalamata olives, roasted tomato, pickled pearl onion, organic arugula, lime aleppo chili vinaigrette 12⁹⁵



SIDES

bacon 2⁹⁵

tempeh bacon 3⁹⁵

breakfast sausage 2⁹⁵

one egg* 1⁹⁵

benelux breakfast potatoes 2⁹⁵

100% pure maple syrup 1⁰⁰

multigrain toast 1⁹⁵

granola 2⁹⁵

fresh fruit 2⁹⁵

greek yogurt 1⁹⁵

BLOODY MARYS

stinking rose

garlic-infused rehorst vodka, house-made bloody mary mix, beef stick, garlic olive, shrimp 10

the benelux

vodka, house-made bloody mary mix, pickle, carrot, olive 8.5
can be made gluten free with prairie vodka 9

the milwaukeean

horseradish-infused rehorst vodka, bloody mix, horseradish, lakefront fixed gear, bacon and weyauwega cheese curd 9.5

the southsider

peppercorn-infused rehorst vodka, house-made bloody mary mix, jalapeño-stuffed olive 9

the "lux" bloody mary

herb de provence-infused prairie vodka, house-made bloody mary mix, luxembourg mustard, blue cheese stuffed olives, haricot vert, served with a bofferding chaser 10

MIMOSAS

bier mosa

orange juice, high speed wit bier 7.5

grapefruit hibiscus rosé

sparkling rosé, hibiscus simple syrup, grapefruit juice 9

mimosa

orange juice, bubbles 7

violet rosé

violette liqueur, lemon juice, simple syrup, sparkling rosé 8

ESPRESSO DRINKS

served in the european café style,
with a square of dark chocolate
add flavored monin (1)

cafe mocha

double shot espresso, steamed milk, chocolate 4⁵⁰

cafe latte

double shot espresso, steamed milk 4⁵⁰

cappuccino

double shot espresso, frothed milk 3⁵⁰

double espresso 2⁹⁵

americano 2⁹⁵



organic rishi teas

jade cloud, golden chamomile blossoms, tangerine ginger, vanilla bean, earl grey, blueberry rooibos, omija berry blush, tropical coconut, mystic mint, maghreb mint 2⁹⁵

FRIENDLY FOOD

We pride ourselves on cooking real,
honest food made from scratch.
Food meant to be enjoyed with friends.

We cook with fresh—often organic—produce, source antibiotic and steroid-free chicken, and utilize local Wisconsin suppliers for our dairy, eggs, maple syrup, breads & buns, sausage, honey, coffee and more. We say "no" to things like HFCS, rBGH, and bleached white flour, while making all of our dressings, sauces and desserts in-house. We cook like we're cooking for our friends, because that's what we hope you'll leave our café as.

More at lowlandsgroup.com/food