

BENELUX

GRAND CAFE & MARKET

GLUTEN-FREE

APPETIZERS

kale artichoke dip, kale, artichokes, white cheddar, pepper jack, parmesan, garlic cream, shallots, aleppo chili, paprika, rice crackers 11⁹⁵

SHAREABLE PLATTERS great to share with 2-4 people

sea course*, smoked rainbow trout rilette, spiced shrimp, seared rare sesame tuna, seaweed salad, herb aioli, rice crackers 20⁹⁵

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 19⁹⁵

local cheese plate, emmi roth double cream brie, carr valley glacier point blue, carr valley smoked sheep's milk cheese, sartori montamore, cranberry-jalapeño chutney, strawberries, apples, rice crackers 19⁹⁵



MUSSELS

*a way of life for belgians -
share an order or make it a meal*

one pound 13⁹⁵ / two pounds 20⁹⁵

classic*

white wine, fennel, shallots, tarragon

*we proudly source our mussels
from prince edward island*

SOUPS **tomato & roasted red pepper**, basil, shallot, sour cream 4⁹⁵ / 6⁹⁵

creamy chicken & wild rice, peppers, herbs, onion, carrot 4⁹⁵ / 6⁹⁵

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

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

salmon, asparagus, cherry tomatoes, cucumber, green peas, radish, organic mixed greens, basil vinaigrette 16⁹⁵

BURGERS our burgers are fresh, grass-fed, grain-finished single-source Harris Ranch angus patties, free from any antibiotics and hormones and served on an udi's gluten free bun with a small benelux salad.

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

spicy cyclista*, sautéed onions and jalapenos, pepper jack cheese, sriracha mayo 14⁹⁵

single speed*, house seasoned prime beef patty 12⁹⁵

roubaix*, chimichurri butter, deer creek 3-year aged white cheddar, organic arugula 16⁹⁵

lamburger*, cumin seasoned 100% lamb patty, jalapeño yogurt sauce, roasted tomatoes, sheep's milk feta 19⁹⁵

SANDWICHES served on an udi's gluten free bun with a small benelux salad.

bacon havarti chicken, bacon, havarti, roasted chili avocado aioli 15⁹⁵

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

seared tuna burger*, seared-rare blackened tuna, seaweed salad, ginger aioli, lettuce 17⁹⁵

brisket triple cheesesteak*, pepper jack, american, muenster, peppers and onions, roasted garlic aioli 16⁹⁵

ENTREES

six spice-rubbed salmon, atlantic salmon, patty pan squash, kale, rainbow carrots
6-spice toasted pistachios, orange ginger beurre blanc 19⁹⁵

7 oz prime sirloin*, stoemp mashed potatoes, chimichurri butter, roasted shallots, asparagus 23⁹⁵

DESSERT

strawberry sorbet, mint 5⁹⁵

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

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

BREAKFAST CREATIONS

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

belt & a*, bacon, lettuce, tomato, fried eggs, avocado, basil aioli, udi's gluten free bun, fresh fruit 13⁹⁵

EGGS

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



ratatouille omelette, egg whites, asparagus, eggplant, red peppers, zucchini, mushrooms, roma tomatoes, basil, white cheddar 14⁹⁵

bacon & pomodoro omelette, garlic pomodoro sauce, bacon, white cheddar, chive 13⁹⁵

green torpedo omelette, spinach, green peppers, kale, basil, sheep milk feta 13⁹⁵

americana*, two eggs, choice of: bacon, breakfast sausage links or badger ham 11⁹⁵

SALADS

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

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

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



BURGERS & SANDWICH

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Harris Ranch 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 12⁹⁵

bacon havarti chicken, bacon, havarti, roasted chili avocado aioli 15⁹⁵

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 benelux bloody mary 9

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