



BRUNCH



TRADITIONAL EGGS BENEDICT

*Hollandaise, Poached Eggs, Canadian Bacon,
English Muffin, Breakfast Potatoes*
16

CRAB CAKE BENEDICT

*House-Made Crab Cakes, Hollandaise, Poached Eggs,
English Muffin, Breakfast Potatoes*
20

THE USUAL

*3 Brothers Eggs, Nueske's Bacon or Jone's Sausage,
Breakfast Potatoes, Toast*
12

STEEPLE PICADILLO EGG BURRITO

*Ground Tenderloin Beef Picadillo, Scrambled Eggs, Avocado,
Colby Jack Cheese, Tomatillo Salsa, Breakfast Potatoes*
15

BREAKFAST FLATBREAD

*Cheddar Cheese, Potatoes, Nueske's Bacon, Wilted Spinach,
Three Brothers Eggs, Smokin' T's Sauce*
12

FRENCH TOAST

*Great Harvest Cinnamon Chip Bread,
Salted Caramel, Brûléed Bananas, Roasted Pecans,
Pink Teepee Maple Cream Mascarpone*
15

HOUSE-MADE BISCUITS & GRAVY

16
+Three Brothers Eggs 4

BISCUIT WITH PUMPKIN SPICE BUTTER

4

NEW ENGLAND LOBSTER ROLL

*Served on a Buttery Split-Top Loaf
with Breakfast Potatoes*
23

BELFRÉ ANGUS BURGER

*Nueske's Bacon, Tomato, Mixed Greens, Aioli,
Breakfast Potatoes*
17
+ EGG 2 | + AVOCADO 2 | + CHEESE 1

AVOCADO TOAST

*Three Brothers Sunny-Side Up Eggs,
Pickled Red Onion, Arugula,
Lemon Vinaigrette, Togarashi,
Breakfast Potatoes*
15

PESTO CHICKEN SANDWICH

*Pesto, Sun-Dried Tomato Aioli, Spinach, Mozzarella
Cheese, Pickled Red Onion, Breakfast Potatoes*
15

AVOCADO CHICKEN SALAD

*Mixed Greens, Avocado, Chicken,
LeClare Goat Cheese, Figs, Toasted Almonds,
Corn, Tomatoes, Croutons,
Champagne Citrus Vinaigrette*
17

SUB FALAFEL FOR CHICKEN
SUB SALMON FOR CHICKEN +\$2

NIÇOISE SALAD

*Stone Bank Mixed Greens, Honey Dijon Vinaigrette,
Green Beans, Cherry Tomatoes,
Fingerling Potatoes, Soft Egg, Olives
with SALMON OR TUNA*
20

BUDDHA BOWL

*Quinoa, Roasted Root Vegetables, Herbed Falafel,
Avocado Tzatziki, 3 Brothers Sunny Side Up Eggs*
17



SIDES



DROP DONUTS

*Garam Masala &
Whipped Cream*
8

SAUSAGE

*Jone's Dairy Farm
Fort Atkinson, WI*
5

BACON

*Nueske's
Wittenberg, WI*
5

FRUIT CUP

4

SOUP

*Tomato Basil or
Soup of the Day*
BOWL 6 | CUP 4

BREAKFAST POTATOES

4

Executive Chef Jason Herbrand

Sous Chef Nicole Rybold