



breakfast

Served until 11 am.

breakfast sandwich | \$7

Scrambled eggs, bacon and American cheese on a toasted bagel.

fresh fruit plate | \$8

Seasonal fruit with a side of yogurt.

bistro scrambler burrito | \$8

Scrambled eggs mixed with sausage, green pepper, onion, hashbrowns and Cheddar cheese wrapped in a flour tortilla.

cinnamon supreme french toast | \$8

Luscious slices of cinnamon bread dipped in egg batter grilled to a golden brown and served with warm maple syrup.

cedar river breakfast | \$9

Two large eggs, two bacon strips or two sausage links served with a side of hashbrowns and toast or English muffin.

build your own omelette | \$9

Three eggs with your choice of three of the following items: American, Cheddar, Swiss or pepper jack cheese, bacon, ham, sausage, bell peppers, tomatoes, onions and mushrooms. Served with a side of hashbrowns and toast or English muffin.

side dishes

breakfast meats | \$2.5

hashbrowns | \$2.5

cup of fruit | \$4

cold cereal | \$4

english muffin | \$1.5

muffin | \$2.5

beverages

juice | \$2

coffee, tea, hot chocolate | \$2.75

coke products | \$2.75

Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. One guest check for parties of 10 or more with 19% gratuity added.



salads

Add chicken, \$4; smoked salmon, \$8; grilled shrimp, \$9.5.

side salad | \$5.25

Traditional Caesar or house salad.

house salad | \$10

Blended lettuce with cucumbers, tomatoes, carrots, onions and croutons.

caesar salad | \$10

Crisp romaine, Parmesan cheese, croutons and creamy Caesar dressing.

cherry pecan salad | \$10

Lettuce blend with dried cherries, blue cheese, candied pecans and cherry vinaigrette.

blackened southwest chicken salad | \$12

Fresh mixed greens topped with blackened chicken breast, sweet bell peppers, tomatoes, green onions, sweet corn, black beans, pepper jack cheese, fried tortilla strips and chipotle honey mustard dressing.

starters

soup or chili | \$5.25

A bowl of housemade soup of the day or our award-winning chili.

truffle fries | \$7

Seasoned with white truffle oil and Parmesan cheese. Served with chipotle aioli.

chicken tenders | \$9

Four crispy chicken tenders with BBQ, buffalo, ranch, blue cheese, or teriyaki sauce.

bourbon barrel smoked salmon | \$9.5

New Holland's Dragon's Milk brined salmon, lightly smoked. Served on cedar planks with crisp bread and lemon caper sauce.

fried lobster ravioli | \$9.5

Breaded lobster ravioli with Dijon mustard sauce.

pineapple pork pops | \$7.5

Skewered pineapple wrapped in bacon and deep fried. Served with teriyaki dipping sauce.

chili & chips | \$8.5

Hot crock of our award-winning chili with a side of Parmesan crisps.

brew city's beer-battered onion rings | \$8.5

Brew City's favorite Black & Tan onion rings with a side of zesty mayo.

sandwiches

seared chicken sandwich | \$10

Seared marinated chicken breast with smoked bacon, lettuce, tomato, onion and Swiss cheese on a pretzel bun with Dijon aioli.

village burger | \$10

Five-ounce beef patty with lettuce, tomato, red onion and your choice of cheese.

steak sandwich dip | \$11.5

Thin-sliced ribeye on a soft sub bun with Swiss cheese and french fried onions. Served with horseradish mayo and beef jus.

burger-ish | \$12.50

All beef patty, smoked short rib and bacon smothered in bbq sauce. Served with lettuce, tomato and onion.

turkey wrap | \$10

House-smoked turkey with bacon, lettuce, tomato and chipotle mayo in a tomato basil tortilla.

meatloaf sandwich dip | \$10

Four ounces of housemade meatloaf on a soft sub bun topped with grilled cabbage and provolone cheese. Served with a mushroom demi glaze.

turkey club | \$10

A summer favorite, now served hot. House-smoked turkey with bacon, lettuce, tomato, havarti dill cheese and chipotle aioli on a soft pretzel bun.

portobello sandwich | \$10.5

A whole, deep-fried portobello mushroom topped with tomato, spinach, Swiss cheese and malt vinegar slaw on an artisan roll.

traditional fish sandwich | \$11

Battered cod with Cheddar cheese, lettuce, tomato, red onion and tartar sauce.

add to your sandwich:

parmesan crisps | \$3

truffle fries | \$5

fruit cup | \$4

side salad | \$5.25

french fries | \$3

creamy dill slaw | \$3

side vegetable | \$4



pizza & pasta

14" cheese pizza | \$19

Additional toppings \$1: pepperoni, ham, sausage, bacon, mushrooms, green peppers, onions, black olives, green olives, tomatoes, pineapple, pepper rings, and jalapeño peppers.

smoked salmon bake | \$17

Our house-smoked bourbon barrel salmon and green onions tossed in a creamy harvati dill sauce with penne pasta. Baked and served in a cast iron crock with crisp bread.

mac attack | \$18

This isn't your mom's mac & cheese! Choose from:

- Chicken Parmesan: Sliced chicken breast with Parmesan cream sauce.
- Pancetta Gruyere: Chopped pancetta with shaved gruyere cheese in Parmesan cream sauce.
- Smoked Ham & Cheddar: House-smoked ham in a rich Cheddar cheese sauce.
- Chili Mac: Our award-winning chili with pasta and topped with Cheddar cheese and red onion.

dinner entrées

Served after 5pm.

sriracha ginger seared salmon | \$22

Sriracha and ginger marinated salmon seared and served with lemon herb rice pilaf and chef's vegetables.

parmesan crusted whitefish | \$24

Whitefish filet smothered in Italian ranch and baked with Parmesan breading. Served with lemon herb rice pilaf and chef's vegetables.

bistro sizzler | \$25

Eight-ounce choice sizzler steak served on a loaded potato cake. Topped with horseradish sauce and haystack onions with a side of chef's vegetables.

smoked beef short rib | \$23

Eight ounces of tender smoked beef short rib smothered in BBQ sauce. Served with a loaded potato cake and creamy dill slaw.

meatloaf | \$17

Slice of housemade meatloaf dressed with a mushroom demi glaze. Served with a side of garlic mashed potatoes and chef's vegetables.

chicken piccata | \$18

Breaded chicken topped with a lemon, caper and white wine sauce. Served with garlic mashed potato and chef's vegetables.

dessert

four-layer chocolate cake | \$7

Rich chocolate cake soaked in Kahlua and layered with dark chocolate espresso buttercream.

belgian turtle sundae | \$6

Mini Belgian waffle topped with vanilla ice cream, pecans, caramel, and chocolate sauce.

baked s'more à la mode | \$6

Graham crackers, marshmallows, and Hershey's chocolate layered in a cast iron crock and baked to golden brown. Topped with vanilla ice cream and whipped topping.

apple pie à la mode | \$6

Traditional housemade apple pie served with a scoop of vanilla ice cream.

