

676 *restaurant & bar*

Easter

10AM-3PM • no a la carte offered in dining room
buffet 75 • children 26 (for guests under ten)

brunch

fresh fruit • scratch muffins • all-butter croissant

organic free-range bacon • humanely raised sausage

buttermilk pancake

house cured georgian smoked salmon

cheese & charcuterie

cheese selections from our midwest creameries

shaved prosciuttos • salamis • sausages hung in our charcuterie room using 100% local breeds

served with accompaniments and crackers

greens & soups

truffled asparagus

shaved black truffles • pickled shallots

midwest caesar

living water farm romaine • pickled cherry tomatoes • parmesan cracker

tomato & white bean soup

white truffle- capriole farm goat cheese crouton

baby iceberg

living water farm lettuce • smoked tomato vinaigrette • blue cheese • bacon

action station

chef- prepared organic omelets & eggs Benedict station

organic prime rib carving station • peppercorn sauce • béarnaise

localvore

miller farm's amish chicken

wild mushroom pan gravy

slow cooked salmon

cauliflower cream • heirloom cauliflower • preserved lemon

spence farm brussels spouts

cider glazed

whipped illinois potato

kilgus farmstead cream • chives

kid's corner

baked mac n cheese

grilled & fried chicken in a basket

mini burgers

pb&j waffle panini

easter cookies

sugared, baked & torched

dessert table to include...

assorted mini desserts by our pastry chef to include

crème brulee, cheese cake lollipop, chocolate mousse AND MORE...