

BRUNCH SERVED  
FROM 11AM-2PM



THE  
**DANE**

...  
FRIENDS &  
BEERS FOR  
**25**  
YEARS

## BRUNCH

### BELGIAN MALTED WAFFLES

Two homemade malted waffles, fresh berries, whipped cream, Grand Marnier syrup, 9.50

### DENVER OMELET\*

Three-egg\* omelet, mushrooms, peppers, onions, ham and cheese, pretzel stick, cheesy hash browns, fruit garnish, 9.75

### APHRODITE OMELET\*

Three-egg\* omelet, mushrooms, asparagus tips, baby spinach, tomatoes, feta cheese crumbles, cheesy hash browns, pretzel stick, fruit garnish, 10 ▼

### CHICKEN & WAFFLES

Hand-breaded buttermilk-fried chicken tender, Belgian waffle quarters, sausage gravy, green onions, fresh fruit. 10

### QUICHE DU JOUR\*

Ask your server about today's Quiche\*. Our chef's weekly in house fresh baked quiche creation. fresh fruit, cheesy hash browns -or- a small garden salad,

### CLASSIC EGGS BENEDICT\*

Two poached eggs\*, Canadian bacon, English muffin, hollandaise sauce, cheesy hash browns, fresh fruit garnish, 10.25

### HUEVOS RANCHEROS\*

Two poached eggs\*, tomatillo-poblano sauce, melted cheese, spiced black beans, corn-flour tortillas, guacamole, sour cream, salsa salad, 10.25 ▼

### THE SUNDAY CROISSANT\*

Toasted croissant, two egg\* cheese omelet, bacon, cheesy hash browns and a fresh fruit garnish, 11.25

BREAKFAST  
SIDES

3 SLICES OF BACON	\$2.5
CHEESY HASH BROWNS	\$2
SCRAMBLED EGGS	\$2.5
SIDE OF FRUIT	\$3

## STARTERS

### BROILED BOURSIN CHEESE

Tomato confit and piquillo pepper sauce, house made rosemary focaccia, 10.5 ▼

### OLD GLORY CHEESE CURDS

American Pale Ale batter. Roasted Hatch green chili crema, 9.5 ▼

### THE DANE PUB WINGS

Crisp-fried and tossed with your choice

\*\*\*ASIAN BBQ\*\*\*      \*\*\*3-ALARM\*\*\*

\*\*\*JAMAICAN JERK\*\*\*      \*\*\*HABANERO HELLFIRE\*\*\*

\*\*\*SEVEN SPICE TOGARASHI DRY RUB\*\*\*

\*\*\*SZECHUAN HONEY\*\*\*

Served with gorgonzola

6-Pack, 9.5 / 12-Pack, 16

### MEDITERRANEAN PLATE

Homemade hummus, barley-quinoa, tabbouleh, falafel, tomato, cucumber, onion, feta, Kalamata olives, grilled pita, tzatziki sauce. 12 ▼

### BAVARIAN PRETZEL TWIST

Crop Circle Wheat cranberry mustard and Peck's Pilsner mustard and beer cheese sauce, 9.5 ▼

### NAKOMA NACHOS

Tri-colored chips, cheese, black beans, salsa, guacamole, sour cream, jalapeno

Small, 11 / Large, 13.5 ▼

Seasoned chicken, 3.25 / BBQ smoked pork, 3.25

### POUTINE

Fresh pub fries, garlic-dill curds, rich gravy, chive, 10

MUFA fried chicken or house pastrami, +2.5

### BONELESS WINGS

Beer-battered, hand-breaded white meat tossed in Nashville hot sauce or Szechuan honey. 12

BEVERAGES

SUNDAY BRUNCH • OPEN-2PM • \$5 TITO'S BLOODY'S, \$3 MIMOSAS

GREAT DANE  
ROOT BEER, GINGER  
ALE, CREAM SODA  
Free Refills, 3

PEPSI PRODUCTS  
Free Refills, 2.5  
MILK 2.5  
ICED TEA 2.5

CONDOR COFFEE  
Sustainable, Organic,  
UTZ Certified  
2.75

\*Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks\*\* that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CUP, 4

# SOUP

BOWL, 6

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# PICNICS

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## TOMATO & MUSHROOM BISQUE

Tomato, herbs, fresh mushroom, pretzel croutons, parmesan crisps **v**

## WEST AFRICAN CHICKEN PEANUT STEW

Chicken, rice, tomato, hint of peanut

## BEER CHEESE AND POTATO SOUP

Smoked gouda, Hooks 1-year cheddar, with sautéed leeks, bacon, and potatoes. Finished with cream, chives, and homemade pretzel croutons

### BROWN ALE ONION

Chicken and beef broth, pretzel croutons, beer-simmered onions, baked in a crock with Swiss, 6.5

**DRESSINGS:** Ranch, Balsamic, French, Caesar, Gorgonzola, Honey Citrus, Creamy Cilantro, Apple Cider Vinaigrette, Peanut Ginger

## JAMES MADISON

HALF SANDWICH & BOWL OF SOUP, 9.5

## DUNN'S MARSH

HALF SANDWICH & SIDE SALAD, 9.5

## SHOREWOOD HILLS

BOWL OF SOUP & SIDE SALAD, PRETZEL, 9

# SANDWICHES

## TURKEY AVOCADO ☞

Honey pepper bacon, sprouts, tomato, garlic aioli, sprouted 9-grain bread, 11.5

## IRISH ROAD REUBEN ☞

House-cured pastrami, Swiss, sauerkraut, 1000 Island, dark rye, 11.5

## MAYAN CHICKEN WRAP ☞

Guacamole, corn salsa, greens, creamy cilantro dressing, spinach tortilla wrap, 10.5

## CAESAR WRAP ☞

Warm grilled chicken, romaine, parmesan, Caesar dressing, vegetable tortilla wrap, 10

# SALADS

## WEBSTER STREET CHICKEN

Roasted white meat, Granny Smith apple, dried cranberries, walnut, Gorgonzola, mixed greens, tomato. Honey citrus, 12

## SMOKED CHICKEN COBB SALAD

House smoked chicken, baby spinach, fresh basil, mixed greens, cherry tomato, avocado, bacon, Moody Blue Cheese, hard-boiled egg, avocado-basil buttermilk ranch, 13.5

## HAIL CAESAR

Romaine, creamy Caesar, pretzel croutons, parmesan crisps, anchovy, 9

Add grilled or blackened chicken, 3.5

Add grilled salmon, 6

## SOBA NOODLE SALAD

Roasted shitake and cremini mushroom, miso grilled corn, edamame, red cabbage, scallion, cilantro, cucumber, sesame seed, toasted peanuts and roasted tofu in a ginger-peanut dressing, 12 **v**

Add grilled chicken, 3.5

Add grilled salmon, 6

## BUTTERNUT SQUASH & APPLE SALAD

Roasted butternut squash, granny smith apples, crumbled goat cheese, red onion, radish, fried parsnip crisps, apple cider-maple vinaigrette, 12 **v**

Add grilled chicken, 3.5

Add grilled salmon, 6

# FAVORITES

## PUB BURGER\*\*

7 oz. fresh beef\*\*, lettuce, tomato, pickle, onion, choice of cheese, brioche, 10

Add bacon, 1.5

## TEXARKANA BURGER\*\*

7 oz. fresh beef\*\*, sharp cheddar, BBQ sauce, bacon, haystack onion, chipotle cream cheese, brioche, 12

## FORWARD FALAFEL WRAP

Falafel, hummus, barley-quinoa tabbouleh, shredded red cabbage, romaine lettuce, scallion, tomato, cilantro and tzatziki sauce, 11 **v**

Substitute grilled chicken for falafel, 2

## CHICKEN POT PIE

Crock with vegetables, mash potatoes, puff pastry crust. Applesauce, pretzel stick, 11

## TARA'S CAJUN CHICKEN

Blackened, lettuce, tomato, onion, bakery roll, side of chipotle mayo, 10

## LAMB CARNITAS TACOS

Roast leg of lamb, corn tortillas, chipotle-red cabbage slaw, salsa verde, cotija cheese, pineapple, green onion, and cilantro, served with cilantro rice and black beans, 12.5

Add a third taco, 3

## NEW LONDON BRIDGE FISH FRY

Haddock, Peck's Pilsner batter, homemade tartar, malt vinegar, slaw, lemon, pub fries, 12

Add a third piece of Haddock, 3

## WISCONSIN STYLE CHEDDAR MAC

Cavatappi noodles, cheddar, Peck's Pilsner, sourdough crumbs. pretzel stick, 11.5 **v**

Buffalo Chicken style (blue cheese, 3-alarm hot sauce, tomato, scallion), 3.5

## SIDES

PUB FRIES - SWEET POTATO FRIES +1 - MASHED POTATOES  
KETTLE CHIPS - VEGGIES & DIP - SWEET FRIED PLANTAINS  
KOHL SLAW - FRUIT +1

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