PANCAKES & CAFE

Prepared Fresh Each and Every Morning Sprinkled with Confectioners Sugar

BUTTERMILK PANCAKES

A Stack of Our Signature Buttermilk Pancakes Simply Served with Butter and Maple Syrup 11

BLUEBERRY LEMON PANCAKES

Fresh Blueberries in the Batter. Lemon Marscapone Cheese on Top and Fresh Blueberry Compote 14

CHUNKY MONKEY PANCAKES

Fresh Sliced Bananas, Ghirardelli Chocolate Chips and Walnuts 14

CRANBERRY & PECAN

Georgia Pecans and Juicy Cranberries 14

LOADED POTATO CAKES

House Potato Pancakes with Melted Tillamook Cheddar Cheese, Thick Applewood Bacon, Seasoned Crema Drizzle and Fresh Chives 14

GLUTEN FREE PANCAKES of

Our Signature Recipe. Organic Brown Rice, Whey and Buttermilk Batter Recipe 13

French Floast

Sliced Thick and Grilled to a Golden Perfection Sprinkled with Confectioners Sugar

BRIOCHE FRENCH TOAST

Brioche Bread soaked in our Pure Vanilla and Cinnamon Spice Infused Buttermilk Batter. Served with Maple Syrup and Butter 11.50

BANANAS FOSTER

Signature Brioche French Toast Finished with Caramelized Fresh Bananas, Fresh Pecans and Our Pure Cinnamon Butter Foster Sauce 14.95

NIU FRENCH TOAST BREAKFAST

Signature Brioche French Toast served with Your Choice of Breakfast Meats, Two Farm Fresh Eggs and Fresh Shredded Breakfast Potatoes 16.50

Belgian Waffles

Some Days Are Sweeter Than Others Sprinkled with Confectioners Sugar

BELGIAN WAFFLE

Pure Malted Belgian 11

CHICKEN N' WAFFLE

Our Signature Hand Battered Crispy Buttermilk Chicken Breast Accompanied with our Pure Malted Belgian Waffle and Fresh Chives 15.95

CHICKEN N' WAFFLE DELUXE

Two Signature Hand Battered Crispy Buttermilk Chicken Breasts, Our Pure Belgian Waffle Topped with Chopped Thick Applewood Bacon and Fresh Chives 17.95

WAFFLE IRON BREAKFAST

Signature Pure Malted Belgian Waffle. Accompanied with Your Choice of Breakfast Meats, Two Farm Fresh Eggs and Fresh Shredded Breakfast Potatoes 16.50



A Savory French-Style Pancake. Sprinkled with Confectioners Sugar 13

SWEDISH CRÊPES

Our French Style Savory Crêpes Topped with Imported Swedish Lingonberries 14.5

FRESH STRAWBERRY NUTELLA CRÊPES

Fresh Sliced Strawberries and Hazelnut Nutella 15



Gourmet Pancakes Garm Gresh CACA Eggs

THE TRADITIONAL BREAKFAST

Two Free Range Eggs Served Your Way with Fresh Shredded Breakfast Potato and Your Choice of Artisan Toast with House Preserves, English Muffin, Two Buttermilk Pancakes or a Buttermilk Biscuit 11.5

With Our: Jones Breakfast Sausage Links, Hand-Pattied Sausage, Thick Sliced Applewood Bacon, Jones Chicken Sausage Links or Our Carved Bone-In Ham 14.50

STUFFED BREAKFAST BISCUIT

Our Buttermilk Biscuit Smothered with House Sausage Gravy, Topped with Scrambled Eggs, Chopped Applewood Bacon and Melted Cheddar Jack Cheese. Accompanied with Fresh Shredded Breakfast Potato 14.95

CHICKEN N' BISCUITS

Our Buttermilk Biscuit Smothered with our House Sausage Gravy, Topped with Our Crispy Buttermilk Chicken Breast, Melted Cheddar Cheese and Chopped Applewood Bacon. Served with Two Farm Fresh Eggs and Fresh Shredded Breakfast Potato 15.95

COUNTRY BREAKFAST

Two Free Range Eggs Cooked Your Way, Two Slices of Thick Applewood Bacon, a Jumbo Jones Sausage Link and Fresh Shredded Breakfast Potato. Accompanied with Our Buttermilk Biscuit Smothered in Breakfast Sausage Gravy. 16.50

NEW YORK STRIP STEAK & EGGS

Flame-Grilled 14 oz. New York Strip Steak with Two Free Range Eggs Your Way. Served with Fresh Shredded Breakfast Potato and Your Choice of Artisan Toast, English Muffin, Buttermilk Biscuit or Buttermilk Pancakes 27



Served with Your Choice of Artisan Toast with Our House Preserves, English Muffin, Buttermilk Biscuit or Two Buttermilk Pancakes and Fresh Shredded Breakfast Potatoes

GARDEN OMELET

Our Signature Five Egg Omelet with Fresh Wild Mushrooms, Tomato, Bell Pepper, Broccoli, Fresh Spinach, Onion and Cheddar Cheese. 15

ATHENIAN OMELET

Our Signature Five Egg Omelet with Fresh Spinach, Vine Tomatoes, Caramelized Red Onions and Crumbled Authentic Greek Feta Cheese. 15

WESTERN OMELET

Our Signature Five Egg Omelet with Carved Country Ham, Spanish Onion, Chopped Bell Pepper and Melted American Cheese. 15

BUTCHER SHOP OMELET

Our Signature Five Egg Omelet with Carved Honey Ham, Thick Applewood Bacon, Farm Sausage Links and Melted Tillamook Cheddar Cheese. 16

FRESCA OMELET

Our Signature Five Egg Omelet with Olive Oil Infused Heirloom Tomatoes, Fresh Basil, Fresh Avocado and Melted Mozzarella Cheese. 15

RUTHERFORD OMELET

Our Signature Five Egg Omelet with Fresh Spinach, Thick Applewood Bacon, Caramelized Onions and Creamy Goat Cheese. 16

BACON & AVOCADO OMELET

Our Signature Five Egg Omelet with Thick Applewood Bacon, Fresh Avocado, Roasted Red Pepper and Melted Mozzarella Cheese. 15

FRENCHIE OMELET

Our Signature Five Egg Omelet with An Array of Fresh Wild Mushrooms, Thick Applewood Bacon, Caramelized Onions and Creamy Brie Cheese. 16

Our Signature Five Egg Omelet with House Chorizo Sausage, Grilled Jalapeños, Spanish Onion, Tomato and Melted Queso Fresco. Served with Side of Salsa and Sour Cream. 15

Healthy Substitutions

Prepared with Egg Whites 1.25 Gluten Free Toast 1.95 Upgrade Your Potatoes for a Field Green Salad or Fresh Sliced Fruit 1.75

Eggs Bentley

Farm Fresh - Finished with our Creamy Hollandaise Sauce

CLASSIC BENTLEY

Canadian Bacon, Poached Free Range Eggs and Creamy Hollandaise on Toasted English Muffin Halves. Accompanied with Fresh Breakfast Potato 14

BAVARIAN BENTLEY

Chopped Applewood Bacon, Diced Tomato, Poached Free Range Eggs, Creamy Hollandaise and Fresh Chives On House Potato Pancakes. Served with Applesauce 15

FLORENTINE BENTLEY

Sautéed Fresh Spinach, Applewood Bacon, Poached Free Range Eggs and Creamy Hollandaise on a Toasted English Muffin. Accompanied with Fresh Breakfast Potato 15

SANTORINI BENTLEY

Arugula, Diced Tomato, Feta Cheese, Poached Free Range Eggs and Creamy Hollandaise on a Toasted English Muffin. Served with Fresh Breakfast Potato 16

Haven Specialties

So Many Ways to Make Your Morning Great

AVOCADO TOAST

Fresh Avocado, Cherry Tomatoes, Arugula, Sunny Side Up Egg, EVOO, Sea Salt, Balsamic Glaze on 9 Grain Cracked Whole Wheat 13

EGG WHITE & SPINACH SCRAMBLE

Scrambled AA Egg Whites and Spinach Cooked in Heart Healthy Olive Oil. Served with a Side of Vine Tomatoes, Fresh Avocado, English Muffin and a Cup of Fresh Sliced Fruit 14.95

MIDWESTERN FRITTATA

Our Take on a Quiche. Scrambled Eggs, Thick Applewood Bacon, Spinach, Tomato, Cheddar & Mozzarella Cheeses. A Dollop of Sour Cream. Served with Breakfast Potato. Your Choice of Artisan Toast, Two Buttermilk Pancakes or a Buttermilk Biscuit 14.95

FARMER'S SCRAMBLE

Three Scrambled Free Range Eggs with Smoked Applewood Bacon, Vine Tomato, Onion and Cheddar Cheese. Served with Fresh Breakfast Potato and Your Choice of Artisan Toast, Two Buttermilk Pancakes or a Buttermilk Biscuit 15.45

BISCUITS + GRAVY

Two Fluffy Biscuits Smothered with Made In House from Scratch Breakfast Sausage Gravy. Served with Fresh Breakfast Potatoes 13.50 Add Two Eggs Your Way 14.50



Breakfast Bowls

Served with Your Choice of Artisan Toast, Biscuit, English Muffin or Two Buttermilk Pancakes.

Choose from below over our Fresh Shredded **Breakfast Potatoes and** Topped with Two Eggs Your Way.

THE MARKET BOWL

Wild Mushrooms Medley, Bell Pepper, Tomato, Broccoli, Onion and Melted Cheddar Cheese With Two Free Range Eggs Your Way. Layered over Fresh Shredded Breakfast Potato 16

BUTCHER SHOP BOWL

Honey Baked Ham, Applewood Bacon, Farm Sausage and Melted Cheddar Cheese With Two Free Range Eggs Cooked Your Way. Layered over Fresh Shredded Breakfast Potato 16

BREAKFAST SAUSAGE BOWL

Jones Breakfast Sausage, Wild Mushroom Medley, Bell Pepper, Onion and Melted Cheddar Cheese With Two Free Range Eggs Your Way. Layered over Fresh Shredded Breakfast Potato 16

FARMHOUSE BOWL

Honey Baked Ham, Mushroom Medley, Bell Pepper, Onion and Melted Cheddar Cheese With Two Free Range Eggs Your Way Layered over Fresh Shredded Breakfast Potato 16

SOUTHWEST CHICKEN BOWL

Seasoned Chicken Breast, Fresh Mushrooms, Bell Pepper, Onion and Melted Mozzarella Cheese with Two Free Range Eggs Your Way. Layered over Fresh Shredded Breakfast Potato 16.95

ESPAÑOLA BOWL

House Chorizo Sausage, Chopped Tomato, Grilled Jalapeño, Spanish Onion and Melted Queso Fresco Cheese with Two Free Range Eggs Your Way. Layered over Fresh Shredded Breakfast Potato. Side of Salsa and Sour Cream 16

BRUNCH



Served with Soup of the Day and Your Choice of a Sandwich Side Our Handcrafted Sandwiches are the Answer to any Mid-Day Craving

CAPRI PANINI

Fresh Mozzarella, Fresh Basil Pesto, Vine Tomato, Wild Mixed Greens, Shaved Red Onion and a Balsamic Drizzle on Panini Artisan Fresh Herb Focaccia Bun 14.95

ORCHARD CHICKEN SALAD SANDWICH

Made Fresh In House All White Meat Chicken Salad Prepared with Red Delicious Apples, Celery, Sun-Dried Cranberries and Mayo. Toasted Whole Grain White 15.95

CHICKEN PESTO SANDWICH

Flame Grilled Chicken Breast with Fresh Basil Pesto, Vine Tomato, Arugula, Melted Mozzarella and House Vinaigrette on Artisan Fresh Herb Focaccia 15.95

CRISPY CHICKEN SANDWICH

Our Signature Hand Battered Crispy Buttermilk Chicken Breast. Served on a Buttery Bakery Biroche Bun. Chefs Garnish 15.95

THUNDERBIRD CHICKEN SANDWICH

Flame Grilled Chicken Breast, Thick Applewood Bacon, Vine Tomato, Arugula, Pepper Jack Cheese and Chipotle Aioli. Served on a Grilled Ciabatta Roll 16.95

CHICAGO BEEF PANINI

House Slow Roasted Roast Beef, Melted Mozzarella Cheese, Giardiniera Aoili on Grilled Panini Artisan Old Worlde Italian Bread. Side of Au Jus 16.95

GRILLED HAM & CHEESE WITH TOMATO

House Carved Honey Baked Ham with Melted America Cheese and Grilled Tomato on Grilled Panini Artisan Italian Bread. Chefs Garnish 14

CHICKEN TENDERS PLATE

House Hand Battered Chicken Tenders with Your Choice of Ranch, BBQ or Honey Mustard 14.95

PRIME BURGERS

Served with Soup of the Day and Your Choice of a Sandwich Side

100% USDA Fresh Prime Angus Brisket • Hand Crafted In-House Half Pound Fresh Burger Patties

HAVEN CHEESEBURGER

Fresh Flame Grilled Half Pound Patty Topped with Melted American Cheese, Crisp Lettuce, Tomato, Shaved Red Onion and Mayo on a Artisan Brioche Bun 14.95

BRUNCH BURGER

Fresh Grilled Half Pound Patty. Topped with Thick Applewood Bacon, Free Range Egg and Melted Cheddar Cheese on a Buttery Bakery Brioche Bun. Chefs Garnish 16.95

BISTRO BURGER

Fresh Flame Grilled Half Pound Patty. Gouda Cheese, Thick Applewood Bacon, Carmelized Onions, Arugula, and Chipolte Crema on a Buttery Bakery Brioche Bun. 16.95

SANTA BARBARA BURGER

Fresh Flame Grilled Half Pound Patty, Fresh Avocado, Carmelized Onions, American Cheese, Sliced Tomato, Crisp Lettuce and Mayo on a Buttery Brioche Bun 15.95

BAJA JALAPEÑO BURGER

Fresh Flame Grilled Half Pound Patty, Jalapeños Peppers, Carmelized Onion, House Serrano Pepper Salsa, Tillamook Pepper Jack Cheese and Spicy Chipotle Mayo on a Buttery Bakery Brioche Bun. Chefs Garnish 15.95



Sandwich & Burger Sides

• Natural Seasoned Fries • Field Green Salad • Fresh Creamy Slaw • Steamed Broccoli • House Chips Upgrade to Fresh Sliced Fruit 1.75 • Cottage Cheese .95 • Gluten-Free Toast 1.95

Lunch Trios

Choose From One of Our Signature Half Sandwich on Artisan Italian Bread.

Served with House Soup of the Day and a Field Green Salad 14.5

• ORCHARD CHICKEN SALAD • GRILLED HAM & CHEESE WITH TOMATO • HOUSE B.L.T.

Fresh Salads

Served with Soup of the Day and Fresh Baked Bread with Butter

FOUR SEASONS SALAD

Wild Organic Greens with Red Delicious Apples, Sun-Dried Cranberries, Bleu Cheese Crumbles and Walnuts. Served with a Side House Bleu Cheese Dressing 14

GREEK ISLAND SALAD

Wild Organic Greens and Lettuce with Imported Feta Cheese, Kalamata Olives, Vine Tomatoes, Red Onions and Chopped Cucumbers Served with a Side of House Greek Dressing 14

DOOR COUNTY SALAD

Wild Organic Greens with Our Prepared In-House All White Meat Orchard Chicken Salad, Fresh Sliced Strawberries, Fresh Blueberries and Walnuts. Served With a Side of Raspberry Vinaigrette 16

CHOPPED CHICKEN COBB SALAD

Wild Organic Greens with Chopped Bacon, Flame-Grilled Chicken, Tomatoes, Cucumbers, Bleu Cheese Crumbles, Chopped Hard Boiled Egg, Chopped Green Onion Served with a Side of Raspberry Vinaigrette Dressing 16

Sizzling Sides

Side Dishes

SOUP DU JOUR (Soup of the day)

with Fresh Baked Bread

FRESH CREAMY COLE SLAW

GRADE A COTTAGE CHEESE

SEASONED NATURAL FRENCH FRIES

HOUSE POTATO CHIPS

GRILLED PECAN ROLL

HOUSE SIDE SALAD

CARVED HOUSE HOIVET BARED HAM	0.00
APPLEWOOD THICK CUT BACON	5.50
JONES CHICKEN SAUSAGE LINKS (NITRATE FREE)	5.50
JONES FARM SAUSAGE LINKS	5.50
JONES HAND PATTIED SAUSAGE	5.50
CANADIAN BACON	5.50
FRESH SHREDDED BREAKFAST POTATOES SIZZLED WITH SWEET ONION	4.50 5.50
BUTTERMILK BISCUIT	3.00
BAGEL WITH CREAM CHEESE	4.00
ARTISAN TOAST / ENGLISH MUFFIN	3.00
Whole Grain White • Whole Wheat • Rye • Sourdough	
GLUTEN FREE TOAST	3.50

Crisp Greens, Cherry Tomato, Cucumber, Red Onion and Croutons

CUP 4.50

BOWL 5.50

5.00

3.50

3.50

3.50

4.00

4.50

Fruits & Grains

Oatmeal Served Until Noon Daily

OLD-FASHIONED OATMEAL

Traditional Oatmeal. Simply served with Brown Sugar and Milk 6

OATMEAL WITH FRESH BERRIES

Old Fashioned Organic Oats Served with Fresh Sliced Strawberries, Fresh Blueberries, Fresh Sliced Banana, Brown Sugar & Milk 9

GREEK YOGURT

Served with Granola, Local Honey and Real Cinnamon Spice 6

GREEK YOGURT & FRESH BERRIES

Greek Yogurt with Fresh Sliced Strawberries and Blueberries. Topped with Local Honey & Real Cinnamon Spice. Side of Granola 9.5

FRESH FRUIT CUP 4.50

Fresh Sliced Strawberries, Pineapple, Cantalope & Blueberries

FRESH BLUEBERRIES, STRAWBERRIES & BANANA CUP 5

CUP OF FRESH STRAWBERRIES 5

CUP OF PEACHES 3.50

♦ Please Communicate Any Food Allergies to an Employee of this Establishment ♦

While Dining Out or At Home, Consuming Raw or Uncooked Meats, Poultry, or Eggs May Increase Your Risk of Food Borne Illness • Please be aware Egg Haven is not a Gluten-Free Environment 18% Gratuity Added to Parties of 6 or More • Prices Subject to Markets • Complimentary Wi-Fi Password: thegoodegg • Thank You for Supporting Small Businesses

