

BRUNCH MENU

AVAILABLE 10:00 AM - 2:00 PM

substitute toasted gluten free bread 1 | sugar free maple syrup available upon request

EGGS

accompaniments:
creamy hashbrowns, toast and jam



GF Classic *

two egg choice, bacon or sausage 13.95

Chophouse *

three egg choice, pancake, bacon, sausage 18.95



GF Meat lovers Omelette *

three egg, cheddar, bacon, sausage 16.95



GF Caprese Omelette *

three egg, spinach, tomato, mozzarella, onion 15.95

BRUNCHABLES

Avocado Toast *

two egg choice, bacon, creamy hashbrowns 15.95

Biscuits and Gravy *

three egg choice, two biscuits,
sausage gravy, creamy hashbrowns 16.95

Buttermilk Pancakes or French Toast

whipped butter, maple syrup 11.95

Enhancements:

mixed berries, cinnamon whipped cream, whiskey
caramel sauce, roasted apple compote 2.95

ADD ONS

One Egg* 1.95

Fresh Fruit 4.95

Sourdough with Jam 2.95

GF Toast with Jam 3.95

Biscuit with Jam 2.95

Biscuit with Gravy 5.95

Creamy Hashbrowns 4.95

Two Bacon Strips or

Two Sausage Links 4.95

One Pancake or French Toast 5.95

BECAUSE IT'S BRUNCH

Mimosa Trio

Bottle of house champagne with cranberry,
orange and peach nectar 18

BH Bellini

sparkling, Grey Goose peach vodka,
strawberry puree 11

Good Morning Old Fashioned

Tattersall bourbon, Buttershots,
maple syrup, candied bacon 11

Aperol Spritz

Conterini prosecco, aperol, soda, orange 11

Turmeric Sunrise

vodka, golden turmeric, carrot juice 11

Kendall's Signature Bloody

house-infused pepper vodka, shrimp,
beef stick celery, olives, pickle 11

TAVERN MENU

AVAILABLE 11:00 AM

APPETIZERS



GF Tavern Fries or Tater Tots

fancy sauce & seasoned sour cream 5.95



GF Housemade Kettle Chips

French onion dip 5.95



Colossal Onion Rings

buttermilk ranch 7.95

Cheese Curds

tomato jam & buttermilk ranch 9.95



GF Chicken Wings

choice of dry rubbed, buffalo or whiskey-glazed with
buttermilk ranch or blue cheese 15.95



Cajun Steak Bites *

whiskey glaze, horseradish cream 16.95

Shrimp Cocktail

cocktail sauce 15.95

Pesto Chicken Flatbread

mozzarella, aioli, balsamic glaze 12.95



Mushroom Flatbread

boursin, rosemary, sherry aioli 12.95

DESSERT

Peanut Butter Chocolate Jar

chocolate cake, peanut butter mousse,
chocolate ganache 5.95

Cinnamon Spiced Cranberry Jar

mascarpone cream cheese, spiced cranberry
compote, graham cracker crust 5.95

Crème Brûlée

classic vanilla bean 5.95

Chocolate Lava Cake

molten center, vanilla bean ice cream 5.95

Housemade Cheesecake 6.95

changes monthly



GF Gluten Friendly Item

TAVERN FAVORITES



Pot Pie

rotisserie chicken pot pie 15.95

Chicken Tenders

buttermilk hand-breaded, honey mustard,
coleslaw & fries 17.95

Fish and Chips

hand breaded, tartar sauce,
fries, cole slaw 17.95

Mac 'n' Cheese

housemade, cheddar,
smoked gouda 13.95

HANDHELDS

with pickles & choice of housemade kettle chips, fries,
tater tots, fruit or coleslaw

Substitute side with a mixed greens or caesar salad 2 ~
sourdough with GF bread 1

Chicken Bacon Wrap

rotisserie chicken, thick-cut bacon, lettuce, tomato,
pepper jack & ranch in a spinach wrap 13.95
add avocado 2

French Dip

shaved roast beef, swiss, horseradish cream,
on grilled ciabatta hoagie 16.95

Croque Monsieur

smoked pit ham, swiss, dijonnaise,
Bechamel, sourdough 16.95



GF Rotisserie Chicken Melt

thick-cut bacon, smoked gouda & garlic mayo
on grilled sourdough 15.95



GF Walleye

lightly seasoned, flour-dusted and pan-fried with lettuce,
tomatoes & tartar sauce on grilled ciabatta hoagie 17.95

Turkey Club

turkey, thick cut bacon, lettuce, tomato &
mayo on toasted sourdough 14.95

CHARBROILED BURGERS*

1/2 lb burgers cooked to awesome with pickles & choice of
housemade kettle chips, fries, tater tots, fruit or coleslaw

Substitute side with a mixed greens or caesar salad 2 ~
burger with a plant based patty 2 ~ burger bun with a GF bun 1

GF Tavern

make it your way with lettuce, tomato & onion 12.95

add: sharp cheddar, horseradish cheddar, swiss, american,
pepper jack, muenster, gouda, sautéed mushrooms,
caramelized onions or amablu cheese crumbles 1 each
add: fried egg * or bacon 2 each

GF Smokehouse Burger

smoked thick-cut bacon, smoked gouda,
caramelized onions & tomato jam 15.95



Whiskey Glazed Burger

whiskey-glazed with thick-cut bacon, sharp cheddar,
lettuce, tomato, onion & garlic aioli 16.95

SOUPS & GREENS

Chicken Noodle Soup cup 5.95 ~ bowl 8.95

Wild Rice Soup cup 5.95 ~ bowl 8.95

Soup du Jour cup 5.95 ~ bowl 8.95

GF Mixed Greens

carrot, cucumber, onion, tomato 5.95

GF Caesar

hearts of romaine, croutons, parmesan 5.95 | 12.95
add grilled chicken \$3 | Salmon, shrimp or steak \$5

GF Wedge

iceberg, tomato, bacon, amablu cheese,
blue cheese dressing 7.95



GF Farmer's Market

rotisserie chicken, butternut squash, apples, dried
cranberries amablu, candied walnut, aged sherry
vinaigrette 15.95

Consumer Advisory: * Items are served raw, undercooked or contain
raw or undercooked ingredients. Consuming raw or undercooked meats,
poultry, shellfish or eggs may increase your risk of foodborne illness.



Kendall's Signature Item



BEER, WINE & COCKTAIL MENU

CRAFT COCKTAILS

- Spicy Mango Margarita

Camarena Silver Tequila, tripe sec, sweet & sour, lime juice, mango puree & fresh jalapeno 10
- Seasonal Sangria

ask your server 10
- Triple Rum Punch

Captain Morgan, Malibu, Bacardi Banana, cranberry, pineapple 10
- Mezcal Old Fashioned

reposado, mezcal espadin, agave, angostura 10
- Aviation

Tattersall Gin, lemon, creme de violette 10
- Boulevardier

Jim Beam, Campari, Carpano Anticae 10
- Sidecar

E&J Brandy, Cointreau, lemon 10
- Whisky Godfather

Johnny Walker Red, amaretto 10
- Strawberry Basil Lemon Drop

Ketel One, Domaine de Canton, strawberry , basil syrup 11
- Espresso Martini

Absolut Vanilia, Kahlua, espresso, cream 11

SPIRIT FREE

- Cherry Bomb

ginger beer, grenadine, maraschino cherry 6
- Raspberry Italian Cream Soda

raspberry syrup, creamsoda, water 6
- Blueberry Nojito

blueberry syrup, mint, soda water 6
- Strawbull

strawberry puree, lemonade, red bull 6

DRAUGHT BEER 16 OZ / 20 OZ

** ask your bartender or server for seasonal feature

- Coors Light 4.50 / 6

Grain Belt Nordeast 4.50 / 6

Michelob Golden Light 4.50 / 6

Kona Big Wave 5.50 / 7

Fulton Lonely Blonde 5.50 / 7

Blue Moon 5.50 / 7

Surly Furious 6.50 / 8

Summit EPA 6.50 / 8

**Lupulin 6.50 / 8

**Lift Bridge 6.50 / 8

**Featured Draught 6.50 / 8

BOTTLE & CAN BEER, CIDER & SELTZER

** ask your bartender or server for seasonal feature

- Bud Light 4

Coors Light 4

Michelob Golden Light 4

Michelob Ultra 4

Miller Lite 4

Pabst Blue Ribbon 4

Coors Edge N/A 5

White Claw Mango or Black Cherry 5

High Noon Pineapple & Grapefruit 5

Lagunitas IPA 6

**Leinenkugel's seasonal 6

Tattersall blueberry collins & watermelon bootlegger 6

Guinness Can 7

Angry Orchard 7

WINE BY THE GLASS OR BOTTLE

5 oz / 9 oz / bottle

Sparkling

- J. Roget Sparkling 7/26

Contarini, Prosecco, IT 9/34

White & Rosé

- Proverb, Chardonnay, CA 6.50/9.50/24

Proverb, Pinot Grigio, CA 6.50/9.50/24

Proverb, Rosé, CA 6.50/9.50/24

Witness Mark, Chardonnay, CA 8.50/11.50/32

Oyster Bay, Sauvignon Blanc, NZ 8.50/11.50/32

Hogue, Riesling, WA 8.50/11.50/32

La Crema, Pinot Gris, CA 10/13/38

Red

- Proverb, Cabernet Sauvignon, CA 6.50/9.50/24

Proverb, Pinot Noir, CA 6.50/9.50/24

Witness Mark, Cabernet Sauvignon, CA 8.50/11.50/32

Callia Alta, Malbec, AR 8.50/11.50/32

Murphy Goode, Merlot 8.50/11.50/32

Oyster Bay, Pinot Noir, NZ 9/12/34

Joel Gott, Palisades Red Blend, CA 10/13/38

Chateau St Michelle, “Indian Wells” Cabernet Sauvignon, WA 12.50/15.50/48

Murphy Goode Liars Dice, Zinfandel, CA 12.50/15.50/48

WINE BY THE BOTTLE

White

- Kendall Jackson VR, Chardonnay, CA 38

Kim Crawford, Sauvignon Blanc, NZ 46

La Crema, Rose 46

Red

- Coppola Director's Cut, Pinot Noir, CA 52

St. Francis, Cabernet Sauvignon, CA 56

Jordan, Cabernet Sauvignon, CA 106

N/A BEVERAGES

- Soda 3

Milk or Chocolate Milk 3

Coffee, Decaf Coffee, Hot Herbal Tea, Hot Chocolate or Apple Cider 3

Iced Tea, Raspberry Iced Tea or Arnold Palmer 3

Espresso, Latte & Cappuccino 4

Orange, Tomato, Apple or Cranberry Juice 4