

# menu

## FRESH START

### GREEK YOGURT BOWL (Veg) \$13<sup>95</sup>

Granola, Candied Dates, Chia, Almonds, Banana, Blueberries, Honey

### AVOCADO TOAST (V) \$15<sup>95</sup>

Seeded Multigrain, Avocado Mash, Red Onion, Arugula, Chili Oil, Everything Spice  
*Add Nova Lox Salmon +\$4*

### BAGEL AND LOX \$15<sup>95</sup>

Everything or Plain Bagel, Nova Lox, Onion, Cream Cheese, Capers, Tomato, Arugula  
*Add Two Eggs +\$3*

### BAKED BRIOCHE FRENCH TOAST (Veg) \$17<sup>95</sup>

Ember Roasted Strawberries & Honey Ricotta

### WAFFLES AND BERRIES (Veg) \$13<sup>95</sup>

Whipped Cream

### WOOD GRILLED BEETS (Veg) \$14<sup>95</sup>

Citrus, Crushed Pistachio, Greek Yogurt & Arugula

### SALMON, SWEET POTATO & KALE (GF) \$21<sup>95</sup>

3 oz North Road Salmon, Sweet Potato, Kale, Avocado, Orange, Pistachio

### TAVERNE CAESAR \$13<sup>95</sup>

Creamy Caesar Dressing, Grana Padano, Sour Dough, Breadcrumbs, Cured Egg Yolk

### CRISPY KOREAN CAULIFLOWER (Veg) \$14<sup>95</sup>

Korean BBQ Sauce, Sesame Seeds, Cilantro and Lime Cream

## DIETARY KEY

**V** - vegan      **GF** - gluten free  
**Veg** - vegetarian      **L** - locally sourced

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

## EGGS

### FRIED CHICKEN & WAFFLE \$17<sup>95</sup>

Belgian Pearl Sugar Waffle, Crispy Fried Chicken, Harissa Maple Butter  
*Add Two Eggs +\$3*

### SHRIMP AND GRITS (GF) \$19<sup>95</sup>

Heartland Craft Grains Grits, Garlic & Andouille Sautéed Shrimp, Aged Cheddar Gravy  
*Add Two Eggs +\$3*

### EGGS ANY STYLE (GF) \$14<sup>95</sup>

2 Farm Fresh Eggs, Tri Color Potatoes, Cherrywood Smoked Bacon or Chicken Sausage, Toast

### TAVERNE OMELET (GF) \$15<sup>95</sup>

Oven Roasted Tomato, Ham, Grand Cru Gruyere with Tri Color Potatoes & Toast

### EGGS BENEDICT \$15<sup>95</sup>

House Rolled Porchetta or Nova Lox, Poached Eggs, Browned Butter Hollandaise, Tri Color Potatoes

### FARRO & CHICKPEA BOWL (GF, Veg) \$17<sup>95</sup>

Moroccan Spiced Peppers, Sweet Potatoes & Pistachios  
*Add Two Eggs +\$3*

## QUICHE OF THE DAY

Ask your server about today's special quiche - limited quantities

\$17<sup>95</sup>

## SANDWICHES

### BREAKFAST BLT \$15<sup>95</sup>

Thick Cut Bacon, Roasted Tomato, Egg, Watercress, Dijonaise, Ciabatta Roll

### CRISPY HERITAGE CHICKEN SANDWICH \$16<sup>95</sup>

Parmesan-Panko Chicken Breast, Kale Slaw, White Onion, Pickle & Herb's Favorite Sauce

### THE MAVERICK CHEESEBURGER & FRIES \$18<sup>95</sup>

Aged Wisconsin Cheddar, Onion, Herb's Favorite Sauce, Pickle

## TAVERNE PIZZAS

*Featuring Grande & Belgioioso Wi Cheese (L)*

### Margherita (Veg)

Fresh Mozzarella, Tomato Confit, Parmesan, Basil, Extra Virgin Olive Oil  
**\$20<sup>95</sup>**

### Pepperoni-Sausage

Marinara, Mozzarella, Pepperoni, Sausage, Romano  
**\$21<sup>95</sup>**

### Taverne Special

Marinara, Mozzarella, Peppadew, Sausage, Giardiniera, Roasted Garlic  
**\$22<sup>95</sup>**

## SIDES

### French Fries (Veg) (GF) \$5<sup>95</sup>

Garlic Aioli

### Simple Salad (Veg) (GF) \$7<sup>95</sup>

Crisp Greens, Cucumber, Tomato, Carrot, Sherry Vinaigrette

### The Oven-Roasted Macaroni & Cheese (Veg) \$15<sup>95</sup>

Four-Cheese Blend, Truffle

### Roasted Carrots (V) (GF) \$8<sup>95</sup>

Sea Salt & Olive Oil

### Grilled Broccolini (V) (GF) \$8<sup>95</sup>

Lemon, Garlic & Chili

### Worcestershire Glazed Mushrooms \$11<sup>95</sup>

Brown Butter, Romano Cheese, Herbs

	GLASS	BOTTLE
<b>SPARKLING WINE</b>		
Bisol, "Crede", Prosecco Valdobbiadene, Veneto, Italy N/V	<b>\$16</b>	<b>\$69</b>
Schramsberg Vineyards, Mirabelle Rosé, California N/V	<b>\$14</b>	<b>\$65</b>
<b>WHITE WINE</b>		
Louis Jadot, Chablis, Chardonnay, France 2022	<b>\$15</b>	<b>\$65</b>
Sonoma Cutrer, Chardonnay, California 2022	<b>\$13</b>	<b>\$58</b>
Saracco, Moscato d'Asti, Italy 2022	<b>\$10</b>	<b>\$40</b>
Marco Felluga, "Mongris", Pinot Grigio, Italy 2022	<b>\$12</b>	<b>\$54</b>
Weingut Robert Weil, "Tradition", Riesling, Germany 2021	<b>\$12</b>	<b>\$55</b>
Château La Nerthe, Les Cassagnes Côtes-du-Rhône, Rosé, France 2021	<b>\$9</b>	<b>\$40</b>
Craggy Range, Sauvignon Blanc, New Zealand 2023	<b>\$12</b>	<b>\$54</b>
Jacques Dumont, Sauvignon Blanc, France 2022	<b>\$13</b>	<b>\$38</b>

<b>RED WINE</b>		
Clos Du Val, Cabernet Sauvignon, California 2021	<b>\$30</b>	<b>\$135</b>
Daou, Cabernet Sauvignon, California 2022	<b>\$13</b>	<b>\$58</b>
Canvasback, Red Mountain, Cabernet Sauvignon, Washington 2019	<b>\$16</b>	<b>\$73</b>
Alta Vista Malbec, Mendoza, Mendoza, Argentina 2022	<b>\$8</b>	<b>\$35</b>
Böen, Pinot Noir, California 2022	<b>\$18</b>	<b>\$58</b>
Louis Jadot, Résonance, Pinot Noir, Willamette Valley, Oregon 2021	<b>\$16</b>	<b>\$69</b>
Ridge Three Valleys, Red Blend, California 2021	<b>\$15</b>	<b>\$65</b>
Tenuta di Nozzole, "Riserva", Chianti Classico, Italy 2019	<b>\$14</b>	<b>\$62</b>
Jim Berry Lodge Hill, Shiraz, 2017	<b>\$12</b>	<b>\$54</b>

**Aperol Spritz \$10**  
Lyre's Italian Spritz, Lyre's Sparkling

## ZERO PROOF

**Pina ColadNA \$8**  
Cream of Coconut, Pineapple Juice, Lime Juice

### Mimosa \$10

Orange Juice, Cranberry Or Pomegranate

### Bloody Mary \$12

spicy or regular  
Tito's, Beef Stick, Cheese Curd, Pickle

### Herb's Sunny Mary \$12

Our signature Bloody Mary, inspired by Herb Kohler, handcrafted with garden-fresh yellow tomatoes, grown locally in the gardens of Kohler, served with Tito's Vodka

### Strawberry Southside \$11

Tanqueray Gin, Strawberry Puree, Lemon, Mint, Simple Syrup

### Sloe Start \$12

Sloe Gin, Aperol, Pineapple Lime, Simple Syrup

### Call the Course \$14

El Dorado Rum, Tea, Ginger Beer, Lemon

### Chocolate Tequila Espresso Martini \$14

Casamigos Blanco Tequila, Borghetti Espresso, Chocolate Liqueur, Simple Syrup

## BEER SELECTIONS

Snapping Turtle, Hazy IPA, Eagle Park Brewing Co., WI **\$8**

Bathtub Brew, Belgian, Eagle Park Brewing Co., WI **\$8**

Cliff Hanger, Amber, Eagle Park Brewing Co., WI **\$8**

Spotted Cow, Ale, New Glarus Brewing Co., WI **\$8**

Mudpuppy Porter, Porter, Central Waters Brewing Co., WI **\$7**

Bold Berry, Hard Seltzer, Eagle Park Brewing Co., WI **\$8**

Semi-Sweet Hard Cider, Seattle Cider Company, WA **\$9**

Bud Light, Lager **\$5**

Coors Light, Lager **\$5**

Miller Lite, Pilsner **\$5**

Stella Artois, Euro Pale Lager, Belgium **\$8**

Oso, Infectious Groove, Sour **\$7**

Athletic Brewing, Upside Dawn N/A Golden Ale **\$7**

## DRAUGHT SELECTIONS

Legacy Pils, Pilsner, 3 Sheeps Brewing, WI **\$7**

Wisconsin Amber, Lager-American Amber/Red Capital Brewery, WI **\$6**

HAZE IT or LOVE IT, Hazy IPA, Fifth Ward Brewing Co., WI **\$7**

Fresh Coast, Juicy Pale Ale, 3 Sheeps Brewing, WI **\$7**

Pretty Good, Amber, Third Space Brewing, WI **\$6**

Reward, Double IPA, Good City Brewing Co., WI (10 oz) **\$9**

Dragon's Milk, Bourbon Barrel Stout, New Holland Brewing Co., MI (8 oz) **\$8**

Downeast Cider, Rotating Cider **\$7**

