



708 n casaloma drive / appleton / wi / 54913 / 920.257.2194 / www.sapbrunch.com

**“BYO” OMELETTE \$11.**

sap salad / choice of sap potatoes or toast

**CHOOSE 3 ~ LIMIT 1 CHEESE AND 1 MEAT**

**EXTRA MEAT OR CHEESE ADD \$1. / EXTRA VEGGIE ADD \$0.50**

~ham / bacon / chorizo / sap sausage / chicken sausage / smoked salmon \$1.

~cv cheddar / cv havarti / cv baby swiss / cv creama kasa / cv blue \$1.

~spinach / kalamata olive / tomato / red pepper / caramelized onion /

sautéed mushroom / broccoli / jalapeño / avocado / asparagus

**BENEDICTS\* \$12.5 ~ AVAILABLE UNTIL 2 PM**

poached egg / english muffin / sap salad / sap potatoes

**CLASSIC**

shaved ham / house hollandaise

**FRIED GREEN TOMATO**

fried green heirloom tomato / crispy bacon / smoked tomato hollandaise

**BBQ PULLED PORK**

house pickled avocado / jalapeno hollandaise

**CHORIZO**

house chorizo / fire roasted red pepper / jalapeño hollandaise

**FLORENTINE**

spinach / spaghetti squash / dried prosciutto / herb hollandaise

**CLASSICS**

**‘LARRY’S FAVORITE’ EGG SANDWICH \$7.5**

fried egg / choice of meat / cv cheddar / brioche roll / sap salad

**STEAK & EGGS\* \$14.**

grass fed tenderloin / bacon jam / 2 eggs any way / sap salad / sap potatoes

**NOLA’S RED FLANNEL HASH \$12. ~ add egg \$1.5 / add corned beef \$4.**

roasted beet & sweet potato / sautéed onion / roasted pepper / tri-color bell pepper

**HUEVOS RANCHEROS \$11.**

sunny-side up eggs / refried black beans / pico de gallo /

organic heirloom tomato chili salsa / house corn tortilla / avocado cream

**TOASTED BAGEL & CURED NOVA SCOTIA SALMON \$10.**

pickled capers / lemon cream cheese / tomato / red onion / local pea shoot

**CORNED BEEF HASH \$12.5**

roasted potato & onion / poached eggs / sap salad / toast

**GRIDDLES**

substitute local maple syrup \$1.

add bacon / ham / chorizo / sap sausage / chicken apple sausage \$2.

**SAP CAKES \$10.**

house buttermilk pancakes / sap butter / seasonal fruit

**LEMON RICOTTA PANCAKES \$12.**

lemon crème anglaise / sap butter / seasonal fruit

**CLASSIC FRENCH TOAST \$10.**

choice of bread / substitute gluten free \$1. / sap butter / seasonal fruit

**BRIOCHE FRENCH TOAST \$11.**

vanilla bean crème anglaise / sap butter / seasonal caramelized fruit

**The idea for ‘SAP’ was hatched by our dear Owen , whose drawing of his own breakfast restaurant at age 5 inspired us to one day have our very own ‘SAP’. He also brilliantly came up with the name, telling Papa, “I’m going to name it ‘SAP’ of course.” All artwork for the ‘Saplings’ menu by our darling and talented, Fiona. Extra love and laughs provided by our beautiful Jackson.**

**OTHERS**

**STEEL CUT ORGANIC OATS \$6.**

raw sugar / milk / sap butter

**HOUSE GRANOLA \$6.5**

vanilla yogurt / seasonal fruit

**TOAST \$2.5**

sap butter / house jam / sub gluten free \$1.

**ENGLISH MUFFIN \$3.**

sap butter / house jam

**TOASTED BAGEL \$3.5**

lemon cream cheese / house jam

**SAP POTATOES \$4.**

crispy potato / romano cheese / fresh herbs

**BAKERY BASKET \$8.**

assorted daily goodies

\*no substitutions\*

**HOUSE ORGANIC GRITS \$6.**

carr valley cheddar

\*add 3 shrimp \$6.\*

**2 EGGS ANY WAY\* \$8.**

sap salad / toast or sap potatoes / meat

**SIDE OF MEAT \$3.5**

bacon / ham / chorizo /

sap sausage / chicken apple sausage

**BRULÉED GRAPEFRUIT \$3.5**

1/2 pink grapefruit / raw sugar crust

**1 PANCAKE \$4.**

\*available only with entrée order\*

**1 RICOTTA PANCAKE \$5.**

\*available only with entrée order\*

**SEASONAL FRUIT \$6.**

**LOCAL MAPLE SYRUP \$1.**

**HOUSE HOLLANDAISE \$1.**

**HOUSE FRUIT JAM \$0.50**

**PROUD TO SUPPORT**

hormone free & certified organic eggs /

weaver brothers / versailles, ohio

pork / whistleberry farms / shiocton, wi

bread / breadsmith / appleton, wi

ice cream / kelley country creamery /

fond du lac, wi

artisan wisconsin cheese / carr valley /

la valle, wi

pure maple syrup / sippls’ sap shack /

birnamwood, wi

local honey / honey acres / ashppun, wi

shoots & produce / oceans gold, shiocton, wi

hormone free & organic chicken /

bell & evans / pennsylvania

grass fed & organic beef / buedel meats /

bridgeview, illinois

milk / lamers / appleton, wi

coffee / colectivo / milwaukee, wi

meat processing / haen meats / darboy, wi

**'BYO' GRASS FED BURGER\* OR BLACK BEAN BURGER \$12.**

lettuce / tomato / red onion / pommes frites / onion rings / coleslaw / pickle

**ADD MEAT OR CHEESE \$1. / ADD VEGGIE \$.50**

~ham / bacon / fried egg

~cv cheddar / cv havarti / cv baby swiss / cv creama kasa / cv blue \$1.

~caramelized onion / sautéed pepper / sautéed mushroom / avocado / jalepeno

**SAMMIES**

choice of sap salad or cup of soup or pommes frites

**REUBEN \$12.5**

sliced corned beef / house slaw / cv baby swiss / 1000 island / rye

**BLTA \$10.**

bacon / bibb lettuce / tomato / avocado / cv creama kasa / smoked tomato aioli / white

**GRILLED CHEESE \$8.**

carr valley wildflower cheddar / carr valley baby swiss / sourdough

add tomato \$1. / add bacon \$1. / add ham \$1.

**CRISPY BUTTERMILK CHICKEN \$12.**

zucchini slaw / sriracha aioli / brioche roll

**HOUSE ROASTED ORGANIC TURKEY WRAP \$12.**

crumbled bacon / matchstick apple / cv havarti / arugula / house ranch

**HUMMUS \$10.**

havarti / lettuce / tomato / pea shoot / red onion / avocado cream / multi grain

**PULLED PORK \$10.**

bacon jam bbq sauce / house slaw / brioche roll

**CROQUE MONSIEUR \$11.**

ham / swiss / dijon mornay / brioche / add sunny-side egg for croque madame \$1.5

**STEAK\* \$14.**

cv cheddar / over hard egg / roasted cherry tomato / garlic aioli / brioche roll

**CHICKEN SALAD \$10.**

pulled chicken / dried cranberry / apple / pecan / celery / pea shoot / multi-grain

**SALADS ADD GRILLED OR PULLED CHICKEN \$4. / SHRIMP \$6. / SALMON \$5.**

**CHOPPED \$10.**

radicchio / endive / frisse / apple / avocado /

gorgonzola / caramelized pecan /honey lemon vinaigrette

**NICOISE \$12.**

haricots vert / hard-boiled egg / kalamata olive /

fingerling potato /avocado /roasted cherry tomato / garlic vinaigrette

**COBB \$11.**

bibb lettuce / bacon / ham / pulled chicken /

sunny side egg / tomato / avocado / blue cheese crumble / avocado cream

**MEDITERRANEAN \$10.**

artisan greens / quinoa / chick pea / red pepper /pickled red onion /

kalamata olive / cucumber / tomato / feta / fresh herb / red wine vinaigrette

**BEET \$10.**

arugula / red & gold beet / shaved celery / red onion /

toasted pecan / bruleed goat cheese / mint grapefruit vinaigrette

**SNACKS**

**CRISPY CURDS \$6.**

cv cheddar curds / house ranch / chipotle aioli

**POMMES FRITES \$3.**

crispy shoestring potato / house aioli

**BUTTERMILK ONION RINGS \$6.**

chipotle aioli

**CRISPY CHICKEN TENDERS \$8.**

house bbq / honey mustard

**ROASTED BRUSSELS SPROUT \$7.**

caramelized onion / pecan / dried cranberry

**FRIED GREEN HEIRLOOM TOMATO \$7.**

pea shoot / chipotle aioli

**TRIO WITH HOUSE TORTILLA CHIPS \$8.**

hummus / guacamole / chipotle salsa

**PASTINA \$2.5 / \$4.**

grandma's classic chicken soup

**SOUP OF THE DAY \$2.5 / \$4.**

daily house creation

**DAILY SPECIALS**

**monday**

**FISH TACOS \$13.**

cod / slaw / pico / avocado cream / sap salad

**tuesday**

**CHICKEN POT PIE \$12.**

sap salad

**wednesday**

**'EVERYTHING GNOCCHI' \$14.**

smoked salmon / lemon cream /

cherry tomato / bagel crisp

**thursday**

**BAKED MAC & CHEESE \$14.**

carr valley 4 cheese blend / maine lobster /

caramelized onion / tomato / herb crust

**friday**

**FISH FRY \$14.**

crispy cod / fries / onion ring / tartar / slaw

**saturday**

**FRITTATA \$12.**

chef choice / sap potatoes / sap salad

**sunday**

**WAFFLE & 1/2 FRIED CHICKEN \$14.**

vanilla bean crème anglaise

**ENTREES**

**SQUASH RISOTTO \$12.**

roasted squash / crispy leek / candied pecan / tri-color pepper confetti

\*add shrimp \$6. / add salmon \$12. / add 6 oz grassfed beef tenderloin \$14.\*

**SCOTTISH SALMON \$22.**

spaghetti squash 'angel hair' / bacon / english peas / parmesan cream

**GRASS FED BEEF TENDERLOIN \$24.**

smoked tomato polenta / gorgonzola / roasted sweet potato / crispy brussels leaf / bacon jam demi

~menu created by chef lawrence defranza, chef joshua sickler & chef sarah key~

~all bakery items created by pastry chef kari mueller~

~sap supports local farms for seasonal produce when available~

~sap is not a certified gluten-free facility ~ please use caution for severe allergies~

~consuming raw or undercooked foods may be hazardous to your health~