



BRUNCH BROWN BAG & BAKERY

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

### **BYO OMELETTE \$12.**

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 \$.50**

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

-cv cheddar / cv havarti / cv baby swiss / cv crema 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

#### **SMOKED SALMON**

shaved red onion / crispy caper / chive hollandaise

#### **BRAISED PORK**

pico de gallo / sriracha hollandaise

#### **CHORIZO**

fire roasted red pepper / jalapeño hollandaise

#### **FLORENTINE**

spinach / wild mushroom / fresh herb hollandaise

### **CLASSICS**

#### **LARRY'S FAVORITE EGG SANDWICH \$9.**

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

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

4oz 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 \$12.**

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 \$11.**

pickled capers / lemon cream cheese / tomato / red onion

#### **CORNED BEEF HASH \$12.**

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

### **GRIDDLES**

substitute local maple syrup \$1.

add 1/2 meat \$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

### **OTHERS**

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

raw sugar / milk / sap butter

#### **HOUSE GRANOLA \$7.**

vanilla yogurt / seasonal fruit

#### **TOAST \$2.5**

sap butter / house jam

sub gluten free 'sammies' millet bread \$1.

#### **ENGLISH MUFFIN \$3.**

sap butter / house jam

#### **TOASTED BAGEL \$4.**

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\* \$9.**

sap salad / toast or sap potatoes / 1/2 meat

#### **MEAT \$4.**

bacon / ham / chorizo /

sap sausage / chicken apple sausage

#### **BRULEED GRAPEFRUIT \$3.5**

1/2 pink grapefruit / raw sugar crust

#### **1 PANCAKE \$4.**

\*available with entrée order\*

#### **1 RICOTTA PANCAKE \$5.**

\*available with entrée order\*

#### **SEASONAL FRUIT PLATE \$6.**

pineapple / melon / berry / banana

#### **FRESH BERRY BOAT \$6.**

strawberry / raspberry / blackberry / blueberry

### **PROUD TO SUPPORT**

hormone & cage free eggs / JRS farms / WI

pork / whistleberry farms / WI

bread / breadsmith / WI

ice cream / kelley 's country creamery / WI

cheese / carr valley / WI

pure maple syrup / sippls' sap shack / WI

produce / various gorgeous WI farmers

organic chicken / bell & evans / PN

milk / lamers / WI

coffee / colectivo / WI

butcher / haen meats / WI

**THE IDEA FOR 'SAP' WAS HATCHED BY OUR DEAR OWEN.  
HIS DRAWING OF HIS BREAKFAST RESTAURANT,  
AT AGE 5, INSPIRED US TO ONE DAY HAVE OUR VERY OWN 'SAP'.**

**ALL ARTWORK FOR THE 'SAPLINGS' MENU BY OUR DARLING AND TALENTED FIONA.**

**EXTRA LOVE AND LAUGHS PROVIDED BY OUR BEAUTIFUL JACKSON.**

**GRASS FED BURGER OR HOUSE 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 / jalapeno

**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 \$11.**

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

**GRILLED CHEESE \$9.**

carr valley cheddar / carr valley baby swiss / sourdough

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

**GRILLED CHICKEN \$12.**

bacon / bibb lettuce / heirloom tomato / basil aioli / brioche roll

**SMOKED TURKEY WRAP \$12.**

crumbled bacon / crema kasa / tri color pepper / bibb / arugula pesto

**HUMMUS \$10.**

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

**BAHN MI \$12.**

chicken breast / cilantro / pickled vegetable / jalapeno / garlic aioli / italian

**CUBANO \$12.**

pulled pork / shaved ham / cv swiss / house pickle / dijon aioli / sourdough

**STEAK\* \$14.**

gorgonzola / buttermilk onion ring / bacon jam aioli / brioche roll

**CHICKEN SALAD \$10.**

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

**SALADS ADD GRILLED OR PULLED CHICKEN \$4. / 3 SHRIMP \$6. / SALMON \$5.****SUMMER BERRY \$12.**

bibb lettuce / blueberry / strawberry /

caramelized pecan / sartori 'montamore' / burnt orange 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 &amp; 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 \$4.**

crispy shoestring potato / house aioli

**BUTTERMILK ONION RINGS \$6.**

chipotle aioli

**CRISPY CHICKEN TENDERS \$8.**

house bbq / honey mustard

**CRISPY BRUSSELS SPROUT \$7.**

honey / mint / herb oil / sesame seed

**HOUSE EGG ROLL \$8.**

pulled pork / kimchi / vegetable / sweet chili

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

hummus / guacamole / chipotle salsa

**PASTINA \$3. / \$5.**

grandma's classic chicken soup

**SOUP OF THE DAY \$3. / \$5.**

daily house creation

**DAILY SPECIALS****monday****CLOSED****tuesday****CHICKEN POT PIE \$12.**

sap salad

**wednesday****FISH TACOS \$13.**

cod / slaw / pico / avocado cream / sap salad

**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****BREAKFAST RISOTTO \$14.**

bacon / poached egg / crispy brussels leaf / spring pea / roasted cherry tomato

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

**SCOTTISH SALMON SUCCOTASH \$22.**

corn / hot cherry pepper / roasted brussels sprout / sweet potato / chipotle aioli

**'TORO' DUSTED TENDERLOIN\* \$24.**

mushroom / caramelized onion / confit tomato / sartori 'montemore' / espresso demi-glace

-menu created by chef lawrence defranza &amp; chef patrick isajiw-

-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\*