



BRUNCH BROWN BAG & BAKERY

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

BYO OMELETTE \$12.5 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 creama kasa / cv blue \$1.

-spinach / kalamata olive / tomato / red pepper / caramelized onion / sautéed mushroom / broccoli / jalapeño / avocado / asparagus

BENEDICTS* poached egg / english muffin / sap salad / sap potatoes

CLASSIC \$12.5

shaved ham / house hollandaise

SMOKED SALMON \$13.

house smoked salmon / avocado / shaved red onion / dill hollandaise

PULLED PORK \$13.

house bbq / scallion / ancho chile hollandaise

CHORIZO \$13.

pico de gallo / pickled jalapeño / cilantro lime hollandaise

FLORENTINE \$12.

kale / mushroom / bacon / house hollandaise

CLASSICS

LARRY'S FAVORITE EGG SANDWICH \$9.5

over-easy egg / choice of meat / cv cheddar / brioche roll / sap salad

STEAK & EGGS* \$14.

4oz flat iron / bacon jam / 2 eggs any way / sap salad / sap potatoes

NOLA'S RED FLANNEL HASH \$12.

roasted beet & sweet potato / sautéed onion / bell pepper

poached egg \$1. / corned beef \$4.

HUEVOS RANCHEROS \$12.5

sunny-side up eggs / refried black beans / pico de gallo / heirloom tomato salsa / house corn tortilla / avocado cream

TOASTED BAGEL & CURED NOVA SCOTIA SALMON \$11.

pickled capers / lemon cream cheese / tomato / red onion

CORNED BEEF HASH \$12.5

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

CHILAQUILES \$12.5

fried eggs / black bean / tortilla chip / salsa verde / queso fresco / pico / lime crema

GRIDDLES

substitute local maple syrup \$1.

add 1/2 order meat \$2.

SAP CAKES \$10.

house buttermilk pancakes / sap butter / seasonal fruit

LEMON RICOTTA PANCAKES \$12.

lemon crème anglaise / seasonal fruit

CLASSIC FRENCH TOAST \$10.

choice of bread / substitute gluten free \$1.5 / sap butter / seasonal fruit

BRIOCHE FRENCH TOAST \$12.

vanilla bean crème anglaise / seasonal caramelized fruit

OTHERS

2 EGGS ANY WAY* \$9.5

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

A LA CARTE DUCK EGG* \$2.

STEEL CUT ORGANIC OATS \$6.

brown sugar / milk / sap butter

HOUSE GRANOLA \$7.

vanilla yogurt / seasonal fruit

TOAST \$2.5

sap butter / house jam

sub gluten free 'sammies' millet bread \$1.5

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 \$10.

assorted daily goodies

no substitutions

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

FRUIT PLATE \$8.

pineapple / melon / berry / banana

PROUD TO SUPPORT

ORGANIC CHICKEN EGGS & DUCK EGGS

KELLNER BACK ACRE FARMS / WI

PORK WHISTLEBERRY FARMS / WI

LAMB BOULDER CREEK FARM / WI

PURE MAPLE SYRUP

SIPPLS' SAP SHACK / WI

PRODUCE PRODUCE WITH PURPOSE / WI

SHOOTS & MICROS

NEW COMMUNITY FARM / WI

BREAD BREADSMITH / WI

ICE CREAM

KELLEY 'S COUNTRY CREAMERY /WI

CHEESE CARR VALLEY / WI

COFFEE COLECTIVO / WI

BUTCHER HAEN MEATS / WI

**THE IDEA FOR 'SAP' WAS HATCHED BY OUR DEAR OWEN.
HIS DRAWING OF A 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 \$12.5

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

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

-ham / bacon / egg

-CV cheddar / CV havarti / CV baby swiss / CV creama kasa / CV blue \$1.

-caramelized onion / sautéed pepper / sautéed mushroom / avocado / jalapeño

SAMMIES

choice of

sap salad / cup of soup / pommes frites

REUBEN \$13.

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 \$10.

carr valley cheddar / carr valley baby swiss / sourdough

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

CRISPY CHICKEN \$12.

honey sriracha glaze / heirloom tomato / red onion / herb salad / jalapeño vinaigrette

SMOKED TURKEY WRAP \$12.

CV creama kasa / bacon / arugula / cranberry aioli

HUMMUS \$11.

CV havarti / tomato / red onion / pepperoncini / avocado cream / pea shoot / peasant

PULLED PORK \$13.

carmella's bbq / granny smith slaw / apple cider bourbon aioli / brioche

STEAK* \$14.

CV gouda / charred onion / wild mushroom / horseradish aioli / brioche

CHICKEN SALAD \$12.

roisserie chicken / dried cranberry / apple / pecan / celery / pea shoot / peasant

SALADS ADD GRILLED OR ROTISSERIE CHICKEN \$4. / SHRIMP \$6. / SALMON \$5. / FLAT IRON \$8.**CHOP \$12.**

endive / radicchio / mixed greens /

candied pecans / apple / gorgonzola / honey lemon vinaigrette

GREEK \$12.

cucumber / tomato / kalamata olive /

pepperoncini / red onion / feta / herb vinaigrette / naan

COBB \$14.

bibb lettuce / bacon / ham / rotisserie chicken / sunny side egg /

tomato / avocado / blue cheese crumble / avocado cream / red wine vinaigrette

MEDITERRANEAN \$12.

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

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

PWP BEET \$12.

arugula / marinated beet / pistachio /

sartori 'montemore' / cranberry chianti vinaigrette

SNACKS**CRISPY CHEDDAR CURDS \$6.**

horseradish aioli / buttermilk ranch

THE SCONNIE \$12.

red barn white cheddar / CV curds / dc cherry jam /

haen summer sausage & beef stick / seed cracker

BRUSSELS SPROUT \$10.

poached egg / sweet potato /

caramelized onion / bacon / cranberry / parmesan

HOUSE HUMMUS \$9.

roasted cauliflower / candied pepita / beet chip

ROASTED PUMPKIN BRUSCHETTA \$10.

whipped goat cheese / arugula /

candied pecan / tart cherry puree

POMMES FRITES \$4.

crispy shoestring potato / house aioli

BUTTERMILK ONION RINGS \$6.

chipotle aioli

CRISPY CHICKEN TENDERS \$8.

house bbq / honey mustard

PASTINA \$3. / \$5.

grandma's classic chicken soup

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

daily house creation

DAILY SPECIALS**tuesday****FISH TACOS \$13.**

slaw / pico de gallo / avocado cream / sap salad

wednesday**CHICKEN POT PIE \$12.**

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**GYRO \$13.**

local lamb / naan / tzatziki / greek salad

sunday**BUTTERMILK CHICKEN & WAFFLE \$14.**

vanilla bean crème anglaise

ENTREES**BUTTERNUT SQUASH RISOTTO \$14.**

english pea / sage / crispy pancetta

PULLED CHICKEN TACOS \$14.

radish / avocado / onion / queso fresco / cilantro / lime crema

POWER BOWL \$14.

quinoa / brussels sprout / butternut squash / kale chip / pickled red cabbage / avocado / pepitas / honey lemon vinaigrette

SCOTTISH SALMON \$22.

crispy basmati rice / bok choy / carrot / pepper / sugar snap pea / onion / black sesame / crispy wonton / honey-ginger glaze

STEAK FRITES* \$24.

flat iron / asparagus / cherry tomato / pommes frites / balsamic shallot butter

-seasonal menu creations by kari mueller, heather karisny and tomas lopez-

-bakery creations by kari mueller-

-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