



FALL MENU





BREAKFAST

OMELETS

Served with choice of Hash browns, American fries, fresh fruit and choice of toast 6.00

- **VEGGIE DELIGHT GF**

Mushroom, onion, tomato and bell pepper

- **MEAT LOVERS GF**

Ham, bacon, sausage and cheddar

- **FLORENTINE GF**

Spinach, onion, bell pepper and Swiss

SMOKED SAUSAGE SKILLET GF

Black Oak smoked sausage, hash browns, sautéed onions and bell peppers topped with cheddar cheese and two eggs made to order 5.50

HAM STEAK & EGGS GF

Grilled ham steak with two eggs made to order, choice of hash browns, American fries or fresh fruit 6.50

BREAKFAST SANDWICH 3.50

One egg made to order
Choice of English muffin or bagel
Choice of ham, bacon or sausage
Choice of cheddar, American or Swiss

BUTTERMILK PANCAKES

Add blueberries, strawberries or chocolate chips

- Short stack: 2 pancakes 4.00
- Tall stack: 4 pancakes 6.00

PUMPKIN PANCAKES

Topped with candied pecans and maple syrup

- Short stack: 2 pancakes 4.50
- Tall stack: 4 pancakes 6.50

FRENCH TOAST

Two thick slices of batter-dipped French toast served with fresh berries 4.00

BELGIAN WAFFLE

Topped with strawberries and whipped cream 4.50

CORNED BEEF HASH & EGGS GF

Two eggs cooked to order, corned beef hash and choice of toast 5.00

BANANA BREAD FRENCH TOAST

Two thick slices of French toast battered banana bread topped with fresh berries and powdered sugar 5.50



Two eggs GF 1.50

Bacon (2) GF 1.50

Sausage links (2) GF 1.50

Hash browns GF 2.00

American fries GF 2.00

Toast GFB 1.00

Yogurt GF 1.00

Fresh fruit/berries GF 2.50

Oatmeal 1.50

Cereal 1.50

Danish 2.50

Bagel 1.00

Muffin 1.50

Donut 1.00

Cinnamon Roll 2.50

GF = Gluten Free GFB = Can be made Gluten Free by adding a Gluten Free Bun or Bread for 1.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



LUNCH + DINNER

STARTERS/APPETIZERS

SOUP CUP 2.00 **BOWL** 3.00

CHICKEN NOODLE
CREAMY TOMATO BASIL **GF**
SOUP OF THE DAY

SWEET CORN FRITTERS

Breaded sweet corn nuggets served with a mild chipotle ranch dipping sauce 3.00

BAKED CRAB DIP

Served hot with toasted French bread 4.50

HOUSE SIDE SALAD

Crisp greens, cucumber, tomato and croutons with a choice of dressing 2.50

CITRUS & ALMOND SALAD **GF**

Mixed greens, Mandarin oranges, toasted almonds, goat cheese and citrus vinaigrette 3.50

SPINACH SALAD **GF**

Baby spinach, sliced egg, bacon bits and hot bacon dressing 3.50

DRESSINGS: Ranch, French, Thousand Island, Bleu Cheese, Balsamic Vinaigrette, Citrus Vinaigrette, Honey Mustard, Raspberry, Hot Bacon

ENTRÉE SALADS

ROASTED BEET & GOAT CHEESE

Roasted beets, avocado, crumbled goat cheese, toasted walnuts and grilled chicken drizzled with balsamic vinaigrette atop crisp romaine 7.50

CHICKEN WALDORF **GF**

Grilled chicken, apples, grapes, celery and pecans in a light, creamy dressing atop crisp romaine 7.00

GOURMET BURGERS + SANDWICHES

All sandwiches served with a choice of French fries, Tater Tots, potato chips, cottage cheese, fresh fruit or substitute onion rings or sweet potato fries for 1.00

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- Substitute a turkey or vegetarian patty on any burger •

THE GARDENSIDE BURGER **GF**

Served on a Brioche bun with lettuce, sliced tomato and sliced red onion 6.00

BALSAMIC BURGER **GF**

Char-grilled hamburger, fresh basil, balsamic glaze, tomato and fresh mozzarella on toasted Brioche bun 7.50

FARMHOUSE BURGER **GF**

Char-grilled hamburger, bacon, tomato, Provolone and a sunnyside up egg on a Brioche bun 7.00

HAM & TURKEY CLUB **GF**

Ham, turkey, bacon, lettuce, tomato and mayo on a choice of toasted bread 6.00

ROASTED TOMATO & ARTICHOKE GRILLED CHEESE **GF**

Roasted tomatoes, artichoke hearts, crisp bacon, fresh mozzarella, & basil pesto on sourdough 7.00

SEAFOOD SALAD CROISSANT **GF**

Creamy seafood salad and crisp romaine on a buttery croissant 6.50

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ENTRÉES

All entrees served with a choice of soup or House salad
Substitute a Citrus & Almond Salad or Spinach Salad for 1.00

STEAK DIANE **GF**

Bistro filet steak medallions cooked to order topped with a mushroom and cream pan sauce served with a choice of side 12.00

HONEY-GARLIC SALMON **GF**

Grilled 6 oz salmon filet with a honey and garlic glaze and choice of side 10.00

SPAGHETTI CARBONARA

A creamy pasta dish with bacon, peas and parmesan tossed with spaghetti and served with garlic toast 7.50

- add chicken 2.00
- add shrimp 4.00
- add steak 6.00

CHICKEN À LA KING

Roasted diced chicken, mushrooms, carrots, peas and bell peppers in a creamy sauce served in a bread bowl 8.50

CAJUN SHRIMP & SAUSAGE

Smoky sausage, shrimp, bell peppers, onions, tomatoes and cavatappi pasta garnished with fresh parsley 8.00

APPLE BUTTER PORK CHOPS **GF**

Two center-cut, bone-in pork loin chops topped with sweet apple butter served with a choice of side 9.00

BLEU CHEESE CRUSTED FILET

Seared bistro tender filet topped with caramelized onions, bleu cheese and bread crumbs, served with a choice of side 12.00

ROAST TURKEY **GF**

Sliced roast turkey and gravy served with a dinner roll, cranberry sauce and choice of side 8.00

PUMPKIN ALFREDO TORTELLINI

Cheese-stuffed tortellini pasta in a creamy pumpkin & sage Alfredo sauce served with garlic toast 7.50

SMOKED DUCK **GF**

Bone-in duck thigh and leg quarter, hickory smoked in-house, served with plum sauce and choice of side 12.00

TERIYAKI CHICKEN BOWL **GF**

Marinated chicken thigh, broccoli & sesame seeds in teriyaki sauce served over Basmati rice 7.50

BUTTERNUT SQUASH RAVIOLI

Roasted butternut squash-stuffed ravioli in a sage and brown butter sauce, served with garlic toast 8.00

BEER BRAISED SAUSAGE & PEPPERS

Smoked sausage, potatoes, onions, peppers and thyme, braised with Oshkosh's own Fifth Ward Brewing Company's 842 American Pale Ale 8.00

SIDES

French Fries

Baby Baked Potatoes **GF**

Maple Sweet Potatoes **GF**

Mashed Potatoes **GF**

Cranberry Wild Rice

Glazed Baby Carrots **GF**

Roasted Broccoli **GF**

Brussels Sprouts & Bacon **GF**

Potato Salad

Creamy Coleslaw

Cottage Cheese

Fresh Fruit **GF**

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