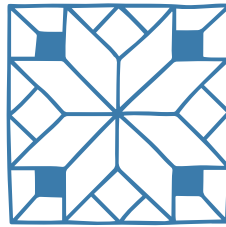


Saturday and Sunday

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11 am to 4 pm

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BRUNCH

BROWN COUNTY INN



BREAKFAST

Breakfast Smoothies \$6
Peach, Strawberry & Banana, Blueberry & Banana
or Mango & Pineapple

Granola and Yogurt \$6
Housemade granola with greek yogurt
fresh strawberries and housemade blueberry syrup

Stuffed French Toast \$9
Housemade focaccia bread dipped in sweet egg batter,
filled with honey walnut cream cheese topped with
spiced cranberry sauce, whipped cream, candied
walnuts and real Indiana maple syrup

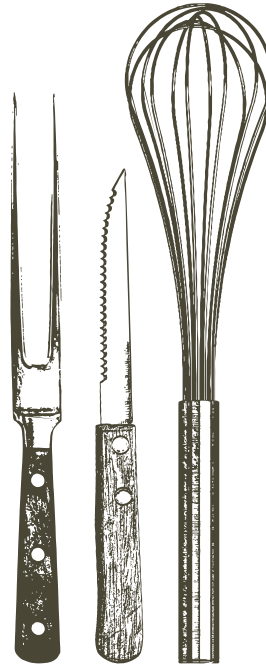
Chilaquiles \$9
Mexican inspired scramble of three eggs, corn tortillas,
yellow onion, red bell pepper, cilantro, tomatillo salsa and
crumbled goat cheese*

Huevos Rancheros \$9
Cheddar cheese quesadilla topped with stewed black
beans, warm red salsa and basted eggs*

Smoked Brisket Hash \$12
Slow smoked beef brisket, carrot, parsnip,
red bell pepper, onion and potatoes topped with
two over easy eggs*

Eggs Benedict \$10
Poached eggs over grilled ham and focaccia
bread with hollandaise sauce served with
hand-cut fries or mixed greens*

Veggie Bennie \$10
Poached eggs over mushroom & feta polenta cakes
and fried spinach with hollandaise served with
hand-cut fries or mixed greens*



OMELETS

served with hand-cut fries \$8.50

Bacon, Mushroom & Swiss

Roasted Grape Tomato,
Goat Cheese & Spinach

Ham, Cheddar & Green Onions

Create your own

Your choice of three:
Ham, Bacon, Swiss, Cheddar,
Goat Cheese, Diced Onion, Mushroom,
Roasted Grape Tomatoes,
Fresh Tomatoes, Peppers, Spinach
or Green Onion

\$1 for each additional choice

SNACKS

Wisconsin Cheese Curds \$7
Fresh Wisconsin white cheddar curds, buttermilk
battered and fried with housemade buttermilk ranch

Shrimp Cocktail \$9
Steamed jumbo shrimp with cocktail sauce

French Fries \$5
Hand-cut Idaho russets with LocalFolks
ketchup and chipotle aioli

Smoked Legs & Wings \$10
All natural Indiana raised chicken slow smoked,
fried crispy and tossed in Original BBQ, Red Curry
BBQ, Buffalo or Orange Thai chili marmalade

Fried Biscuits \$7
The Brown County Beignet!
Deep fried instant biscuits
served plain or with cinnamon & sugar
with a side of apple butter

SOUP & SALAD

Wedge Salad \$8

Quarter of iceberg lettuce with chopped bacon, roasted grape tomatoes, candied walnuts, and crumbled bleu cheese with buttermilk ranch dressing

Harvest Salad \$10

Mixed greens, red onion, sliced apples, golden raisins, toasted pumpkin seeds and crumbled goat cheese with balsamic vinaigrette

Add Grilled Chicken \$3

Add Grilled Shrimp \$4

Soup & Salad Bar \$10

add to your Entrée for \$3

add to your Sandwich for \$5

Soup of the Day \$3 /\$5

ENTREES

Steak & Fries \$15

Charbroiled 8oz Fischer Farms Sirloin Steak served with hand-cut fries and chipotle aioli*

Buttermilk Fried Chicken \$14

All natural Indiana raised chicken breast & thigh buttermilk battered and deep fried served with hand-cut fries and cole slaw

Fish & Chips \$14

Three pieces of beer battered Atlantic cod with cole slaw, hand-cut fries and tartar sauce

Baked Mac & Cheese \$10

Elbow noodles in a rich white sauce baked with a four cheese and panko crust

Add Spinach, Roasted Red Pepper or Blue Cheese \$1 each

Add House Cured Bacon or Pulled Chicken \$3 each

SANDWICHES

Sandwiches come with your choice of

Hand-cut Fries, Cole Slaw or Mixed greens

add salad bar \$5 Upgrade to salad bar \$3 add bacon \$2

Cheese Burger \$11

8oz charbroiled Fischer Farms beef patty served with lettuce, tomato, pickle, red onion and your choice of white cheddar, swiss, pepper jack or American served on a housemade potato bun*

Bacon & Egg Burger \$13

8oz Fischer Farms beef patty with bacon, mixed greens, aioli, and a fried egg on a housemade potato bun *

Black Bean Burger \$10

Deep fried black bean and roasted red pepper patty with pepper jack cheese, chipotle aioli, mixed greens, and sliced tomato on a housemade potato bun

The BCI Breakfast Sandwich \$9

Shaved ham, two scrambled eggs, American cheese and aioli on a housemade potato bun*

Pimento Cheese Sandwich \$10

Southern style cheddar cheese & red pepper spread with roasted grape tomatoes, pickled red onions, and mixed greens on housemade focaccia bread

Pork Tenderloin \$10

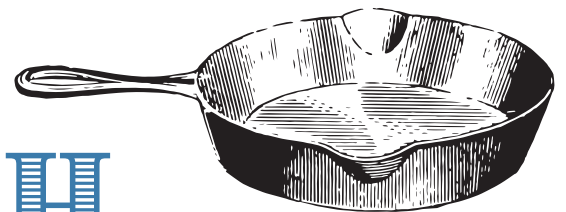
Fischer Farms pork loin, pounded thin, grilled or deep fried served with lettuce, tomato, pickle, red onion on a housemade potato bun

Pulled Chicken Sandwich \$10

Mexican style pulled chicken served with sweet corn salsa and toasted mozzarella cheese on a housemade potato bun

Smoked Salmon Sandwich \$14

House smoked Northwestern style salmon on a toasted everything bagel with cream cheese, mixed greens, sliced tomatoes, red onion, and capers



BRUNCH

* CONSUMER ADVISORY

Thoroughly cooking foods of animal origin such as beef, eggs, fish, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Consult your public health official for further notice.