

BRUNCH

SHARE PLATES

MARINATED OLIVES ^{GF} whipped butter, crostinis	10.
BEETS & BURRATA ^{GF} citrus braised beets, apples, pistachio, calabrian chili honey	14.
QUESO DIP ^{GF} house cheese blend, pickled jalapeno, tortilla chips	12.
WISCONSIN CHEESE CURDS beer battered, curry ketchup	11.
CORN + ARTICHOKE FRITTERS ^{GF} charred corn puree, parmesan, calabrian hot honey	12.
MUSSELS ^{GFM} orange, fennel, calabrian chili, ginger, garlic, grilled bread <i>add pommes frites with garlic aioli + \$3</i>	19.
GROUPEL BITES lemon, capers, garlic aioli	18.
GRILLED CHICKEN WINGS ^{GF} calabrian hot honey, whipped feta, pickled red onions, scallions	16.

SALADS

Add Grilled or Fried Chicken + \$10, Add Salmon +\$17, Add Seared Ahi Tuna* + \$19*

GRILLED CAESAR ^{GFM} romaine, pecorino romano, focaccia croutons, sundried tomato caesar	13.
WEDGE ^{GF} cherry tomato, point Reyes blue cheese, candied bacon, ranch dressing	12.
SPINACH SALAD ^{GF} cranberries, goat cheese, almonds, champagne honey vinaigrette	12.
CHOPPED ^{GF} roasted peppers, shaved carrot, quinoa dukkah crunch, corn goddess dressing	12.

CONFAB

KITCHEN + BAR

POMMES FRITES

10.

Hand Cut French Fries

(choose any two sauces)

garlic aioli | sriracha mayo | chermoula
curry ketchup | gochujang
honey mustard | malt vinegar mayo

SANDWICHES

all sandwiches served with pommes frites

BRAISED BEEF slow braised beef, fontina, giardiniera, fried onions, horseradish, rosemary jus, hoagie roll	19.
“CROQUE “ tasso ham, SG green hill cheese, spicy preserves, sunny side egg	16.
CONFAB BURGER* 8 oz house grind, caramelized onion, gruyere, tomato, pickles, shredded lettuce, confab sauce, sesame seed bun	21.
LOBSTER ROLL chilled lobster salad, bibb lettuce, lemon	34.

SIDES

Bacon 6	Simple Salad 8
Biscuit w Honey Butter 4	Fresh Fruit 6
Toast 3	Gouda Grits 6
Sausage Gravy 6	Chicken Sausage 5

BRUNCH PLATES

CONFAB BRUNCH PLATE ^{GF} three eggs any style, bacon or chicken sausage, gouda grits, potatoes	17.
SOUTHERN BISCUIT SANDWICH fried chicken, egg, cheddar, rootie's pickles, spicy honey, gouda grits	18.
PORK BELLY HASH ^{GF} potatoes, peppers, onions, two fried eggs, hollandaise	18.
SALMON AVOCADO TOAST cold smoked salmon, avocado spread, poached egg, hollandaise	15.
FRENCH TOAST challah french toast, maple glaze, fresh fruit, chantilly	16.
SMOKED SALMON CAKES ^{GF} poached eggs, pickled red onions, tobiko hollandaise	19.
EGGS BENEDICT english muffin, poached eggs, tasso ham, hollandaise, tomato chutney	18.
CHILAQUILES ^{GF} corn tortilla chips, chorizo, tomatillo salsa verde, avocado, over easy egg	17.
MUSHROOM CREPE ^{GF} brie, caramelized onion, arugula, roasted tomato, basil crème	18.
BISCUITS + GRAVY buttermilk biscuit, sausage gravy - <i>add 2 eggs any style + \$4</i>	14.



DESSERTS

RASPBERRY CHOCOLATE MOUSSE ^{GF} milk chocolate, raspberry gelee	15.
DUTCH APPLE BREAD PUDDING bourbon caramel, vanilla ice cream	11.
CRÈME BRÛLÉE ^{GF} white chocolate, mixed berries	12.

KIDS MENU AVAILABLE

^{GF} = Gluten Free ^{GFM} = Gluten Free if Modified

*-Please inform our staff of any food allergies or dietary restrictions (nuts, gluten, dairy, etc.)-
*Consuming raw or undercooked products may increase your risk of foodborne illness
These items may contain raw or undercooked product