



BREAKFAST

we proudly serve windy knoll farm organic cage free eggs substitute egg whites | 1

GREEK YOGURT & FRUIT BOWL seasonal melon and berries, vanilla greek yogurt, housemade granola | 14 **GF** **V**

SMOKED SALMON PLATE norwegian smoked salmon, boursin cheese, tomatoes, red onion, capers, watermelon radish, country bread | 19

SCONES & HOT HONEY BASKET irish cheddar scones, calabrian hot honey | 10 **V**

AVOCADO TOAST sunny side up egg, cucumber, radish, everything bagel seasoning, micro greens, sourdough * | 15 **V**

SUNRISE BREAKFAST 2 eggs, choice of bacon or irish sausage, breakfast potatoes, toast * | 17

D4 EGGS BENEDICT corned beef, poached eggs, tomato, hollandaise, breakfast potatoes* | 19

HASH & EGGS 2 eggs, housemade corned beef hash, red pepper, breakfast potatoes, toast* | 21

HUEVOS RANCHEROS 2 eggs, cheddar jack, black beans, guacamole, pico de gallo, sour cream, jalapeno, corn tortillas* | 19

FARMER'S SCRAMBLE 3 scrambled eggs, mushrooms, red peppers, spinach, goat cheese, breakfast potatoes, toast | 20 **V**

DUBLIN OMELET irish sausage, red pepper, onion, irish cheddar, breakfast potatoes, toast | 19

SPINACH FETA OMELET baby spinach, feta, onion, gruyere, breakfast potatoes, toast | 19 **V**

BREAKFAST SANDWICH scrambled eggs, applewood smoked bacon, tomato, american cheese, english muffin, breakfast potatoes | 17

FRENCH TOAST challah bread, cinnamon, powdered sugar, fresh berries | 16 substitute real maple syrup | 1 **V**

IRISH BREAKFAST

2 eggs, 2 irish sausages, 2 irish rashers, black and white pudding, irish beans, grilled tomato, mushroom caps, breakfast potatoes, toast* | 22

SIDES

TWO EGGS* | 6 **SLICED TOMATOES** | 5 **BREAKFAST POTATOES** | 5

IRISH BEANS | 6 **RASHERS** | 7 **BACON** | 7 **SAUSAGE** | 7 **TOAST** | 3

CORNED BEEF HASH | 9 **FRUIT** | 5

COFFEE AND TEA

Nespresso Premium Espresso

ESPRESSO | 4 **AMERICANO** | 4 **DOUBLE ESPRESSO** | 5.5

CAPPUCCINO | 5 **LATTE** | 6

Two Brothers Locally Roasted Organic Brewhouse Coffee

REGULAR OR DECAF | 4

TWO BROTHERS LEVIATHAN COLD BREW COFFEE | 5

BARRY'S IRISH BREAKFAST TEA | 4.5

TWO BROTHERS BLACK ICED TEA | 4

BRUNCH

BOTTOMLESS

90 MINUTE TIME LIMIT

CLASSIC MIMOSAS AND BELLINIS | 22 per person

RED SANGRIA | 24 per person

**valid with purchase of an entree*

SOUP AND SALAD

SOUP OF THE DAY made fresh daily | 9

FRENCH ONION SOUP melted gruyère, crostini | 12

LITTLE GEM WEDGE blue cheese crumbles, tomato, bacon, chives, blue cheese dressing | 17

CHOPPED CHICKEN romaine, grilled chicken, corn, tomato, avocado, goat cheese, dates, almonds, balsamic vinaigrette | 21 **GF**

D4 COBB mixed greens, crispy chicken, avocado, chopped egg, bleu cheese crumbles, bacon, tomato, buttermilk ranch | 22

BLACKENED SALMON SALAD field greens, mango, blueberries, tomato, cucumber, sesame seeds, red onion, mango vinaigrette | 29 **GF**

LUNCH

BURRATA & HEIRLOOM TOMATOES balsamic glaze, olive oil, sea salt, toasted country bread | 16 **V**

FRIED WISCONSIN CHEESE CURDS habanero ranch sauce | 15 **V**

BEEF SHORT RIB NACHOS black beans, cheddar jack, jalapenos, pico de gallo, guacamole, sour cream | 19

BEER BATTERED CHICKEN FINGERS habañero ranch, ancho bbq and chipotle aioli dipping sauces | 19

GROWN UP GRILLED CHEESE gruyere, irish cheddar and smoked gouda, tomato jam, arugula, sourdough | 18 **V**

D4 BURGER 1/2 pound angus beef patty, irish cheddar, fried onion curls, lettuce, tomato, pretzel bun* | 21

add Fried Egg | 1 sub plant based vegan patty | 1

REUBEN 3/4 pound house braised corned beef, baby swiss, sauerkraut, 1000 island, seeded rye bread | 26

FILET MIGNON SANDWICH marinated filet mignon tips, gruyère cheese, caramelized onions, arugula, dijon aioli, ciabatta roll | 28

GRILLED CHICKEN SANDWICH baby swiss, avocado, bacon, lettuce, tomato, chipotle aioli, sourdough | 20

FISH & CHIPS beer battered fresh icelandic cod, housecut fries, danish ball head coleslaw | 26

DESSERTS

MINI APPLE PIE vanilla bean ice cream | 11

SKILLET COOKIE warm housemade chocolate chip and m&m cookie, vanilla bean ice cream | 10

BREAD PUDDING crème anglaise, candied walnuts | 11

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

BRUNCH COCKTAILS

DAYBREAK MULE

stoli, orange juice, lime, ginger beer | 14

PINK ST. GERMAIN

grüet rosé sparkling wine, st. germain liqueur, lemon juice, soda splash | 14

SUNSHINE SPRITZ

aperol, pineapple, lime, prosecco | 14

ESPRESSO MARTINI

stoli vanil, espresso, kahlua, simple syrup | 15

D4 BLOODY MARY

stoli, dill pickle, bacon, green olive, cheese, tomato, celery, basil | 14

MIMOSAS | 10

CLASSIC fresh squeezed orange juice, sparkling wine

GRAPEFRUIT SPARKLER moscato d'asti, fresh squeezed grapefruit juice

PEACH MELBA peach nectar, stoli razberi, sparkling wine

PALOMA cazadores blanco tequila, grapefruit, lime, grenadine, sparkling wine

POMEGRANATE GINGER pomegranate juice, lime, ginger, sparkling wine

BLACK MIMOSA guinness, sparkling wine

CRAFT COCKTAILS

BEE STING MARTINI

tito's, st. germain, grapefruit, lime, orange bitters | 15

BLACK WALNUT OLD FASHIONED

old forester 100 bourbon, walnut liqueur, black walnut bitters | 16

PINK FRENCH 75

koval cranberry gin, lemon, simple syrup, prosecco | 14

MEZCAL PALOMA

illegal mezcal, grapefruit, lime, triple sec, simple syrup, tajin rim | 14

HUGO SPRITZ

st. germain elderflower liqueur, lemon, mint, prosecco, club soda | 15

COCONUT DREAM MARTINI

bacardi and malibu rum, stoli vanil, cream of coconut, toasted coconut | 16

BLACK CURRANT MULE

stoli vodka, black currant, lime, ginger beer | 14

RED SANGRIA

red wine, brandy, cointreau, pomegranate, orange, seasonal fruit | Glass 12 | Pitcher 38

ZERO PROOF

SEEDLIP COSMO

seedlip grove 42, lime, simple syrup, orange peel | 13

PEACHY KEEN

peach nectar, fresh orange, ginger beer | 11

MORNING FROST

seedlip spice 94, grapefruit juice, simple syrup, lemon | 13

DRAFT BEER

IMPORT

Guinness Irish Stout, Ireland 4.1% | 10.5 20oz

Harp Lager, Ireland 4.3% | 9

Stella Artois Euro Lager, Belgium 5.2% | 9

Magners Irish Cider, Ireland 4.5% | 9

Smithwicks Red Ale, Ireland 5% | 9

CRAFT

Allagash White, Maine 5% | 9

Bell's Two Hearted IPA, Michigan 7% | 9

Maplewood Son of Juice IPA, Chicago 6.3% | 9

Begyle Blonde Ale, Chicago 5.4% | 9

DRAFT COMBOS | 10.5

Blacksmith Smithwick's | Guinness

Black & White Allagash White | Guinness

Black Velvet Magners Cider | Guinness

Black Widow Allagash White | Magners Cider | Black Currant

Dirty Blonde Begyle Blonde | Guinness

Half & Half Harp | Guinness

Boozy Apple Magners Cider | Jameson Irish Whiskey

BOTTLES AND CANS

IMPORT

Lefe Blonde Pale Ale, Belgium 6.6% | 8

Modelo Especial, Mexico 4.4% | 8

Krombacher Pils, Germany 4.8% | 8.5

Delirium Tremens Pale Ale, Belgium 8.5% | 12

Sam Smith Organic Perry Cider, UK 5% | 9

Weihenstephaner Hefeweissbier, Germany 5.4% | 10 500ml

Heineken | 8

Heineken 0.0 (non-alcoholic) | 8

Guinness Zero (non-alcoholic) | 9

CRAFT

Lagunitas IPA, California 6.2% | 8

Dogfish Head Seaquench Ale, Delaware 4.9% | 8.5

Sam Adams Just the Haze IPA (non-alcoholic) | 8

Stone Hazy IPA, California 7% | 8

LOCAL

Goose Island 312 Pale Wheat, Chicago 4.2% | 8

Dovetail Kölsch, Chicago 4.9% | 9.5

Off Color Apex Predator Farmhouse Ale, Chicago 6.5% | 8.5

Spiteful God Damn Pigeon Porter, Chicago 8.27% | 9

Two Brothers Prairie Path Golden Ale (Gluten Removed)

Illinois 5.2% | 8

DOMESTIC

Coors Light | 7.5 | **Miller Light** | 7.5

WINE

HOUSE

Rex Goliath | 10

Pinot Grigio | Sauvignon Blanc | Chardonnay Australia

Pinot Noir | Cabernet California

WHITES

The Pinot Project Pinot Grigio Veneto, Italy | 12 • 48

August Kessler Riesling Rheingau, Germany | 12 • 48

Better Half Sauvignon Blanc Marlborough, New Zealand | 13 • 52

Stoller Family Estate Chardonnay Willamette Valley, OR | 14 • 56

Albert Bichot Macon-Villages Chardonnay Beaune, France | 60

ROSÉ

Chehalem Pinot Noir Rose Willamette Valley, OR | 14 • 56

REDS

Bread & Butter Pinot Noir California | 14 • 56

Cantina Della Torre Chianti Tuscany, Italy | 12 • 48

Anko Malbec Salta, Argentina | 12 • 48

Aviary Vineyards Cabernet Sauvignon Napa, California | 13 • 52

Alexander Valley Red Blend Alexander Valley, California | 14 • 56

Masciarelli Montepulciano Abruzzo, Italy | 12 • 48

Klinker Brick Old Vine Zinfandel Lodi, California | 60

SPARKLING

Wycliff Sparkling Wine California | 9 • 38

La Farra D.O.C. Brut Prosecco Veneto, Italy | 11 • 48

Grüet Rosé Sparkling New Mexico | 12 • 52

Bricco Riella Moscato D'Asti Piedmont, Italy | 11 • 48

Veuve Clicquot Yellow Label Brut Reims, France | 110

Grüvi Dry Secco (non-alcoholic) Colorado | 10

Grüvi Bubbly Rosé (non-alcoholic) Colorado | 10

BOTTLED SOFT DRINKS

Barritt's Ginger Beer | 5

Sprecher's 16oz Root Beer | 6

Pellegrino (500 ml) | 8

HARD SELTZERS & THC DRINKS

Surfside Iced Tea and Vodka Drinks 4.5% | 9.5

Iced Tea | Peach Iced Tea

Raspberry Iced Tea | Iced Tea & Lemonade

High Noon Hard Seltzer 4.5% | 9.5

Watermelon | Mango | Pineapple | Passion Fruit

Maplewood Dro THC Seltzer, 5mg THC | 10

Booji Berry | Citrus Haze