



## 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 gruyere, crostini | 12

**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 | 28 **GF**

## LUNCH

**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, gruyere 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

**ICE CREAM** vanilla bean | 8 **GF**

\* 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

### AUTUMN PEAR

marker's mark bourbon, spiced pear liqueur, lemon, angostura bitters | 16

### 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

### CRANBERRY COSMO

koval cranberry gin, cointreau, cranberry bitters, lime | 15

### 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

**Kentucky Bourbon Barrel Ale**, Kentucky 8.2% | 10

**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

**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

**NÜTRL Vodka Seltzer** 4.5% | 9

Black Cherry | Orange | Pineapple | Watermelon

**High Noon Hard Seltzer** 4.5% | 9

Watermelon | Mango | Pineapple | Passion Fruit

**Maplewood Dro THC Seltzer**, 5mg THC | 10

Booji Berry | Citrus Haze