



THE MAPLE TABLE



"We start our day every morning bright and early with the commitment to provide you with an exceptional experience. We strive to use only the freshest and locally sourced ingredients when possible. We use cage-free brown eggs and work with Wisconsin and Midwest farms to bring you humanely treated and responsibly sourced produce, meats and dairy. We are environmentally conscious and use paper straws, linen napkins, and Eco-friendly disposables."

BREAKFAST COMBOS

Two Egg Breakfast GF*

Two eggs served your way with choice of toast and hashbrowns or creamy white cheddar grits 7.5

Add Meat 10.5

Monumental Combo

3 eggs your way, choice of bacon, hand-carved ham, sausage patty, or chicken links, 2 sweet cream buttermilk pancakes or 2 slices of French toast and choice of hash browns, or white cheddar grits 12

5 EGG OMELETS

Includes hashbrowns or creamy white cheddar grits and choice of toast

Ole Smokey GF*

Substitute Tofu for eggs as a vegan variation

Ham, bacon, tomatoes, mushrooms and smoked Gouda 11

Mushroom and Brie Omelet GF*

Cremini, Shitake, and button mushrooms in a garlic and herb blend with creamy Brie cheese 12

Shrimp GF*

Blackened shrimp, tomatoes, and feta cheese, topped with slices of avocado 13

Extras: fire roasted salsa 1 Pico de Gallo

1 sour cream 1.5 Avocado 2

BENEDICTS

Served with choice of hash browns or creamy white cheddar grits

Classic Eggs Benedict

Two poached eggs served atop a jumbo English muffin with hand pulled country ham, topped with homemade hollandaise sauce and garnished with paprika 10

Barbacoa Benedict GF*

Two poached eggs served atop a crispy white cheddar grit cake with slow braised seasoned beef, smashed black beans, and topped with fire roasted tomato hollandaise sauce. Garnished with cilantro, pickled red onion and radish salad 11

California Crab Cake Benedict

Two poached eggs on top of jumbo blue lump crab cakes layered with roasted sweet corn and Poblano peppers. Topped with a Green Goddess hollandaise sauce and garnished with an arugula and blistered tomato salad with slices of avocado 13

GF-Gluten Free

GF*-Gluten Free with GF Toast

V-Vegan

Talk to your server about vegan options that can be made to order

SIGNATURE SELECTIONS

Shrimp and Grits GF*

Blackened Shrimp served with crispy white cheddar grit cakes and finished with charred scallions, sweet corn and smoky tomato bacon Beurre blanc sauce 13

Chicken and Waffles

Crispy jalapeño cheddar cornbread waffle topped with sweet tea brined, hand battered boneless chicken, drizzled in a spicy honey maple glaze 14

Biscuits and Sausage Gravy

Fluffy house made garlic cheddar chive biscuits topped with rich and creamy homemade sausage gravy. Served with two eggs your way 11

Corned Beef and Hash GF*

Slow cooked, hand pulled corned beef, fried until crispy brown with caramelized onions and seasoned creamy white cheddar grits, topped with 2 eggs your way, and your choice of toast 11

Big Boy Burrito

Spicy chorizo, potato hash, Poblanos, scrambled eggs, and pepper jack cheese, stuffed in a black bean tortilla and smothered with fire roasted salsa and Crema, garnished with avocado and Pico de Gallo 11

Ham Steak and Red Eye Gravy GF*

Thick hand carved country ham smothered with red eye TORKE® coffee gravy, served over creamy white cheddar grits with two eggs your way and choice of toast 12


Banging Breakfast Tacos GF*

Scrambled eggs, smashed black beans, Pico de Gallo, avocado, queso fresco, and-Mexican style Crema inside crispy corn tortillas, served with house made red and green salsas 10

**Can be made vegan with seasoned tofu scramble substituted for eggs and no Crema 2*

Black and Bleu Steak and Eggs GF*

6 oz. steak, flame broiled to your liking, garnished with horseradish Bleu cheese butter and charred spring onions. Served with two eggs your way, and choice of hash browns or creamy white cheddar grits 23

Braveheart Black Angus Beef®  redefines premium beef, setting a higher bar for quality, tenderness and taste. Our beef starts with cattle born on family farms in the Midwest with an emphasis humane practices and sustainability

For our guests with food allergies, please inform your server prior to ordering. We will make every effort to accommodate your request. Although we are not a "gluten-free" kitchen our items are made fresh and prepared to order. We cannot guarantee cross contamination from cooking and preparations utensils and space. We will make every effort to avoid this from happening.

Consuming raw or undercooked seafood or eggs may pose and increased risk to food-borne illnesses.

TREAT YO'SELF TO SOMETHING SWEET

Served with whipped butter, 100% pure maple syrup, whipped cream and a dusting of powdered sugar.

Pancakes GF* 7 Waffles 8 French Toast 9

Substitute with GF batter add 1

Add: Strawberries, Blueberries, Bananas, Chocolate Chips 2

Pecans, Almonds 3

Wa(Full) of Bacon

Crispy Belgian waffle infused with Maple bacon brittle, served with whipped cream and 100% pure Bourbon Maple syrup 10

Bourbon Butter Pecan Waffle

Crispy pecan Belgian waffle topped with a salted Bourbon butter pecan sauce 11

Top it off with a scoop of ice cream 2

Lemon Ricotta Pancakes

Creamy lemon ricotta pancakes topped with warm blackberry syrup, fresh blackberries, lemon streusel, and finished with a dusting of powdered sugar and whipped cream 11


Banana Dulce French Toast

Thick slices of brioche bread battered in a crunchy coconut cornflake crust, topped with sliced bananas and a rum infused Dulce de Leche drizzle 12

Almond Poppysseed French Toast

Thick slices of brioche bread dipped in Almond poppyseed custard batter, topped with toasted almonds and fresh berries 12

Add a signature pancake to any of our breakfast entrées for \$4, so you can get the best of both worlds.

We only use the finest 100% pure maple syrup from Anderson Farms in Cumberland Wisconsin 

ON THE LIGHTER SIDE

Green Eggs and Toast

Smashed avocado, sliced tomatoes and a soft-boiled egg on top of a toasted artisanal wheat bread, garnished with microgreens 9

Greek Yogurt

Topped with maple nut granola and berries 9

Seasonal Fruit Plate

Served with maple fluff and a tasty homemade breakfast muffin 9

Bagel and Cream Cheese 5

SIDES

Monkey Bread 5

White cheddar grits 4

Fruit cup 4

Berry cup 5

Apple slices and whipped maple fluff 4 (the first one is on us, but feel free to enjoy more)

Toast 2

White, 9 grain, rye, sourdough

+ .50 for GF toast

Bacon 4.5 Maple bacon or Peppered

bacon 4.5 Sausage patty 4 Chicken

Sausage 3.5

Carved ham 4

SOUP & SALAD COMBO

Choose one cup of soup:

Vegetarian, potato chowder or clam chowder 9 (Friday Only)

Choose half salad:

Harvest, Buddha, Strawberry Fields, Goddess BLT Salad
Top your salad with Grilled Chicken 3, Blackened Shrimp 4

SOUPS

Served 11am–Close

MON–FRI

Baked French Onion

Sweet and savory onion medley in a rich beef broth, topped with Parmesan and Swiss cheese and baked to perfection 6

Loaded Potato Chowder

Chunks of potatoes topped with cheddar, bacon, chives and potato chips 4.5

Soup of the Day 4.5

Clam Chowder (Served on Fridays only)

A traditional New England style clam chowder 4.5

BEVERAGES

Coffee 2.5

Hot tea 2.5,

Milk 2.5/4

Chocolate milk 3.5

Orange juice 3.5/4 5

Carafe 14 (serves 4)

Lemonade 3


Raspberry or Blackberry Lemonade 4

Fresh Brewed Iced Tea 2.5

Root Beer 4

Tomato, cranberry, pineapple, apple 3

Soft drinks 3

We proudly serve Coca-Cola products (Free Refills). 

We proudly serve TORKE® Coffee  Expertly crafted, sourced, and roasted blends.

Tony's Classic Bloody Mary

Tito's Gluten Free Vodka, our signature Bloody Mary mix, and of course, all the fixins 8

Classic Maple Mimosa


Crisp Champagne and Natalie's fresh hand squeezed orange juice 7

Mimosa buckets 25

A sampling of our finest champagnes and fresh squeezed orange juice (enough for 4) and of course all the fixins'.

see our full drink menu for more options



18% gratuity added to parties of 6 or more • Party rooms up to 175 • Follow us on Facebook  Follow us on Instagram • Text MAPLETABLE to 22828 to join our Breakfast Club

SALADS

Served 11am–Close

MON–FRI

Top your salad with Grilled Chicken, 3, Blackened Shrimp, 4

The Maple Table Harvest Chopped Salad GF

Greens mixed with Maple bacon brittle, apples, dried cranberries, red onions, carrots, tangy blue cheese, and salted pecans tossed in our signature Maple balsamic dressing 10

Strawberry Fields Forever Salad GF

Mixed greens, strawberries, feta, toasted almonds and red onions tossed in a strawberry poppyseed dressing 10

Goddess BLT Salad GF

Romaine lettuce mixed with avocado, bacon, tomato, cucumber, red onion, and white cheddar, tossed in a green goddess dressing 9

Buddha Bowl GF V

Fresh kale tossed with sunflower seeds, black beans, roasted sweet potatoes, red onions, cucumber, corn and red quinoa, tossed in sesame carrot ginger dressing 10

Side Salad

Romaine lettuce topped with tomato, cucumber, carrot, red onion, radishes, and croutons 5

Maple balsamic vinaigrette, ranch, blue cheese, green goddess, strawberry poppyseed



OUR VENDORS...

We honestly source locally as much as we can.

wise vitality solutions

sāge[GARDEN]

microgreens

Racine, WI



SANDWICHES

Served 11am–Close

MON–FRI

Includes: seasoned fries, hash browns, creamy coleslaw or chips Upgrade: side salad 3, cup of soup 2, sweet potato fries 1.5, Add: dipping sauce for your fries or chips .50

Chicken and Waffles

Battered chicken breast fried until golden brown, served between two Belgian waffle triangles, topped with lightly dressed arugula, fresh tomato, Siracha mayo and Maple bacon brittle 11

Avocado BLT

Crispy thick cut peppered bacon with vine ripe tomatoes, lettuce, and avocado, served on toasted 9-grain bread spread with bacon infused honey mustard mayo 11

Beer Cheese Pot Roast

Tender pot roast slowly cooked in natural juices, piled high with caramelized onions and a wild mushroom medley, served on a toasted pretzel bun with a warm cheddar ale spread 12

Tuna Melt

White albacore tuna served open face on a Parmesan crusted marble rye, topped with tomatoes, and melted Swiss cheese 10

Pecan Chicken Salad

Tender chunks of chicken mixed with toasted pecans, diced apples, and dried cranberries in a tarragon mayo, topped with Maple balsamic dressed greens, served on 9 grain bread 11

Reuben Sandwich

Hand pulled corned beef topped with Sauerkraut, pickled red onions, Swiss cheese and a house made bistro sauce, served on a Parmesan crusted Marble Rye bread 11

Deviled Egg Salad

Served on whole grain toast, topped with peppered bacon, spring mix, tomato, and Siracha mayo 12

Add Avocado 2

The Maple Burger

Half pound flame grilled Braveheart black Angus patty topped with avocado, maple bacon, Gouda cheese, and Siracha mayo, finished off with a fried egg and served on a pretzel bun 14



We proudly serve Natalie's Florida Juices. All Natalie's juices are made the Natalie's Way- honestly sourced, squeezed fresh, made in small batches, and minimally processed without the use of additives, preservatives, and GMO.



Download our app for special promotions, events, and access to additional discounts for every visit

Additional .50 charge for carryout entrées