

SUNDAY BRUNCH



BRUNCHITIZERS

Scotch Egg* 5.95

Sausage wrapped hard cooked egg rolled in breadcrumbs and fried. Served with garlic aioli and a petite arugula salad.

 **Breakfast Frites*** 5.95

Our famous frites topped with two sunny side eggs! Yeah, that's right, dip your frites in your egg yolks.

 **House Made Sugar Donuts** ^{5 for 4.95} ^{12 for 6.95}

Fried to order with sweet berry cream cheese.

Hot Mess* 12.95

Three scrambled eggs, bacon, sausage, shredded Cheddar cheese, tomatoes served over rosemary potatoes. Topped with Belgian beer cheese sauce and basil.

The Lumberjack* 12.95

Rupena's handmade local apple sausages served over red flannel hash with two fried eggs, topped with Belgian beer cheese sauce.

 **El Gordo Burrito*** 11.95

Rosemary potatoes, scrambled eggs, pico de gallo and white cheddar stuffed in a jalepeno cheese tortilla with ancho mole. Add bacon or sausage 1.00

Napolean Dynamite* 8.95

A tower of pancakes layered with four slices of our smoked Applewood bacon, two fried eggs, and Belgian beer cheese sauce, then topped with whipped cream and served with maple syrup.

 **Fat Elvis** 8.95

Breadsmith brioche french toast stuffed with peanut butter and bananas, drizzled chocolate syrup, topped with gratuitous bacon and served with maple syrup.

Smoked Trout Plate* 9.95

Local smoked trout from Rushing Waters Farm, hard cooked egg, arugula salad, chive cream cheese, rye toast points.

 **GOOD STUFF...**
Benelux Salad 7.95

Spring greens, bleu cheese, red onion, candied walnuts, cherry tomatoes and balsamic vinaigrette.

Fresh Fruit Plate 7.95

A variety of seasonal fresh fruit and berries.

Granola Yogurt Parfait 5.95

Our own granola layered with vanilla yogurt, mixed berries and honey.

Steak & Eggs Benedict* 12.95

Two poached eggs and two petit beef filets served on a toasted English muffin, smothered in homemade Hollandaise sauce. Served with rosemary potatoes.

Classic Eggs Benedict* 8.95

Poached eggs and smoked ham served on a toasted English muffin, smothered in our homemade Hollandaise sauce. Served with rosemary potatoes.

Biscuits & Gravy* 8.95

Two buttermilk biscuits smothered in our homemade southern style sausage gravy with two eggs your way.

Quiche Lorraine* 7.95

The classic quiche: cream, eggs, bacon, onion and Gruyere cheese baked to golden brown in a tender crust. Served with rosemary potatoes.

 **Vegan Tofu Scrambler** 8.95

Ginger soy tofu scrambled with bell peppers, onions, and spinach. Served with a side of fruit.

 **Three Egg Omelets*** 7.95

Your choice: ham & white cheddar; mozzarella, tomato & basil; cheese. Served with rosemary potatoes and wheat toast.

Americana* 6.95

Two eggs your way, rosemary potatoes, whole wheat toast, and choice of bacon, ham or sausage.

 **Benelux Pancakes** 6.95

Four golden brown Belgian-style pancakes topped with powdered sugar and served with maple syrup.

 **Classic Belgian Waffle** 5.95

Hot and fluffy, topped with butter and powdered sugar, served with maple syrup. Add warm berry compote 1.95

Bay View Burger* 10.95

Prime beef burger rubbed with smoked black sea salt, topped with bacon, cheddar and ale braised onions. Served on a buttermilk roll with lettuce and tomato. Served with rosemary potatoes. Add an egg 1.00

Bay View Belt* 8.95

Applewood smoked bacon slices, tomato, leaf lettuce, two fried eggs and roasted garlic aioli on toasted country French bread. Served with rosemary potatoes.

Blackberry Turkey 9.95

Roasted turkey, swiss cheese, spicy giardineira and red onions served on a toasted baguette with blackberry jam. Served with rosemary potatoes.

DON'T FORGET YOUR DIPPING SAUCES

SIDES & EXTRAS

BIER CLUB IS ON WEDNESDAY NIGHT!
Ask your server about joining our Bier Club.



BRUNCH DRINKS

BLOODY MARYS

The Milwaukeean 8.00

Milwaukee's own Rehorst Vodka, horseradish, beer, bacon and cheese!

The Frenchie 8.00

French vodka, tomato juice, Dijon mustard and bleu cheese stuffed olives.

The Southsider 8.00

Absolut Peppar, tomato juice, hot sauce and jalapeno stuffed olives.

The Traditional 8.00

Vodka, Café Centraal's Bloody Mary mélange and all the fixins'.

MIMOSAS

Grand Mimosa 7.00

Orange juice, champagne and a splash of Grand Marnier.

X-Mosa 7.00

X-rated Vodka, champagne and orange juice.

Beer Mosa 7.00

Trocadero Witte and orange juice.

Brunch Box Mimosa 7.00

Amaretto, champagne, orange juice and a splash of grenadine.

Violet Mimosa 9.00

Creme de Violet, champagne and orange juice.

Ginger Mimosa 9.00

Canton Ginger liqueur, champagne and orange juice.

Mimosa 6.50

Orange juice and champagne.

CHAMPAGNE COCKTAILS

Fram Sham 7.00

Lindeman's Raspberry Framboise and champagne.

Violet Champagne 8.00

Champagne with a dash of creme de violet.

Ginger Champagne 8.00

Champagne with a dash of Canton Ginger.

SIDES & EXTRAS

Short stack (two cakes)	3.95
One Biscuit with Gravy	3.75
Smoked bacon	2.95
Smoked ham	2.95
Sausage	2.95
Fresh fruit	2.95
Rosemary potatoes	2.95
One egg*	1.50
Whole wheat toast	1.50
English muffin	1.50
Vanilla yogurt	1.50

DIPPING SAUCES

Traditional Mayonnaise	.75 each
Spicy Dijon Mustard	
Sriracha Mayonnaise	
Curry Ketchup	
Chipotle Honey Mustard	
Roasted Garlic Aioli	
Indonesian Peanut Sauce	
Remoulade	
Basil Aioli	
Ranch	
Cilantro-Cumin Aioli	
Stone Ground Mustard	

FRESH BREWED ALTERRA COFFEES

Drip Coffee

Café Au Lait	2.50
Centraal House Blend	1.95
Decaf Centraal Blend	1.95

Espresso Drinks

Café Mocha	3.25	Americano	2.00
Café Latte	3.00	Espresso	2.00
Cappuccino	2.50		

Café Centraal supports local farmers and businesses by searching for the best locally grown or produced ingredients available.

 These items are or can be made vegetarian

* Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food-borne illness.