



CHEF'S HAT

Ephraim, WI

CHEF'S SCRAMBLES

made with 3 eggs, served with breakfast potatoes & choice of fresh baked scone, chocolate croissant, or toast
substitute a fresh fruit cup for potatoes —.99—
gluten free toast upon request —2—

MATZKE

Door County cherrywood smoked bacon, ham, andouille sausage, bell peppers, onion, tomato, mushrooms tossed with white sharp cheddar & homemade pesto —11—

ASPARAGUS SUPREME

oyster, shiitake & crimini mushrooms, asparagus, tomato, red pepper, andouille sausage, ham tossed with Renard's morel & leek jack cheese —11—

HAM & THREE CHEESE

loads of smoked ham with shredded fontina, asiago & provolone cheese —11—

GARDEN

spinach, red & green peppers, tomato, onion, oyster, shiitake & crimini mushroom, asparagus tossed with Renard's farmers cheese —10—

add bacon, ham or andouille sausage — 2 —

SOUTHWEST

andouille sausage, ham, tomato, wild rice, black beans, bell peppers topped with salsa, sour cream & guacamole — 11 —

MEAT LOVERS & THREE CHEESE

Door County cherrywood smoked bacon, ham & andouille sausage with shredded fontina, asiago & provolone cheese —11—

DENVER

ham, mushrooms, onion, green pepper tossed with white sharp cheddar cheese — 11 —

GREEK ISLE

spinach, tomato & feta cheese sautéed in olive oil —10—
add bacon, ham or andouille sausage — 2 —

SIDES

free-range eggs

1 egg — 2 —

2 eggs — 3 —

3 strips Door County cherrywood smoked bacon — 4 —

fresh baked scone — 2—

toast — 3 —

giant cinnamon roll — 4 —

fresh fruit cup — 4 —


ham steak — 3 —

breakfast potato — 3 —

chocolate croissant — 3 —



substitute any egg dish with Waseda Farms certified organic free-range local eggs —.99—

 indicates CHEF'S HAT house specialty

*consuming raw or undercooked meats may increase your risk of food borne illness.

TRADITIONAL BREAKFAST

substitute a fresh fruit cup for potatoes —.99—
gluten free toast upon request —2—

CHEFS SPECIAL*

2 eggs, fresh fruit cup, breakfast potato & choice of fresh baked scone, toast or chocolate croissant — 8 —

TRADITIONAL*

2 eggs, choice of ham or Door County cherrywood smoked bacon, breakfast potato & choice of fresh baked scone, toast or chocolate croissant — 8 —

HUNGRY CHEF*

3 eggs, 3 strips of Door County cherrywood smoked bacon, ham steak, fresh fruit cup, breakfast potato & choice of fresh baked scone, toast or chocolate croissant —12—

MORNING TOAST*

2 eggs, 2 slices of french toast, 2 strips of Door County cherrywood smoked bacon or ham steak — 10 —
substitute gluten-free bread — 2 —

FRESH FRUIT BOWL

cantaloupe, honeydew, pineapple, fresh raspberries, fresh blueberries, fresh strawberries topped with our homemade granola & choice of fresh baked scone, toast or chocolate croissant — 10 —

OLYMPIC OATS

homemade granola, rolled oats, vanilla yogurt, topped with cantaloupe, pineapple, fresh raspberries, fresh blueberries, fresh strawberries & choice of fresh baked scone, toast or chocolate croissant — 11 —

BREAKFAST BOWLS

fried baby red potatoes with sauteed oyster, shiitake & crimini mushrooms, red onion, red & green peppers, asparagus, tomato, pepadews topped with 2 eggs over easy & our hollandaise sauce — 11 —

add smoked brisket, barbaqua, or ham & andouille sausage — 3 —

BREAKFAST WRAPS & SALADS

Made with 3 eggs wrapped in a spinach herb tortilla served with fresh fruit cup & choice of fresh baked scone, toast or chocolate croissant.

EYE OPENER

andouille sausage, tomato, baby spinach, toasted almonds, homemade pesto tossed with white sharp cheddar cheese —12—

add side salsa —.75—

SUNRISE

diced ham, fresh spinach, mushrooms, tomato, asparagus, diced pepadews & Renard's morel & leek jack cheese —12— add side salsa —.75—

LOX

smoked salmon with fresh arugula & spinach, oyster, shiitake & crimini mushrooms, red onion, asparagus & fire roasted tomato with 2 poached free range organic waseda farms eggs topped off with our blood orange vinaigrette — 14 —

SEARED TUNA

seared tuna with fresh arugula & spinach, oyster, shiitake & crimini mushrooms, fresh blueberries, red onion, asparagus & fire roasted tomato with 2 poached free range organic waseda farms eggs topped off with our blood orange vinaigrette — 14 —

WAFFLES & FRENCH TOAST

add fresh strawberries or blueberries or raspberries & whipped cream —2—
everything —3—

100% pure maple syrup —2—

FRENCH TOAST

8-grain bread toasted to golden brown served with butter, powdered

sugar, cinnamon & syrup — 8 —

substitute gluten-free bread —2—

BELGIAN WAFFLE

topped with butter & side of syrup — 8 —



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WWW.CHEFSHATDOORCOUNTY.COM

DON'T FORGET TO VISIT CHEF'S HAT FOR LUNCH OR DINNER!