

DOOR COUNTY BAKERY LLC



BREAKFAST

8-11 am.

“European Plate”.....15

Prosciutto, Brie, Merieke Gouda, Boucherolle Goat Cheese, English Marmalade, French Bread & fruit

Door County Bakery Granola with Milk or Organic Yogurt..8

Salmon Mousse Plate.....12

Wild-caught Sockeye Salmon, made with grade A cream cheese, served with N.Y. bagel & fruit

Door County Bakery Quiche.....10

Made with Jean’s Pastry crust and fresh veggies and cheese

Crepes Suzette.....11

Three French crepes Marmalade seared in Grande Marnier & served with organic yogurt

Cheese Blintzes served with sliced, grilled Koenemann’s Potato Sausage & Lingonberries..... 12

Breakfast Panini10

Eggs, Bacon & Cheddar Cheese

“D-Day”.....12

in honor of our World War II Veterans
deluxe Cream Chip- Beef on Croissant served with
DCB Chopped Cherry Jam

Southern Grits with Corn Fritters.....8

Cinnamon Oat Cherry French Toast10

served with Door County maple syrup

Buckwheat Pancakes.....9

Served with Door County maple syrup

BAKERY and More...

Kalachi

Scone with Crème Fraiche

Itty Bitty Pecan roll

Cinnamon roll

Donut

N.Y. Bagel.....3

English muffin Original or Wheat3

Fresh Fruit.....3

Double smoked Bacon.....4

Poached Eggs

or “Your Way”.....4

Toast: CORSICA Loaf™, Limpa, Wheat or French Pan White2

DOOR COUNTY BAKERY LLC



LUNCH

11-3 pm.

ENTREES

Italian Beef.....15

*Our own roasted choice Angus Beef, braised with onions and seasonings.
Served on CORSICA LOAF™*

The "Casablanca".....14

*Pulled-Pork Tenderloin with a rich blend of Mediterranean flavors,
served on CORSICA LOAF™*

Steak Pommes Frites.....15

*French Classic: 8 oz, Angus thin-cut rib eye steak served with
French-fried potatoes & Haricots verts.*

SOUPS

Black Angus Chili.....9

*A spicy ground Beef with kidney beans and chunky tomatoes.
(State Fair Blue Ribbon)*

Baked French Onion Soup.....11

*Derived from Harrods's of London, this classic is rich in flavor and low in
sodium. Produced with French Cognac and French Sancerre wine. Topped with
melted cave-aged Gruyere cheese. (A house Favorite)*

Cream of Spinach9

A vegetarian's delight; cream based.

New England Oyster Stew.....10

Fresh oysters, Wisconsin whole milk, stewed green onions and celery.

Tuscan Tomato.....9

*Creamy three-tomato soup served with mozzarella cheese.
(Now available canned for purchase)*

Whitefish Chowder.....10

Door County's favorite. Using locally caught Whitefish.

SALADS

DCB Classic Caesar.....12

*Romaine Hearts, pancetta, hard-boiled egg, tomato, Spanish anchovies
and our private blend Caesar dressing*

Grill Chicken breast.....13

Jumbo Shrimp.....14

Wild Rice.....10

Pecans, Door County dried cherries on bed of greens

PANINI

Cubano.....12

*Smoked chicken breast, baked honey ham, bacon, Swiss cheese,
sweet cilantro mustard and pickle relish.*

Mozzarella and Basil Pesto.....10

Melted cheese, garlic spread with tomatoes.

Pickled Pastrami.....12

Emmenthaler cheese, pastrami, dill pickle and tangy mustard.

DELI SANDWICHES

Chicken Salad Croissant.....12

*Chicken breast, Door County dried cherries, celery, roasted pecans,
tarragon and mayo.*

Muffuletta.....11

*Caliente salami, Mortadella, Prosciutto, provolone served on
DCB Peasant Bread with giardiniera.*

Turkey.....10

*Sliced turkey breast, mandarin oranges, cranberry mayo and
Greens, served on DCB Whole Grain Wheat bread.*

PLEASE alert your server of ANY food allergies.

\$ 5.00 split plate charge.

BON APPETIT

Beer Menu

ENGLAND / IRISH

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Boddingtons Pub Ale 1 pint 4.50
Guinness Draught Extra Gold 4
Smithwick's Irish Ale 4
Newcastle Brown Ale
Grolsch 4.50
Heineken 4
Carlsberg Denmark 4

FLEMISH / BELGIAN

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Blanche De Bruxelles 4.50
Green's Amber Ale Gluten free 8
Chimay Cinq Cents Ale 1 pint 15
Chimay Ale Grande reserve 1 pint 16
Chimay Ale Premiere 1 pint 14
Delirium Tremens Ale 7.50
Monk's Café Flemish sour Ale 5.50

GERMAN

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Beck pilsner 4
Beck dark 4
Beck light 4
Beck Non-alcoholic 3.50
Hoegaarden White 4.50
Grimbergen Double Ale 4.50
Grimbergen Blonde Ale 4.50
St. Pauli Girl 4.50
Weisse Berliner 9
Paulaner natural Wheat 6.50
Hacker-Pschorr 1 pint 7
Schneider Weisse 6.50
Einbecker Alcohol free Malt 4.50

ITALY

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Peroni Natural 4
Birra Moretti 4.50

MEXICO

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Negra Modelo dark 4
Dos Equis larger 4
Corona Extra 3.50
Corona Light 3.50

ASIA

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Lion Stout Sri Lanka 4.50
Tsingtao China 4
Hitachno Nest Japan 11,20 Fl. Oz. 7.50

USA

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Goose Island Honker's Ale 4
312 Goose Island wheat Ale 4
Howe Sound Diamond head oatmeal Stout 1 Litter 22

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Roasted Seasoned Almonds 2.95