

# FARMER IN THE Dells

Restaurant & Silo Bar

Breakfast | Served from 7AM - 1PM

Cooked the way it should be.  
We use Midwest beef tallow in our fryers.

## BEVERAGES

**Freshly Squeezed Valencia Orange Juice**  
12oz | 16oz

Bella Goose Coffee Regular or Decaf  
Espresso  
Cappuccino  
Latte  
Hot Tea  
Milk  
Chocolate Milk  
Soda (Pepsi Products)

## BAR DRINKS

**Mimosa**  
Scarpetta Prosecco, Fresh Squeezed Orange Juice

**Phillips Screwdriver**  
Fieldnotes Vodka, Fresh Squeezed Orange Juice

**Flathead Screwdriver**  
Fieldnotes Vodka, Fresh Squeezed Orange Juice,  
Ginger Beer

**Bloody Mary**  
Fieldnotes Vodka, House-Made Bloody Mary Mix

**Limoncello Spritz**  
Pallini Limoncello, House Prosecco Champagne, Club  
Soda (Available with Pallini Limonzero NA Cello)

**Peach Bellini**  
House Prosecco Champagne, Peach Puree

**Irish Coffee**  
Tullamore D.E.W., Baileys Irish Cream, Fresh  
Brewed Coffee

## SIDES

Add-On (1) Egg  
Side Applewood (2) Bacon  
Side Sausage (2) Links  
Smoked Honey Ham  
Hashbrowns  
Breakfast Potatoes  
Fresh Cut Fruit  
Apple Slices  
Avocado  
Add-On Pancake  
Side of Toast  
Oats  
Toasted Bagel and Cream Cheese  
Whipped Cream

## HEN HOUSE SPECIALTIES

Served with Hashbrowns or Breakfast Potatoes, and Toast Choice (Multi-Grain, Sourdough, White, English Muffin)

**2 Eggs Any Style\***  
Applewood Bacon or Sausage Links

**Country Chopped Steak & Eggs\***  
Short Rib, Brisket, Chuck Blend "Meats By Linz"  
6oz Patty, Country Gravy and 2 Eggs Any Style

**Wisconsin Skillet**  
2 Eggs, Sliced Klements Bratwurst, Wisconsin  
Cheddar, Onion, and Bell Pepper, Served over  
Potato Choice

**Cheesehead Omelet**  
3-Egg Omelet, Wisconsin Cheddar, Swiss, Parmesan,  
Honey Ham, Onion, Bell Pepper and Chives

**Garden Omelet**   
3-Egg Omelet, Onion, Bell Pepper, Mushrooms, Roma  
Tomatoes, Baby Spinach and Swiss Cheese

**Rancher's Skillet**  
2 Eggs, Applewood Bacon, Sausage, Onion, Bell  
Pepper, Mushrooms, Roma Tomatoes, American  
Cheese, Served over Potato Choice

## FARMHOUSE PLATES

Served with Hashbrowns or Fresh Fruit

**Avocado Toast\***  
Smashed Whole Avocados, Poached Egg,  
Sourdough Toast, Pico de Gallo

**Rooster Wrap**  
Scrambled Eggs, Cheddar, Sausage, Bell Pepper,  
Onion, Sundried Tomato Tortilla, Pico de Gallo

**Farmstand Eggs Benedict\***   
Poached Egg, Shaved Honey Ham, Arugula, Roma  
Tomato, Hollandaise, English Muffin

**Farmer's Frittata**    
Mushrooms, Goat Cheese, Applewood Bacon,  
Spinach, Pico de Gallo, Chives

## SCRATCH KITCHEN FAVORITES

Served with Fresh Fruit

**The Silo Stack**  
Made From Scratch Buttermilk Pancakes  
Served with Butter, Powdered Sugar, Maple Syrup, and  
Whipped Cream  
  
Choice of Traditional, Chocolate Chip, Strawberry,  
Blueberry

**Original Belgian Waffle**  
Served with Butter, Powdered Sugar, Maple Syrup,  
and Whipped Cream

Choice of Traditional, Chocolate Chip, Strawberry,  
Blueberry

**Vanilla Bean French Toast**  
Texas Toast, Butter, Maple Syrup, Powdered Sugar, and  
Whipped Cream

Choice of Traditional, Chocolate Chip, Strawberry,  
Blueberry

**Country Biscuits & Gravy**  
House-Made Buttermilk Biscuit, Herbed Sausage Gravy,  
Parmesan Add Egg Topper

## YOUNG FARMERS

**Kids Cakes**  
Served with Bacon  
Add chocolate chips +1

**French Toast**  
Served with Bacon  
Add chocolate chips

**Farmhands Breakfast Platter**  
1 Egg, Bacon or Sausage, Hashbrowns, and Toast  
Choice (Multi-Grain, Sourdough, White, English Muffin)

 **Fresh Cut Fruit**

**Kids Beverages**

**Freshly Squeezed Valencia Orange Juice**  
12oz | 16oz

Milk  
Chocolate Milk  
Soda (Pepsi Products)

 Gluten Free  Vegetarian  House Specialty

Not all ingredients are listed; alert your server to any allergies. Consumer Advisory: \* Items may be served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices subject to change.

# THE WISCONSIN TABLE

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## A NOTE FROM THE CHEF

Each dish you'll enjoy today is rooted in the farms, forests, and waters of Wisconsin. From heirloom vegetables to artisan cheeses, we're proud to share the honest flavors of the Midwest with every guest.

From the Kitchen, Chef Kevin

## A FAMILY BUSINESS, A LASTING LEGACY

At our core, our hotel and restaurant group is a family—made up of relatives, friends, and longtime partners who share a love of hospitality. Travel has always been a source of inspiration for us. Whether it's a great meal, a thoughtful design detail, or a memorable interaction, we notice the little things that make a stay special and bring those ideas home. For us, this isn't work—it's simply how we live.

When the chance came to reimagine this property, we knew it was the right fit. Many of us remembered the hotel and restaurant and its previous owners, so it felt like a natural continuation of the story. Most of the staff stayed with us during construction, working right alongside us and showing incredible loyalty and work ethic. Calling it The Wisconsin Hotel and naming the restaurant The Farmer in the Dells was an easy choice—we wanted it to reflect the pride we feel for our state and for our Wisconsin Dells/Lake Delton community.

We pour a lot of thought into design, often choosing unique features that push the limits of what's possible, always keeping our guests' experience as the driving force behind everything we do. Every project depends on strong partnerships, and we're grateful to work alongside people who share our commitment to detail and creativity.

For our family, this hotel and restaurant are more than just business. As Andy put it: "It's a full circle moment for us. The Wisconsin Hotel carries forward the spirit of our family's tourism businesses going back five generations—a project to remember for our family and for Wisconsin tourism."

We hope every visit feels like coming home. Thank you for letting us share our passion, our story, and our love for Wisconsin with you.

Welcome to our table.



## MILLIREN'S MAPLE SYRUP

From Our Taps, To Your Table

Arkansaw, WI – Milliren Maple Syrup was founded in 1955 by Giles and Shirley Milliren. Three generations later, they still craft rich, flavorful syrup, producing almost 7,000 gallons annually.

## Carr Valley CHEESE

100 Years of Wisconsin Cheese Craft

LaValle, WI – Family-owned for over a century, Carr Valley Cheese is a Wisconsin tradition, crafting cheese the old-fashioned way in the rolling hills of central Wisconsin. We're proud to serve their famous cheese curds on our menu.

<b>1.2+ million</b> dairy cows call Wisconsin home.	Beekeepers harvest <b>3M+ lbs. of honey</b> annually.	<b>600+</b> types of cheese are made here.
Over <b>64,000</b> farms cover half the state's land.	Door County grows millions of cherries.	Nothing pairs better than <b>beer &amp; cheese</b> .

## BELLA GOOSE COFFEE

Sip Something Special

Wisconsin Dells, WI – We proudly serve Bella Goose Coffee exclusively in our restaurant, crafted from carefully selected beans for a rich, smooth flavor you won't find elsewhere. Each cup is brewed with care, adding a warm, welcoming touch to your dining experience. Savored on its own or with one of our signature dishes, it's more than a beverage—it's a moment of comfort and connection at your table.

*J. Henry & Sons*  
Reward YOURSELF...  
with the fruits of our labor  
Proudly made in Dane, WI

**Find it in our Gift Store.**

### GENUINE WISCONSIN SPIRIT

We're thrilled to introduce our very own private-label spirits, crafted in partnership with La Crosse Distillery—bringing a unique, locally made touch to our bar and your glass.

**La Crosse, WI**

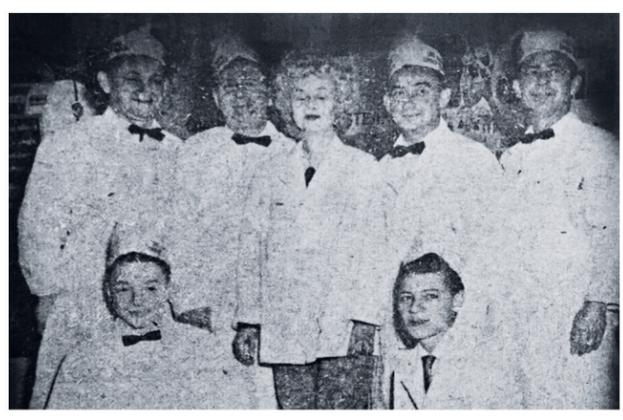
**Locally Sourced. Traditionally Distilled.**

TenHead Spirits blends Wisconsin dairy, hard work, and great taste into something truly special. And we're proud to share it with you.

**Mosinee, WI**

**Quality Cuts, Generations in the Making**

The small, neighborhood butcher shop began as a family business, with Martin Linz known for his personal touch—a focus the company continues to uphold today. Built on the values of consistency, quality, and integrity, the business has grown into a trusted source of premium beef. Farmer in the Dells proudly serves their Linz Heritage Angus beef, expertly aged and cut to ensure every dish delivers exceptional flavor and quality.



**PUBLIC NOTICE:**  
Rooftop Bar – Coming Soon

Handcrafted cocktails at the **SILO BAR**

Stop in for artisanal spirits and local flavors!

**MISC. FOR SALE**

Locally crafted foods, artisanal goods, and small-batch specialties. Perfect for gifts or bringing home a piece of Wisconsin. Available at our gift store.

**FOR RENT**

Host your next meeting or conference in our modern, versatile spaces.

State-of-the-art technology, custom catering, and a dedicated event team.

**Call Group Sales:**  
608-254-2285

**EXTRA! EXTRA!**

Don't miss out on the latest news, special offers, and tasty updates from our Farmer in the Dells & Silo Bar.