

# THE *Lakely*

## HOUSE-MADE ORGANIC MUESLI

Rolled oats, cherries, almonds, coconut, pumpkin seeds, organic milk 4 / 7

## LEMON-RICOTTA CREPE

Whipped ricotta, lemon, powdered sugar 8 Add blueberries 1.5

## BELGIAN WAFFLE

Served with butter + choice of stewed blueberries or real maple syrup 9

## QUICHE DU JOUR

Ask about today's feature. Served with crispy potatoes 9

## THE FARMHOUSE\*

Our signature breakfast sandwich: spiced Deutsch Farm pork sausage, fried egg, Cedar Grove chèvre and microgreens on a ciabatta roll 10

## EGGS BENEDICT

House-made English muffin, Deutsch Farm Canadian bacon, Napa cabbage, Hollandaise sauce.  
Served with crispy potatoes 12 Vegetarian 10

## VEGETABLE OMELETTE

Local onions, bell peppers, basil and ricotta cheese.  
Served with crispy potatoes 10 Add bacon 2

## SAVORY CHICKEN CREPE

Roasted chicken, caramelized onions, mushroom gravy and Gruyere cheese 11

## NORWEGIAN HANGOVER\*

Deutsch Farm pork steak, sauerkraut, fried potato dumplings and scrambled eggs 14

## COTTAGE BACON HASH

Potatoes, carrots, wilted greens, bell pepper, fried eggs\*, salsa verde 12

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## PULLED PORK SANDWICH

Citrus-cured Deutsch Farm Pork, cabbage slaw, pickled carrots, rice vinegar mayo.  
Served with crispy potatoes 13 Add a fried egg\* 3

## ROASTED VEGETABLE SANDWICH

Roasted seasonal vegetables, arugula, ciabatta bread and harissa-nut mayo.  
Served with crispy potatoes 11 Add a fried egg\* 3

## BACON & EGG SALAD

Mixed greens salad with Deutsch Farm bacon lardons, hard-boiled egg, cornichons and cider vinaigrette 9

## SOUP DU JOUR

Ask about today's feature 4 / 7

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## PORK

Deutsch Farm bacon or pork links 4

## TOAST

Sourdough or wheat w/ house-made jam and butter 2

## PASTRY

Ask about today's featured item 3.5

## REAL SYRUP

Locally-tapped maple syrup 2.5

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\*CONSUMER ADVISORY: Items served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# THE *Lakely*

## HOUSE BLOODY

Our house-made blend of tomato, clam juice, lemon, celery, horseradish, and spices with Midwest Vodka 5

## MATTINA BALSAMICO

House Bloody Mary with aged balsamic vinegar 6

## SNAPSVISA

House Bloody Mary made with Gamle Ode dill aquavit 5

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## THE CLASSIC

Orange juice, champagne 5

## NADA ATWOOD

Lavender simple syrup, grapefruit juice, champagne 5.5

## MINTHE NUCLEATION

Fresh mint leaves, simple syrup, champagne 5.5

## FRENCH 715

St. Germain, seasonal fruit syrup, champagne, lemon twist 6

## ESTRELLA

Luxardo, Don Maguey mezcal, champagne 7

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## FLOWER POWER

Cedar Brook rosè, green tea simple syrup, hibiscus, lemon 7

## JALISCO BLUE

House-infused Rosemary Tequila, grapefruit juice 6

## PALE MARY

Horseradish-infused tomato gin, lemon, olive, celery bitters, tonic 8

## FORWARD ALERT

Cold-brew coffee, Bailey's liqueur, decanter bitters 8

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## THE VOLSTEAD

Our virgin old fashioned. House-made "abuela" syrup, angostura bitters and Cherry Vanilla WiscoPop 5

## PHOENIX SUNSET

Combination of orange juice, grapefruit juice, ginger beer, and a grenadine sink 4

## ROYAL WHEELER

Lavender simple syrup, blackberry jam, seltzer 4

## COFFEE & TEA

Bottomless Kickapoo coffee; reg or decaf 3  
Kickapoo single-origin french press coffee 5/8  
Cold-brew Kickapoo coffee 3.5  
Cold-brew Kickapoo w/ milk + vanilla syrup 4  
Rishi Hot Tea (assorted varieties) 2.5

## JUICES & SODAS

Just Pik't juice: orange or grapefruit 3  
WiscoPop soda: Cherry Vanilla, Lemon Sparkle  
Ginger, or Grapefruit 4  
Mexican Coke (glass bottle) 3  
Coke, Diet Coke, Sprite, Diet Sprite 2  
House-made lemonade or lavender soda 4

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The Lakely was created with the intent of showcasing the best of Eau Claire's culture; its ethos communicated through local food, drink and art. Evolving beyond the days of the Edwards Hotel and the Green Tree has brought us to a time where cooking locally and understanding what we eat is incredibly important. It is important not just for our community, but for our bodies and the environment.

In keeping true to our Midwest spirit, we embrace the land, farmers and their gifts that are abundant and natural to this region. This spirit is what gives us an identity and allows us to showcase the bounty of products we use.

Each experience at The Lakely should evoke happiness, celebrations with friends and a bond to the Midwest. We want your dining experience to be unique to where you are and leave you with the understanding that our food is prepared with joy for you.