

## STARTERS

### TOTTERBALLEN 9.95

House-recipe sausage, bacon, 3-year aged cheddar, mashed potatoes, leek, red pepper, curry ketchup dipping sauce

### WARM CHEESE PLATE 15.95

Ermitage Brie, La Clare Farms goat, Käserei Champignon Cambozola, cherry mostarda, roasted garlic, red wine poached apples, crostini

### BRUSSELS SPROUTS 10.95

Fried Brussels sprouts, lemon caper butter sauce, garlic, Parmesan, microgreens

### HOUSE-SMOKED SALMON DIP\* 12.95

Smoked salmon, garlic, caper and dill cheese dip, cucumber, crostini

### GOAT CHEESE BRUSCHETTA 12.95

Herb-garlic goat cheese spread, house-made tomato bruschetta, crostini, balsamic glaze, olive oil

### HOUSE-MADE CHEESE CURDS 9.95

Fried white cheddar cheese curds, Sriracha ranch

### HAND-CUT CALAMARI 12.95

Fried Point Judith calamari, peppadew peppers, pepperoncinis, balsamic-marinated cippolini onions, Sriracha mayo dipping sauce

### BIG SOFT PRETZEL 9.95

Large Fresh-baked Miller Baking Company pretzel, Dijon mustard, Hollander IPA bier cheese spread

### SOY-GINGER DUCK WINGS 14.95

Duck wings, sweet soy ginger glaze, crushed red pepper



## BRUNCH ALL DAY

### QUICHE LORRAINE-ISH 9.95

Eggs, onion, bacon, Swiss chard, Gruyère, Mornay sauce, side Canal House salad

### QUINOA SKILLET\* 11.95

Quinoa, portobello mushrooms, butternut squash, oven-roasted yellow tomatoes, scallions, fried eggs, fire-roasted tomato sauce

### CROQUE MADAME\* 12.95

Black Forest ham, thick-cut bacon, Gruyère, Dijon mustard, sourdough, Mornay sauce, sunny side up egg, side Canal House salad

### BACON & CHEDDAR OMELET 9.95

Three-egg omelet, thick-cut bacon, Hook's cheddar cheese, frites



## FRITES CONE

A quintessential Belgian snack, served in a traditional paper cone. Includes your choice of two dipping sauces.

Traditional Frites - 5.95

Sweet Potato Frites - 6.95

## DIPPING SAUCES

Choose from our selection of house-made dipping sauces.

Sriracha Ranch  
Basil Aioli  
Sriracha Mayonnaise  
Buttermilk Ranch  
Roasted Garlic Aioli  
Chipotle Aioli  
Herb Garlic Aioli  
Curry Ketchup

EXTRA SAUCE .75

## MOULES FRITES

A way of life for Belgians. Fresh steamed mussels, served with a toasted French baguette. Share a pot or make it a meal.

### NEW CLASSIC MUSSELS\*

White wine, leeks, thyme, cream, lemon

### ROMA GARLIC MUSSELS\*

Roma tomatoes, garlic, onion, white wine

One Pound - 12.95

Small Frites Basket - 3.00

Two Pounds - 17.95

Small Sweet Frites Basket - 4.00

## SALADS

Add chicken to any salad for 3.95 or Norwegian salmon or spiced shrimp for 5.95

### SALMON KALE CRUNCH 15.95

Norwegian salmon, citrus-Thai glaze, lacinato kale, house-made granola, dried cranberries, dried figs, red onion, blueberry fig vinaigrette

### CRUNCHY ASIAN CHICKEN 12.95

Fried chicken, almonds, oranges, red cabbage, carrots, fried wonton strips, iceberg lettuce, peanut dressing

### BENELUX 10.95

Organic mixed greens, tomatoes, candied walnuts, red onions, bleu cheese, balsamic vinaigrette

### CHOPPED CHICKEN 13.95

Grilled chicken, thick-cut bacon, avocado, hard boiled egg, Hook's 3-year aged cheddar, organic mixed greens, carrots, tomatoes, bleu cheese dressing

### GRAINS & GREENS 11.95

Organic arugula, black Nerone rice, red quinoa, Sriracha roasted cashews, carrots, dried cranberries, mini sweet peppers, cilantro, orange mint vinaigrette

### CANAL HOUSE 9.95

Organic mixed greens, cucumber, cherry tomatoes, red onions, red wine vinaigrette

### BLACKENED SHRIMP & APPLE 14.95

Blackened shrimp, apples, oranges, grapefruit, parsley, cotija cheese, organic arugula, pomegranate beet vinaigrette

### BEET & AVO 11.95

Roasted beets, avocado, Marieke aged Gouda, organic arugula, caraway vinaigrette

## SOUPS

### FARMHOUSE TOMATO BISQUE

Roasted tomatoes, onion, garlic, basil creme fraiche, Parmesan crouton  
3.95 / 5.95

### BUTTERNUT SQUASH BISQUE

Ginger, white pepper, pumpkin seeds  
3.95 / 5.95

### CHORIZO CHILI

Jalapeño and poblano peppers, chorizo, sour cream, onions, cheddar  
3.95 / 5.95

### HALF KULMINATOR & CUP OF SOUP

9.95



### WORLD TRAVELERS

Each year, members of our café staff travel the world for inspiration as far away as Belgium, the Netherlands and Germany, and as close as local breweries and Wisconsin farms in the hopes of making your next visit a truly memorable one.



### LIFE IS BETTER ON TWO WHEELS

Visit Lowlands Europe and its love affair with the bicycle becomes apparent very fast. We share this velo-love by sponsoring annual bike races at our Cafés, supporting teams like Hollander - Benelux Racing and organizing weekly rides from our cafés. Love to ride? Consider supporting local cycling at [wisconsinbikfed.org](http://wisconsinbikfed.org)



### HOUSE BIERS

Did you know we collaborate with some of the world's best brewers to make our own line of beers exclusive to our cafés? Look for Lowlands Brewing Collaborative beers on our drink menu.

### "GEZELLIG"

The Dutch have a knack for inventing words that don't translate readily into English. One such word is "gezellig." Gezellig can be translated as a cozy, or nice atmosphere, but can also connote the feeling of seeing someone after a long absence, or the warm feeling you get when spending time with friends. If you've ever been to a grand café in Lowlands

Europe, there's no better word to describe them than "gezellig." Here at Café Hollander we try to create that feeling in all that we do.

More at [lowlandsgroup.com/gezellig](http://lowlandsgroup.com/gezellig)

CAFÉ  
**HOLLANDER**

### FRIENDLY FOOD

We pride ourselves on cooking real, honest food made from scratch. Food meant to be enjoyed with friends. We cook with fresh—often organic—produce, source antibiotic and steroid-free chicken, and utilize local Wisconsin suppliers for our dairy, maple syrup, sausage, honey, coffee and more. We say "no" to things like high fructose corn syrup and bleached white flour, while making all of our dressings, sauces and desserts in-house. We cook like we're cooking for our friends, because that's what we hope you'll leave our café as.  
More at [lowlandsgroup.com/food](http://lowlandsgroup.com/food)

# BURGERS

Our burgers are grass-fed, grain-finished, fresh Angus patties that are free from any antibiotics and hormones and served with fries. Sub sweet potato fries for 1.00; or a side Canal House salad or cup of soup/chili for 2.00.

## CAFÉ\* 12.95

Thick-cut bacon, yellow cheddar, ale-braised onions, kloud bun

## SCONNIE\* 14.95

Spicy garlic pickles, Cudahy bacon, Wisconsin-aged cheddar cheese, Miller Baking pretzel bun, skewer of cheese curds and pickles

## BRIE & MUSHROOM\* 14.95

Ermitage Brie, roasted mushrooms, ale-braised onions, kloud bun

## ROYALE WITH CHEESE\* 16.95

Hook's 3-year aged cheddar, Marieke aged Gouda, Aleppo honey mustard, mustard glazed slab bacon, lettuce, red onion, tomato, kloud bun, pepperoncini pepper

## BIG SMOKEY\* 13.95

Smoked Gouda, applewood smoked bacon, avocado, smoked chipotle aioli, kloud bun

## NAKED\* 9.95

House-seasoned patty, kloud bun

## THE VEDGE 10.95 🍃

House-made pistachio puy lentil veggie patty, avocado, Roma tomato, smoked chipotle aioli, crispy onions, kloud bun

# SIDES

SMALL FRITES BASKET.....	3.00
SMALL SWEET FRITES BASKET.....	4.00
SMALL CANAL HOUSE SALAD.....	4.95
SIDE MACARONI & CHEESES.....	6.95
SIDE BRUSSELS SPROUTS.....	4.95
SIDE MASHED POTATOES.....	3.95

# HAND-HELDS

Served with fries; Substitute sweet potato fries for 1.00  
Sub a side Canal House salad or cup of soup/chili for 2.00

## THE KULMINATOR 12.95

Smoked Gouda, dill havarti, American, Muenster, thick-cut bacon, oven-roasted yellow tomatoes, griddled nine-grain bread

## BUTTERMILK FRIED CHICKEN 12.95

Fried chicken, spicy garlic pickles, herb garlic aioli, iceberg lettuce, kloud bun

## LOW COUNTRY CLUB 11.95

Roasted turkey, thick-cut bacon, red wine poached apples, organic arugula, Aleppo honey mustard, herb-garlic goat cheese spread, toasted sourdough

## BACON AVOCADO CHICKEN 12.95

Ciabatta flatbread wrap, spicy garlic aioli, chicken, avocado, thick-cut bacon, tomatoes, organic arugula, Sriracha ranch

## BLACKBERRY TURKEY 11.95

Roasted turkey, blackberry preserves, house-made spicy giardiniera, Dutch Gouda, red onion, ciabatta

## BLT & A 11.95

Thick-cut bacon, sliced tomato, avocado, green leaf lettuce, nine-grain bread, basil aioli

## AVOCADO CUCUMBER 10.95 🍃

Avocado, garbanzo bean spread, cucumber, mini sweet peppers, organic arugula, basil aioli, sourdough, side Canal House salad

## BBQ PULLED PORK 11.95

Sriracha-ginger BBQ pulled pork, sweet pepper relish, crispy BBQ onions, Miller Baking pretzel bun

# SWEETS

## MILK & COOKIES 🍪

Double chocolate chip cookies, milk 5.95

Make it boozy for 7.95!

## SEA SALT KEY LIME PIE 🍃

Key lime, sea salt, graham cracker crust, charred limes 6.95

## GULDEN DRAAK PECAN PIE 🍪

Deep dish crust, Gulden Draak ale, pecans, French vanilla ice cream 6.95

## FUDGE BROWNIE SKILLET 🍪

Fresh baked chocolate brownie, white chocolate chunks, salted caramel pretzel ice cream, chocolate sauce, whipped cream, strawberries 7.95

# GRAND CAFÉ — PLATES —

## BELGIAN TABLE BREAD

Pull-apart fresh-baked bread dusted with Parmesan, chive butter

6.95 🍃

## DUTCH QUARTER JAMBALAYA 16.95

Andouille sausage, shrimp, chicken, Roma tomatoes, onion, mini sweet peppers, jasmine rice, spicy cajun sauce

*Unibroue Maudite* 🍷

## MACARONI AND CHEESES 13.95 🍃

Goat cheese, Brie, Muenster, American, herb garlic cheese, Peppadew peppers, cavatappi noodles, toasted bread crumbs  
Add chicken or chorizo for 3.95

*Petrus Aged Pale* 🍷

## BENELUX MEATLOAF 15.95

House-blend of ground beef, vegetables and spices, mashed potatoes, ale-braised onions, Lowlands' Tandem Dubbel gravy

*Gulden Draak* 🍷

## SEAFOOD SAUTÉ 17.95

Shrimp, cod, salmon, roasted mushrooms, sundried tomatoes, lemon, capers, sherry cream sauce, white wine, jasmine rice

*The Fontaine Tripel* 🍷

## SAUSAGE & SQUASH 15.95

Two house-recipe boudin Belgian sausages, mashed butternut squash, shaved Brussels sprouts, mustard cream sauce

*North Coast Prangster* 🍷

## CHICKEN TOT SKILLET 14.95

Chicken, garlic cream sauce, roasted sweet peppers, zucchini, carrots, onions, mushrooms, Totterballen

*Victory Golden Monkey* 🍷

## SPICE-RUBBED SALMON 18.95

Six-spice rubbed Norwegian salmon, mini sweet peppers, Brussels sprouts, shallots, fried fingerling potatoes, beurre blanc

*Chimay White* 🍷

## ROASTED TOMATO SQUASH NOODLES 13.95 🍃

Zucchini and yellow squash noodles, fire-roasted tomato sauce, crushed red pepper, Roma tomatoes, mini sweet peppers, Parmesan, basil

Add shrimp 5.95

*Duvel* 🍷



### BREAD BAKED BETTER

The fewer the ingredients, the better the bread generally. Which is why we partner with Milwaukee's own Miller Baking Company to bake many of our breads fresh daily for us based on our own house recipes. Our bread, rolls and buns use unbleached and unbromated flour that is naturally aged, letting you focus on the flavor, not the ingredient list.



### SAUSAGE MAKING

Our chefs partner with Buddy's Meat Market in Bay View, WI to craft all of our sausage varieties, which are made with the freshest ingredients without gunky preservatives or nitrates.



### OLD IS THE NEW NEW

From our bier koeriers, to our flooring, or light fixtures to vintage bier signs, we believe in re-using a good thing whenever we can, with many of our materials coming from partners like [wastecap.org](http://wastecap.org)

### WE'RE HAPPY TO HOST

Interested in using our space for your next party or special occasion? We'd love to work together to make it a grand event!

Call us at 414.62.PARTY or visit [lowlandsgroup.com](http://lowlandsgroup.com)



### STATE OF THE DAIRY STATE

Our menu features the creations of these local Wisconsin cheesemakers.

Monroe, WI  
MAPLE LEAF FARMS  
White Cheddar, Dill Havarti, Swiss

EMMI ROTH  
Smoked Gouda, Buttermilk Blue  
KLONDIKE CHEESE CO.  
Muenster

Weyauwega, WI  
WHITE STAR DAIRY  
Cheese Curds

Mineral Point, WI  
HOOK'S CHEESE  
3-Year Cheddar

Malone, WI  
LA CLARE FARMS  
Goat cheese Chevre

Thorp, WI  
HOLLANDER FAMILY CHEESE  
Marieke Gouda



## GLUTEN-FREE? ASK FOR OUR GF MENU

\*Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

🍷 BIERKLASSE SUGGESTED PAIRING

🍃 VEGETARIAN

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