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Bill's

DRINK

EASTER BRUNCH

April 21, 2019

ENTRÉES

BRAISED LAMB FRITTATA 13
*fennel-kale salad, pickled shallots
red wine vinaigrette, feta*

HONEY BLACKBERRY BAKED PANCAKES 11
lemon curd, vanilla bean ricotta, toasted pecans

PAN SEARED WALLEYE 20
*blood orange cous cous, pistachio-watercress pesto
baby carrots*

JUMBO LUMP CRAB QUICHE 15
*arugula, peppadews, shaved red onion, chevre
lemon-caper vinaigrette*