

BRUNCH

STARTERS

Soup — Cup 5 Bowl 7

Famous Lowell Inn cream of mushroom or soup du jour

French Onion Tarts — 10

Tender pastry topped with caramelized shallot, gruyere & fresh thyme, served with bacon jam

Artichoke Dip — 12

Artichoke & green onion baked with mozzarella, with toast points

Avocado Toast Trio — 11

Tomato, queso fresco, & cucumber relish on whole grain breads

Crab Cakes — 19

Marinated tomato-cucumber relish, mixed greens, fresh tarragon sauce

Yogurt & Granola Banana Split — 10

Vanilla yogurt, granola, fresh berries, chocolate sprinkles, & caramel drizzle in a banana boat

Twice Baked Soufflè — 10

Twice baked goat, roquefort, & gruyere cheeses with frisee salad & warm bacon dressing

Bruschetta Trio — 12

Cherry pecan with goat & cream cheeses; tomato basil with smoked gouda & rosemary aioli; seared beef, candied onions, & gorgonzola aioli

Cheese Fondue — 20

Pumpkin, ciabatta, & roasted vegetables for dipping in gruyere & fontina cheeses

MAIN COURSES

Lowell Inn Choice Breakfast — 15

Two eggs, toast, choice of sliced ham, bacon, or sausage, & choice of breakfast potatoes or fruit cup

Eggs Benedict — 14.5

Served with breakfast potatoes

Sawyer Omelet — 17

Sauteed asparagus, mushroom, cream cheese & gruyere bechamel. Served with breakfast potatoes & toast

Breakfast Wrap — 14

Scrambled egg, bacon, avocado, tomato, romaine chiffonade & dill aioli in a spinach wrap

Chicken & Waffles — 17

With maple honey butter & frisee salad with warm bacon dressing

Lowell Inn Sweet & Sour Pancakes — 10

Three buttermilk pancakes sweetened with honey, a Lowell Inn tradition

Chicken A La King — 17

Tender chicken breast, mushroom & bell pepper in sherry cream sauce served over mashed potato, accompanied by puff pastry & vegetable of the day

Savory French Toast — 17

Sourdough dipped in egg & parmesan cheese batter, topped with berries, basil & honey. Served with choice of sausage, bacon, or ham

Chilaquiles — 19

Deep fried corn tortilla chips covered with queso fresco, chorizo, cilantro, avocado, green & red salsa, sour cream, topped with two fried eggs

20% service charge will be added to all food & beverages for groups of 8 or more. All service charges are the sole property of the Lowell Inn. ALLERGEN NOTICE:

Many of our foods are prepared fresh in the Lowell Inn's kitchen from raw ingredients. The Lowell Inn cannot guarantee that cross-contact with allergens & gluten containing products will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. Consuming raw or undercooked foods may increase risk of foodborne illness. All consumptions at the Lowell Inn are subject to a city parking ramp fee of 1% regardless of its use.

SANDWICHES & SALADS

All sandwiches served with choice of potato wedges, cinnamon dusted sweet potato fries, fruit cup, or cup of soup.
Add bacon to any sandwich for \$3

Lowell Inn Hot Brown — 16

Turkey, cheese sauce, tomato bruschetta & bacon, served open-face on grilled sourdough

Walleye BLT — 17

Pan seared fillet, lettuce, pickle, tomato & tangy roasted garlic-dill aioli piled on toasted bun

French Dip — 17

Slow roasted prime rib, melted swiss & roasted garlic aioli on toasted bun & side of au jus

Caesar salad — 13

Crisp romaine tossed with creamy caesar, housemade croutons, & parmesan
add chicken 3 add shrimp 6

Autumn Apple Salad — 15

Granny smith apple, sherry macerated dried cranberry, candied almonds, crumbled feta with fresh rosemary, crisp bacon & green onion on top of mixed greens with a maple dijon vinaigrette

Goat Cheese Salad — 17

Seasonal berries, grapefruit, toasted pistachios, & flash fried goat cheese fritter with ginger-berry vinaigrette

Cheeseburger — 18

1/2 lb. angus beef with your choice of cheese, along with tomato, lettuce, onion, & sweet & spicy pickles

Reuben — 16

Corned beef, sauerkraut & thousand island dressing grilled on parmesan crusted rye bread

Croque Madame — 15

Grilled maple rosemary ham, gruyere bechamel on sourdough & topped with fried egg

Green Garden Salad — 11

Mixed greens with seasonal vegetables & choice of dressing
add chicken 3 add shrimp 6

Roasted Beet Salad — 14

Candied walnuts, gorgonzola cheese crumbles, tart apples, roasted beets on mixed greens with apple cider vinaigrette

Walnut Chicken Salad — 17

A scoop of chicken salad surrounded by mixed greens with seasonal berries, candied walnuts, mandarin oranges & tangy raspberry vinaigrette

A LA CARTE

English Muffin or Toast — 3.5

Sourdough, marble rye, wheat, or cinnamon

Breakfast Potatoes — 5

Maple Rosemary Glazed Ham — 5

Bacon or Sausage — 5

Fruit Cup — 5.5

Oatmeal with Raisins & Brown Sugar — 7.5

Fruit, Granola, & Yogurt — 10



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