

TRADITIONAL BREAKFAST

substitute a fresh fruit cup for potatoes -1-
gluten free toast or S'Good Life muffin upon request -2-

BREAKFAST BOWLS *

fried baby red potatoes with sauteed shiitake, crimini, & oyster mushrooms, red onion, red & green peppers, asparagus, tomato, pepadews topped with 2 eggs over easy & our hollandaise sauce - 12 -

add smoked brisket, ham, or andouille sausage - 3 -

OLYMPIC OATS

homemade granola, rolled oats, vanilla yogurt, topped with cantaloupe, pineapple, fresh raspberries, fresh blueberries, fresh strawberries & choice

of fresh baked scone, toast or chocolate croissant - 11 -

FRESH FRUIT BOWL

cantaloupe, honeydew, pineapple, fresh raspberries, fresh blueberries, fresh strawberries topped with our homemade granola & choice of fresh baked scone, toast or chocolate croissant - 10 -

MORNING TOAST *

2 eggs, 2 slices of french toast, 2 strips of Door County cherrywood smoked bacon or ham steak - 9 -

substitute gluten-free bread - 2 -

HUNGRY CHEF *

3 eggs, 3 strips of Door County cherrywood smoked bacon, ham steak, fresh fruit cup, breakfast potato & choice of fresh baked scone, toast or chocolate croissant -12 -

TRADITIONAL *

2 eggs, choice of ham or Door County cherrywood smoked bacon, breakfast potato & choice of fresh baked scone, toast or chocolate croissant - 8 -

CHEFS SPECIAL *

2 eggs, fresh fruit cup, breakfast potato & choice of fresh baked scone, toast or chocolate croissant - 8 -

WAFFLES & FRENCH TOAST

add fresh strawberries or blueberries or raspberries & whipped cream -2- everything -3- 100% pure maple syrup -2-

FRENCH TOAST

8-grain bread toasted to golden brown served with butter, powdered sugar, cinnamon & syrup - 8 -

substitute gluten-free bread -2-

BELGIAN WAFFLE

topped with butter & side of syrup - 8 -

SIDES

1 egg* - 2- | 2 eggs* - 3- | toast - 3 | fresh baked scone - 2-

3 strips Door County cherrywood smoked bacon - 4 -

ham steak - 3 - | breakfast potato - 3 -

giant cinnamon roll - 4 - | fresh fruit cup - 4 -

chocolate croissant - 3 -

S'GOOD LIFE MUFFIN

an all organic gluten-free muffin crafted with eggs, almond flour, cinnamon, fresh ground flax, chia seeds, coconut oil, sweetened with coconut sugar & agave inulin for a low glycemic index -4 -



substitute any egg dish with Waseda Farms certified organic free-range local eggs - 1 -

DESSERTS

CARROT CAKE

3-layer carrot cake loaded with shredded carrots, pecan pieces, crushed pineapple, then filled & iced with real cream cheese

frosting & garnished with chopped pecans - 9 -

TIRAMISU

traditional Italian dessert with mascarpone cheese filling, lady fingers soaked in espresso, with a touch of cognac & dusted with coco powder & garnished with a fresh

strawberry - 9 -

ORIGINAL NANAIMO BAR

a chocolate graham crumb base with a creamy custard filling topped with a milk chocolate coating with fresh raspberries & chocolate sauce - 7-

ROOTBEER FLOAT - 5 -

DREAMSICLE FLOAT - 5 -



HOMEMADE SEAQUIST PIES - 6 -

cherry, cherry rhubarb, Dutch apple

a la mode add -2-

LUSCIOUS LEMON

lemon curd on a buttery shortbread with fresh raspberries, a raspberry puree & whip cream - 9 -

NEW YORK CHEESECAKE

original with whip cream - 7 -

add fresh strawberries, strawberry puree & whip cream - 9 -

add fresh raspberries, raspberry puree & whip cream - 9 -

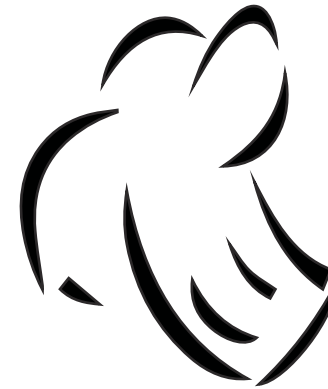
add chocolate, caramel, pecans topped with whip cream - 9 -

add fresh strawberries, raspberries, & blueberries, with

strawberry & raspberry puree & whip cream - 10 -

S'GOOD LIFE CAKE -GF-

an all organic and paleo, non-GMO, delicious cake you won't believe is also gluten free, with sweetened carob chips, vanilla ice cream, fresh strawberries, raspberries, blueberries topped with whip cream, chocolate and caramel sauce - 10 -



CHEF'S HAT

3063 Church Street
Ephraim, WI

chefshatdoorcounty.com

(920) 854-2034

CHEF'S SCRAMBLES

made with 3 eggs, served with breakfast potatoes & choice of fresh baked scone, chocolate croissant, or toast

substitute a fresh fruit cup for potatoes -1-
gluten free toast or S'Good Life muffin upon request -2-

MATZKE

Door County cherrywood smoked bacon, ham, andouille sausage, bell peppers, onion, tomato, mushrooms tossed with white sharp cheddar & homemade pesto -12 -

ASPARAGUS SUPREME

shiitake, crimini, & oyster mushrooms, asparagus, tomato, red pepper, andouille sausage, ham tossed with Renard's morel & leek jack cheese -12 -

HAM & THREE CHEESE

loads of smoked ham with shredded fontina, asiago & provolone cheese -11 -

GARDEN

spinach, red & green peppers, tomato, onion, shiitake, crimini, & oyster mushroom, asparagus tossed with Renard's farmers cheese -10 -

add bacon, ham or andouille sausage - 2 -

SOUTHWEST

andouille sausage, ham, tomato, wild rice, black beans, bell peppers topped with salsa, sour cream & guacamole - 11 -

MEAT LOVERS & THREE CHEESE

Door County cherrywood smoked bacon, ham & andouille sausage with shredded fontina, asiago & provolone cheese -12-

DENVER

ham, mushrooms, onion, green pepper tossed with white sharp cheddar cheese - 11 -

GREEK ISLE

spinach, tomato & feta cheese sautéed in olive oil -10 -

add bacon, ham or andouille sausage - 2 -

BREAKFAST WRAPS & SALADS

made with 3 eggs wrapped in a spinach herb tortilla served with fresh fruit cup & choice of fresh baked scone, toast or chocolate croissant

gluten free toast or S'Good Life muffin upon request -2-

EYE OPENER

andouille sausage, tomato, baby spinach, toasted almonds, homemade pesto tossed with white sharp cheddar cheese -12 -

add side salsa -1-

SUNRISE

diced ham, fresh spinach, mushrooms, tomato, asparagus, diced pepadews & Renard's morel & leek jack cheese -12 -

add side salsa -1-

LOX *

smoked salmon with fresh arugula & spinach, shiitake, crimini, & oyster mushrooms, red onion, asparagus & fire roasted tomato with 2 poached free range organic waseda farms eggs topped off with our blood orange vinaigrette - 15 -

SEARED TUNA *

seared tuna with fresh arugula & spinach, shiitake, crimini, & oyster mushrooms, fresh blueberries, red onion, asparagus & fire roasted tomato with 2 poached free range organic waseda farms eggs topped off with our blood orange vinaigrette - 15 -



indicates CHEF'S HAT house specialty

*consuming raw or undercooked meats may increase your risk of food borne illness.

To-Go orders have a .30 charge per container

APPETIZERS

GARDEN FRESH BRUSHETTA

toasted rosemary olive oil bread topped with marinated fresh vegetables, tomatoes, basil, balsamic vinegar, parmesan & feta cheese -9-

SPINACH & ARTICHOKE PARMESAN

fresh spinach, artichokes, parmesan cheese, baked to golden brown, served with our rosemary olive oil bread points -10-

CRAB STUFFED SHRIMP

& BOURSIN CHEESE STUFFED PEPPADEW

four shrimp stuffed with fresh crab & boursin cheese stuffed south African piquante pepper -12-

SMOKED BRISKET FLATBREAD

homemade horseradish pesto, smoked beef brisket, red onion, baby spinach, red peppers, diced tomato topped with fontina, asiago, provolone & parmesan cheese then baked -13-

TOMATO BASIL FLATBREAD

marinara sauce with fire roasted tomatoes, baby spinach, asparagus, basil, shredded asiago, fontina, provolone & parmesan cheese, baked, drizzled with our balsamic reduction & topped off with pea shoots -12-

SAMPLER

spinach & artichoke parmesan, crab stuffed shrimp, stuffed peppadews & our garden fresh brushetta -16-

SIDE SALADS & SOUPS

CUP OF HOMEMADE SOUP - 4 -

BOWL OF HOMEMADE SOUP - 8 -
served with fresh toasted bread

GARDEN SALAD

mixed greens, tomato, broccoli, asparagus, red bell peppers, red onion, mushrooms, parmesan cheese with choice of homemade dressing - 7-

DRESSINGS: *raspberry vinagrette, blood orange vinagrette, strawberry vinagrette, creamy dill, parmesan horseradish, honey mustard, honey-lime vinagrette, balsamic & oil*

PEAR GORGONZOLA

mixed greens, tomato, red onion, red pepper, fresh raspberries, pears, gorgonzola cheese, homemade raspberry vinagrette -8-

STRAWBERRY WALNUT

mixed greens, cranberries, fresh strawberries, tomatoes, red onion, walnuts & feta cheese, with homemade strawberry vinagrette -8-

SPECIALTY SALADS

Served with fresh toasted bread. Substitute gluten free bread -2-

SOUTHWEST

mixed greens, red & green bell peppers, tomatoes, wild rice, black beans, asiago, fontina, provolone, & parmesan cheese topped with sour cream, salsa & guacamole -12-
add blackened chicken -4- blackened shrimp -6-

HONEY LIME BLACKENED TUNA*

blackened ahi tuna steak seared to rare served over mixed greens with fresh raspberries, strawberries, blueberries, tomato, almonds & red onion topped with our homemade honey-lime vinagrette -17-



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DOOR COUNTY CHERRY & WALNUT

mixed greens, red bell peppers, Door County cherries, tomato, walnuts, red onion & strawberries topped with our homemade strawberry vinaigrette -12-
add herb chicken or chicken salad -4- herb shrimp -6-

SALMON SALAD*

pan seared Norwegian salmon served over mixed greens, fire roasted tomatoes, artichokes, red onion, feta cheese & topped with our homemade dill dressing -17-

DELI SANDWICHES & WRAPS

Substitute gluten-free bread on any sandwich for -2-

Served with kettle chips or homemade potato salad

Substitute a fresh fruit cup, a garden salad, or cup of homemade soup -3-

BIG BEN

shaved roast beef, leaf lettuce, tomato, red onion, Door County cherrywood smoked bacon, white sharp cheddar cheese on a demi baguette topped with our horseradish aioli -12-

PEAR GORGONZOLA TURKEY WRAP

smoked turkey, mixed greens, pears, cranberries, walnuts, tomato & gorgonzola cheese topped with our homemade raspberry vinaigrette in a honey wheat tortilla -12-

CHICKEN SALAD

almonds, scallions & cranberries all tossed in our homemade pesto aioli with leaf lettuce on 9 grain bread -11-

TURKEY BLT

smoked turkey, tomato, leaf lettuce, Door County cherrywood smoked bacon, guacamole, on rosemary olive oil bread topped with homemade horseradish aioli -11-

VEGGIE WRAP

mixed greens, artichokes, red onion, tomato, shiitake, crimini, & oyster, red bell peppers, broccoli with fresh guacamole & creamy dill dressing wrapped in a spinach herb tortilla -10-

add smoked turkey or roast beef -2-

SHAVED SMOKED TURKEY

smoked turkey, Door County cherrywood smoked bacon, tomato, red onion, Renard's farmers cheese, leaf lettuce, on marble rye topped with our homemade honey mustard aioli -12-

HALF IT available 11:15am-4pm

1/2 deli sandwich or wrap with cup of homemade soup, kettle chips & slice of fresh baked pie -13-

garden salad, cup of homemade soup, toasted bread points & slice of fresh baked pie -12-



BURGERS

7 ounces of hand-pattied organic grass fed Waseda Farms beef served on a brioche bun, with kettle chips or homemade potato salad

Substitute a fresh fruit cup, a garden salad, or cup of homemade soup -3-

HOUSE*

leaf lettuce, red onion, tomato topped with white sharp cheddar cheese -12-

DOOR COUNTY CHERRYWOOD SMOKED BACON & MUSHROOM*

Door County cherrywood smoked bacon, sautéed red onion & mushrooms with leaf lettuce & Renard's morel & leek jack cheese -14-

CALIFORNIA*

red onion, tomato, leaf lettuce, Renard's farmers cheese topped with fresh salsa & guacamole -13-

GORGONZOLA*

sautéed red onion & shiitake, crimini, & oyster mushrooms with leaf lettuce & tomato topped with gorgonzola cheese -13-

THE BEYOND BURGER*

worlds first 100% plant-based ground beef style burger, no peanut, dairy, soy, gluten or gmo's, cholesterol free, 20g protein burger served on glueten free bun with leaf lettuce, tomato & red onion -14-

TACOS

3 tacos served with multi colored chips & salsa

BLACKENED TILAPIA

pan seared blackened tilapia with fresh spinach, diced tomato, & our homemade strawberry basil pineapple salsa in a corn tortilla -15-

SMOKED BRISKET

smoked brisket with fresh arugula, black beans, wild rice, diced red & green peppers, tomato, topped off with our homemade horseradish pesto -15-

LEMON PEPPER SHRIMP

fresh asparagus, spinach, fire roasted tomatoes, basil & our homemade blood orange vinaigrette slaw -15-

HOT OFF THE GRILL

Substitute gluten-free bread on any sandwich for -2-

Served with kettle chips or homemade potato salad

Substitute a fresh fruit cup, a garden salad, or cup of homemade soup -3-

ASPARAGUS QUESADILLA

black beans, wild rice, bell peppers, spinach, tomato, Renard's farmers cheese & asparagus folded in a spinach herb tortilla with sour cream & salsa -13-

add guacamole -3- chicken -4- shrimp -6-

PISTACHIO ENCRUSTED CHICKEN

seared pistachio encrusted chicken breast with tomato, red peppers, shiitake, crimini, & oyster mushrooms, spinach, Renard's morel leek jack cheese on toasted rosemary olive oil bread -14-

ROAST BEEF & WILD MUSHROOM

sautéed roast beef with shiitake, crimini, & oyster mushrooms, red onion, red pepper, tomato & arugula with 4 cheese blend served open faced on rosemary olive oil bread with a side of mashed potato & gravy -14-

SALMON CLUB*

seared Norwegian salmon, Door County cherrywood smoked bacon, red onion, tomato, leaf lettuce & topped with our homemade dill dressing on toasted rosemary olive oil bread -17-

BBQ BEEF BRISKET

bbq beef brisket, baby spinach, red onions with homemade blood orange vinaigrette slaw on a toasted demi baguette -13-

CHEF'S PASTA

Served with fresh toasted bread.

Substitute gluten-free pasta & bread -3-

VEGETABLE ALFREDO

shiitake, crimini, & oyster mushrooms, red bell peppers, tomato, asparagus, red onion, broccoli & spinach with penne pasta all tossed in our homemade alfredo sauce topped with fresh grated parmesan cheese -14-

add chicken -4- shrimp or salmon -6-

CHICKEN & BROCCOLI ALFREDO

sautéed chicken & broccoli with penne tossed in our homemade alfredo sauce topped with fresh grated parmesan cheese -15-

PENNE PASTA

shiitake, crimini, & oyster mushrooms, toasted almonds, peppadews, red bell peppers, tomato with penne pasta tossed in our homemade pesto topped with our 4 cheese blend -14-

add chicken -4- shrimp or salmon -6-

NEW ORLEANS

andouille sausage, chicken, red & green bell peppers, mushrooms, black beans & wild rice with penne pasta all tossed in our Cajun cream sauce topped with fresh grated parmesan cheese -18-

CHEF'S SPECIALTIES

STRAWBERRY PINEAPPLE TILAPIA

pan seared tilapia fillet topped with our homemade strawberry pineapple salsa over black pepper parmesan risotto, served with fresh asparagus -17-

BLACKENED AHI TUNA STEAK*

ahi tuna steak hand rubbed in our blackened seasoning & pan seared to rare over black pepper parmesan risotto with sautéed fresh asparagus, spinach & tomato -19-

NORWEGIAN HERB ENCRUSTED SALMON *

hand-rubbed norwegian salmon fillet in our special herbed seasonings then pan seared with fresh green beans over roasted root vegetables -19-

MEATLOAF

chef's meatloaf served over mashed potato, fresh green beans & a chunk of bread topped with homemade gravy -15-

BONELESS BRAISED BEEF SHORT RIBS

braised beef short ribs in a veal demi, served with our hearty grains & wild rice topped with mushrooms, red peppers & asparagus -19-

BEEF BRISKET

smoked beef brisket over homemade mashed potatoes with sautéed fresh green beans, red peppers & mushrooms, topped with our homemade beef gravy -17-