

676 *restaurant & bar*

“building strong relationships with our farmers to create better meals for our guests”

proudly supporting...

spence farm, burtons maplewood farm, heritage prairie farms, genesis growers, catalpa grove, living water farm, gunthorp farms, seedling farm, cdk angus, ludwig farmstead creamery, kilgus, living water farm, little farm on the prairie

BRUNCH

bloody mary's 10

mix up 676 house blend bloody mary mix,

garnish with crispy bacon, olives, red wine pearl onions, sport peppers

stir in fresh horseradish, green relish, Tabasco

chef prepared omelet choice of seasonal ingredients, served with choice of breakfast potato, fruit or fries 16

great lakes smoked lox platter zingerman's herb cream cheese, crisp caper, cage free egg, tomato, red onion, bagel 18

banana bread pancakes cracked whole wheat, cinnamon, spiced pecan, blueberry jam, organic yogurt 16

eggs benedict 676 cured “canadian” bacon, hollandaise, breakfast potato, arugula 16 

turkey panini bacon, herb cream cheese, roasted tomato, herb focaccia 14

margarita flatbread basil, roasted tomato, mozzarella, parmesan 15 

shrimp flatbread herbed cream cheese, pickled jalepeno 16 

spiced sausage flatbread goat cheese, roasted pepper, green onion 15

chicken caesar roasted garlic, pickled tomato, parmesan crisp 16

cobb avocado, Nueske's bacon, chicken breast, green onion, tomato, cheddar, egg, creamy herb dressing 12

black & blue NY strip, local greens, tomato, red onion, roasted mushroom, IPA and blue cheese dressing 17 

whitefish melt herb mayo, artichoke, roasted tomato, cheddar, brioche 14

676 & Chef Herve believes you should know where your food comes from, who grew it and what is in it

 indicates vegan offering

 indicates gluten-free alternative available upon request

 dairy-free alternative available

*consuming these raw or undercooked foods increases the opportunity of food borne illness

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ribeye burger chef ground, lettuce, tomato, onion, house pickle, smoked mayo, potato roll **16**

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