

Breakfast



Sunday
Hot Ham and Rolls
6 free rolls with each pound.

Served Daily
Starting at 7am

Tues- Saturday 7am- 10:30 am
Lunch Starts at 11 am
Sunday 7am -1:30 pm

Steak & Eggs 21

5 ounce angus filet prepared to your liking with two eggs made your way. Served with seasoned wedge fries and hard roll, English muffin or grilled Italian bread.

Eggs Benedict 16

Two English muffins topped with the Gingerbread House's home baked ham, two poached eggs and hollandaise sauce. Served with seasoned wedge fries.

Garden Benedict 16

Two English muffins topped with fresh basil, grilled tomato, two poached eggs, hollandaise sauce and finished with asparagus. Served with seasoned wedge fries.

Cinnamon French Toast 14.50

Two thick slices of cinnamon French toast topped with fresh bananas, strawberries, blueberries and raspberries. Served with maple syrup.

Mexican Breakfast Burrito 16

A flour tortilla filled with scrambled eggs, seasoned ground beef, tomatoes, and cheddar cheese, topped with sour cream, guacamole and salsa. Served with seasoned wedge fries.

Farmers Omelet 16

Three eggs, bacon, ham, tomato, onion, mushroom, green pepper and cheddar cheese. Served with seasoned wedge fries.

Farmers Garden Omelet 15.50

Three eggs, tomato, mushroom, onion, green pepper, asparagus, and shredded mozzarella cheese. Served with seasoned wedge fries.

The Continental 16

Seasonal fresh fruit, granola and low-fat vanilla yogurt. Served with a hard roll, English muffin or grilled Italian bread.

Farm House Special 15.50

Two eggs any way. Served with Polish sausage, seasoned wedge fries, and a hard roll, English muffin, or grilled Italian bread.

The Coop – Smaller than the Farm House ~ perfect for those small chicks and hens ~ 7.50

Two eggs any way. Served with a hard roll, English muffin or grilled Italian bread.

Sides

Seasoned Wedge Fries 4.75
Polish Sausage 6.50
Side of Fruit 7.50
Bacon or Ham 5.50

Grilled Asparagus or Tomato 3.75
English Muffin 3.75
Grilled Italian Bread 3.75
Brioche Hard Roll 3.75
Gluten Free Roll ~Upcharge 3.75

~Substitute Fruit for Fries~ Upcharge.... 3.75

Full Bar Available

Our Famous "Bloody Mary" 12.50

Mimosa 10.00

Add a Beer (Spotted Cow or Bud Light) 1.00

House Made Sangria 12.50

All baked goods are homemade at the Gingerbread House. Please look at our bakery case-Selections change daily.

SorryNO Separate Checks

Plate Splitting Charge 3.50

*"The kitchen in which your food was prepared handles peanuts, tree nuts, shellfish, eggs, milk, soy, chocolate and wheat"
"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"*



Beverages

Brewed - Iced - Frozen



Coffee 2.50/3.00

Gingerbread House Blend
(regular or decaf)
Rich full bodied roast.

Black and Tan
French robust fair trade organic roast.

Flavored Brew

Highlander Grog (regular or decaf)
Butterscotch and Caramel Notes

Packer Perk,
Hazelnut and Irish Cream Notes



Café au Lait 3.50

Brewed coffee prepared with steamed milk.

Espresso

It's the perfect blend served with whole, 2%, skim, almond or soy milk.

Single-regular or decaf 2.50 Double-regular or decaf 3.50

Our Famous Gingerbread Cookie Latte . . . 5.50

Mocha 4.75 Americana 4.00 Banana Mocha 5.00

Macchiato 3.50 Caramel Mocha 5.00 Con Panna 3.50

Chocolate Covered Cherry . . . 5.00 Café Latte 4.25 White Chocolate Mocha . . . 5.00

Cappuccino 4.25 Vanilla Latte 4.50 Caramel Macchiato 4.75

Syrup Flavors - Almond, Amaretto, Apple, Banana, Blueberry, Butterscotch, Caramel, Cherry, Chocolate, Cinnamon, Coconut, Cotton Candy, Cream de Menthe, Eggnog, Gingerbread, Hazelnut, Honey, Irish Cream, Lavender, Lime, Macadamia Nut, Maple Spice, Orange, Peach, Pear, Peanut Butter, Peppermint, Pumpkin Spice, Pineapple, Raspberry, Salted Caramel, Strawberry, Tiramisu, Vanilla, Watermelon, White Chocolate

Sugar Free Syrup Flavors - Caramel, Chocolate, Hazelnut, Vanilla, Raspberry

Hot Chocolate 4.50

Ghirardelli chocolate and whipped cream.....Scrumptious! Make me a ZEBRA by adding white chocolate.

Gingerbread Steamer 5.00

Gingerbread and vanilla syrup, steamed milk topped with whipped cream, gingerbread crumbs and our gb man!

Monkey Island Steamer 5.00

Add banana and vanilla to your hot chocolate....yummo! Topped with whipped cream and a banana chip.

Juice 3.00 Apple, Cranberry, Orange, Tomato, Lemonade, Arnold Palmer

Soda 3.00 Root Beer, Black Cherry, Crème, Ginger Ale, Coke, Diet Coke, 7Up, Diet 7Up, Tonic, and Seltzer

Flavored Soda . . . 3.50 Any flavored syrup with carbonated water.

Water 2.00 San Pellegrino 4.00

Tea Iced 3.75 All Unsweetened - Black, Green or Tropical

Tea Hot 3.75 Earl Grey Black, Earl Grey Lavender, Maghreb Mint, Orange Blossom, Masala Chai, Scarlet, Blueberry Rooibos, Peach Blossom, Lemon Ginger, Chamomile, Jade Cloud Green, Tangerine Ginger

Chai Tea Latte 5.00

Frozen "Fruity" Drinks

Creamy . . . 5.00 - Smoothie . . . 4.50

Mango, Banana, Strawberry, Peach, Pina Colada, Raspberry
The skies the limit! You can add any flavors you dream of

Frozen "Espresso" Drinks

Blended with ice, milk and espresso

Caramel, Mocha, Vanilla 5.50

Frozen Hot Chocolate 5.00

Just what it sounds like with a little brain freeze!!!!!!!!!!!!!! Take me to the zoo!!!!!!!!!!!!!!

Frozen Monkey - Chocolate and Banana 5.50

Frozen Zebra - White Chocolate and Dark Chocolate 5.50

Frozen Giraffe - Mango, Pina Colada and White Chocolate 5.50

Frozen Nutty Monkey- Chocolate, Banana and Peanut Butter 5.50

. Spike me with Espresso

Lunch

Served 11am -530pm

(Close at 6 pm)

Tuesday-Thursday/Saturday

Friday 11am -2pm

Fish Fry Served

11am-830pm



Ask about our "Gluten Friendly" pizza crust and rolls

additional Charge

Soup Served with our fresh Italian bread.

Tomato Bisque	½ Crock	5.50	Full Crock	7.50
Chicken Vegetable with Cheese Tortellini	½ Crock	5.50	Full Crock	7.50
Chili (seasonal)	½ Crock	6.50	Full Crock	8.75

~All sandwiches served with a bed of fresh greens tossed with our house vinaigrette and choice of Italian or sourdough bread~

Gourmet Grilled Cheese 10.95

~Aged Mozzarells, American, Cheddar, Swiss, Fresh Mozzarella, Pepper Jack, or Blue Cheese~

1/2 Grilled Cheese with 1/2 Soup 11.75 or Chili upgrade (seasonal) 12.75

Add ~Bacon, Ham, Chicken Salad, Tuna Salad 5.50 ~Grilled Chicken 6 ~Salmon 14

~Onion, Tomato, Basil, Roasted Red Pepper, Artichoke, Cucumber, Muffuletto, Giardiniera, Peppercino, Mushroom 1.50

Side Wedges or Onion Rings 4.75

Sub Fresh Fruit 3.75

Sandwiches

Steak Tenderloin 21

5 ounce Angus filet topped with sautéed mushrooms, onions, provolone and mozzarella on a Brioche roll served with onion rings.

Albacore Tuna or Chicken Salad Open Faced . . . 15

Topped with sliced avocado and tomato served open faced on grilled sourdough, or Italian bread.

½ Tuna or Chicken Salad Open Faced with Soup . . . 13.50

Caprese Melt 13.75

Tomato, fresh mozzarella and basil on Italian bread brushed with house vinaigrette.

West Coast BLT Melt 16.50

Grilled chicken, bacon, lettuce tomato, provolone and guacamole on sour dough bread served with wedge fries

Burger 12

1/2 lb Angus burger served on a toasted brioche roll with lettuce, tomato, red onion, pickle slices and wedge fries

~Aged Mozzarells, American, Cheddar, Swiss, Fresh Mozzarella, Pepper Jack, or Blue Cheese~

~add an egg to any burger and make it a red eye ~ 3.50

Bacon Cheddar 16.50

~Topped with cheddar cheese and three slices of crisp bacon.

Mushroom Swiss 15.50

~Topped with sautéed mushrooms and Swiss cheese.

Mexi -Burger 16.50

~Topped with sautéed serrano peppers, homemade salsa, guacamole and pepper jack cheese . . . Caliente!!!!

Cowboy Burger 16.75

~Topped with sautéed onion, cheddar cheese, bacon and BBQ sauce.

~Add Grilled Chicken 6

Burgers

Cheeseburger 14

~Dressings~ House made Balsamic, Ranch, French, Thousand Island, Raspberry Vinaigrette, or Blue Cheese

Spring Salad 12.50

~Baby spring greens with cucumber, egg, red onion and tomato.

Caprese Salad 14.50

~Tomato, fresh mozzarella, and basil with our house vinaigrette.

Cobb Salad 17.75

~Baby spring greens, grilled chicken, avocado, bacon, egg, tomato, blue cheese crumbles, and red onion.

Triple Berry Salad 15.50

~Baby spring greens, fresh strawberries, raspberries, blueberries, goat cheese and pecans served with raspberry vinaigrette.

~Add Chicken 6

Dessert

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Sorry NO Separate Checks

Plate Splitting Charge 3.50

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*Served
Every Friday
11 am - 8:30 pm
Call ahead for
carryouts*

Friday Fish Fry

*Served
Wednesday
During Lent*



Add On

~Pancakes	4.75
~Wedges	4.75
~Onion Rings	4.75
~Salad	7.95

Baby Greens, Tomato, Cucumber, Red Onion

Clam Chowder

1/2 Crock 6.50

Full Crock 8.75

Traditional Fish Fry 14.50

Our light tempura beer batter cod fish fry - a Muskego favorite!!

~All dinners include a choice of potato pancakes or potato wedges, coleslaw, rye bread and tartar~

~Additional Pieces with dinner order ~ 4

Shrimp Fry 21.50

Six jumbo tempura beer batter shrimp

Fish and Shrimp Combo 21.50

Cod with your choice of our house beer batter or our own Italian bread crumb recipe.

Italian Fish Fry 14.50

Lightly breaded cod with our own Italian spices, deep fried to perfection and served with our house marinara. Bellissimo!!

Baked Cod 14.50

Our cod is marinated and baked in a scampi sauce consisting of olive oil, lemon, butter, garlic and herbs. Served with a side of scampi sauce. Buon Appetito!!

Lake Perch 18

Available with your choice of the house beer batter or our own Italian bread crumb recipe.

~Perch/Cod Combo ~Perch/Shrimp Combo ~Trio - Perch, Shrimp, and Cod

21

22.50

23.50

Maple Glazed Salmon 24

Served with Haricot beans, roasted red pepper in a brown butter reduction and coconut rice.

Macadamia Nut Grouper (Seasonal) 24

Wild Grouper filet crusted in macadamia nut crumb, herbs, lavender and orange peel. Served with sautéed garlic Haricot beans and roasted fingerling potatoes.

Walleye 24

*Pan seared. Served on a bed of mashed potatoes.
with sautéed garlic Haricot beans and a beurre blanc sauce.*

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Lets Get Started.....



Ask
about
our
"Gluten
Friendly"
crust
additional Charge

The "Sampler" 21.50

~Mortadella, salami, ham, cheese, olives, artichokes, strawberries, roasted red peppers and chocolate truffles served with our house made garlic bread

Garlic Bread 6.25

Cheese Bread 8.50

Bruschetta 13.75

~Add Marinara Sauce 1.50

Pizza

~All pizzas served with a bed of fresh greens tossed with our house vinaigrette.~

10" 14"

Gingerbread House Special

~Cheese, Sausage, Pepperoni, Mushroom, Onion, Green Pepper, Black Olive

21 28

Margarit

~Fresh mozzarella, tomato and basil

16 23

Papas

~Fresh mozzarella, meatballs, and garlic

18 24

California

~Chicken, artichoke hearts, and blue cheese

18 24

BBQ Chicken

~Chicken, cheese, scallions, and BBQ sauce

21 28

Mexican

~Ground Beef or Chicken, refried beans, cheddar cheese

21 28

tomato, black olive, jalapen Served with guacamole, salsa, and sour cream

Veggie

~Cheese, tomato, artichoke, roasted red pepper, mushroom, onion, green pepper, black olive

18 24

Build Your Own Pizza

10" 14"

Cheese

12 17

Cheese and Sausage or Cheese and Pepperoni

17 24.50

Add ~ Ham, Bacon, Sausage, Pepperoni, Meatball, or Anchovies

5.50 8.50

~Chicken or Shrimp

6 12

Add ~ artichoke, roasted red pepper, green pepper, tomato, mushroom, black olive, jalapeños, onion, basil, pineapple, fresh garlic, or cheese

1.50 2.75

What Else????

Steak Tenderloin Sandwich 21

~5 ounce Angus filet topped with sautéed mushrooms, onions, provolone and mozzarella on a house made Brioche roll served with beer batter onion rings

Hamburger 12

Burgers

Cheeseburger 14

Sorry.....Burgers not available Fridays after 2:30pm

~1/2 lb Angus burger served on a toasted hard roll with lettuce, tomato, red onion, pickle slices and wedge fries~

~Aged Mozzarella, American, Cheddar, Swiss, Fresh Mozzarella, Pepper Jack, or Blue Cheese~

~add an egg to any burger and make it a red eye ~ 3.50

Bacon Cheddar Burger 16.50

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Bottles
39.00



Amazing
Sangria
12.50

Bubbly

<i>White</i>	<i>Prosecco</i>	<i>10.00</i>	<i>Red</i>
<i>Sauvignon Blanc</i>	<i>11.00</i>		<i>Red Blend</i>
<i>Chardonnay</i>	<i>11.00</i>		<i>Zinfandel</i>
<i>Pinot Grigio</i>	<i>10.00</i>		<i>Pinot Noir</i>
<i>Riesling</i>	<i>10.00</i>		<i>Cabernet Sauvignon</i>
			<i>11.00</i>

Full Bar Available

Mimosa

Old Fashioned

Martini



Bloody Mary

Truly the "Best"!!!

12.50

Bud Light or Spotted Cow
1.00 Chaser



Beer

<i>Bud Light</i>	<i>4.50</i>	<i>Kentucky Bourbon Barrel Ale . . .</i>	<i>6.75</i>
<i>Spotted Cow</i>	<i>5.00</i>	<i>Founders All Day IPA</i>	<i>5.00</i>
<i>Stella Artois</i>	<i>5.50</i>	<i>Surley Coffee Bender</i>	<i>6.00</i>
<i>Louie's Demise</i>	<i>5.00</i>	<i>Schneider Weiss</i>	<i>6.75</i>
<i>Franziskaner</i>	<i>6.00</i>	<i>Hoegarden</i>	<i>5.50</i>

Warm Up with a Bailey's in your Coffee.....



The Gingerbread House

This 1885 Farmhouse provides the perfect "At Home" environment to simply enjoy a great cup of coffee, amazing Bloody Mary, Sangria, a house made pastry, breakfast or lunch with family, friends or loved ones.

A meeting place to try but keep in mind loved by so many.....busy is the buzz!

Located in "Muskego" or Southeastern Wisconsin we found a hometown warmth with this niche bistro in our community keeping rural atmosphere with a few chickens, welcoming porch during the season and a festive feel all year long.

We offer desserts from a simple staple of our "farmhouse cookie" to the most elaborate design for your special birthday, anniversary or wedding day.

We always want to "sweeten" your day!

*Come join us for a Friday Fish Fry.....
or simply stop in to say hi.*

"Thank You" for supporting
local and small business.

Tracy & Staff

