



BREAKFAST

Benedict \$13-\$17

Traditional Ham \$13, Avocado Bacon \$16, or Salmon \$17 - Served with hash browns.

Skillet/ Omelet \$16

Your choice of our Meat Lover's, Ultimate Veggie, Mediterranean or our original Slinger, with hash browns and toast.

Eggs, Meat & Potatoes \$9 - \$15

1 egg \$9, 2 egg \$11, 3 egg , 2 meats \$15
Served with hash browns, meat and toast.

Toast \$10 - \$13

Cali \$10, Avocado Bacon \$12, Portabella \$11, Salmon \$13.
Served on 9 grain, with 2 eggs over the top.

Mango Salmon \$16

Grilled salmon, mango salsa, and avocado,
Served with 2 eggs.

Brussel & Sweet Potato \$16

Roasted Brussel sprouts, sweet potatoes, red onion and bacon pieces, with 2 eggs.

Chorizo Hash \$17

Our house made chorizo, peppers, onion, tomatoes, and 2 eggs, topped with cheddar-jack cheese.

Corned Beef Hash \$18

Our slow roasted Corned Beef, onion, and house made seasoning. Served with 2 eggs over the top and toast. NOT FROM A CAN!

Frittata \$12

Spinach, blistered cherry tomatoes and feta.

LIGHT STARTERS

Acai	\$ 11
Fruit Bowl	\$ 6
Parfait	\$ 9
Cinnamon Roll	\$ 6
Chia Pudding	\$ 7

Island Berry French Toast \$16

Topped with fresh berries and coconut syrup.

Lemon Blue French Toast \$15

Freshly made Blueberry bread, topped with lemon cream cheese icing and fresh blueberries.

Cinnamon Roll Pancake \$14

Swirled with cinnamon butter and topped with cream cheese icing.



I appreciate you being here. Please consider breakfast hours until 11am. Quality and timeliness are compromised when I have to cook eggs and sandwiches at the same time. I am only one person and I am not a super human (no matter what my team may have told you)!

SALAD

Salads come with a roll and croutons upon request. Both are available gluten free.

Roasted Beet & Tenderloin \$18

On a bed of mixed greens, red onion, goat, pecans, roasted beets and sweet potato, served with honey-balsamic dressing.

Honey Salmon \$17

Honey buttered salmon, apple, blueberry, goat cheese, pecans with cranberry poppy seed dressing on top of spring mix.

Blackened Salmon \$17

Grilled salmon, mango, red onion, tomato, and avocado on a bed of spring mix.

BLTA \$16

Loads of bacon, diced tomato, avocado & gluten free crispy chicken on top of romaine and spring mix.

SKINNY’S FAVS

Cheese Curds	\$ 15
Spinach and Artichoke Dip	\$ 12
Candied Bacon	\$ 15
Boneless Chicken	\$ 15
Bruschetta	\$ 13

All of our appetizers and desserts are / can be gluten free

DESSERT

Fried Oreos	\$ 7
Caramel Cheesecake	\$ 7
Raspberry Chocolate Cake	\$ 7
Assorted Bakery	\$

LUNCH

Chicken Bacon Ranch \$18

Just as it says, as well as lettuce, tomato, red onion & avocado

Bruschetta Chicken \$17

Smothered with out house made bruschetta, covered with melted mozzarella, and drizzled with balsamic.

Blueberry Turkey \$17

Blueberry mayo, goat cheese, romaine & turkey on house made blueberry bread

Grilled Salmon \$18

Herb cream cheese, spinach, tomato, avocado & red onion

Skinny BLT \$16

Four slices of thick cut bacon, spinach, avocado, tomato and red onion

Plain BLT \$14

Grilled Cheese

Avocado Grilled Cheese \$15

Made with our spinach and artichoke dip, mozzarella, goat, spinach and avocado.

Jalapeno Popper \$16

You’ve never had a grilled cheese like this. Garlic herb jalapeno cream cheese with cheddar jack and thick slices of bacon.

Turkey Bacon Brie \$17

On warmed sourdough, made with brie cheese, garlic aioli, whole muscle turkey, and bacon.



Please understand that modifications only slow processes and cause mistakes. Mistakes mean your food and everyone’s will take longer. Please consider choosing a different item if you dislike something in/on my dish.

Cranberry Chicken Pecan \$15

Sweet chicken salad, served on your choice of bread

Portabella Cap \$14

Balsamic marinated, mixed greens and your choice of cheese.

Jalapeno Burger \$16

Fresh ½ # burger topped with sauteed fresh jalapeno and onion, covered with mozzarella and jalapeno ranch.

Skinny’s Cali Burger \$16

Fresh ½ # burger on top of lettuce, tomato, topped with garlic mayo, avocado, and red onion.

Rueben \$19

Some have claimed the "best they've had"-you'd probably agree.

1/2 Sandwich & Soup/Salad \$14

Chose from one of the underlined sandwich options and soup or house salad.

Chicken Wrap

Caprese Chicken \$17

Fresh mix of basil, tomato, mozzarella, and balsamic, served in a sun dried tomato wrap.

Mediterranean Chicken \$17

Fresh mix of peppers, tomato, red onion, feta, cucumber, kalamata olive, served in a spinach wrap.



LIGHT STARTERS

Acai	\$ 11
Fruit Bowl	\$ 6
Parfait	\$ 9
Cinnamon Roll	\$ 6
Chia Pudding	\$ 7

Benedict \$13-\$17

Traditional Ham \$13, Avocado Bacon \$16, or Salmon \$17
Served with hash browns.

Skillet/ Omelet \$16

Your choice of our Meat Lover’s, Ultimate Veggie, Mediterranean or our original Slinger, with hash browns and toast.

Eggs, Meat & Potatoes \$9 - \$15

1 egg \$9, 2 egg \$11, 3 egg , 2 meats \$15
Served with hash browns, meat and toast.

Toast \$10 - \$13

Cali \$10, Avocado Bacon \$12, Portabella \$11, Salmon \$13.
Served on 9 grain, with 2 eggs over the top.

Frittata \$12

Spinach, blistered cherry tomatoes and feta.

Biscuits and Gravy \$13

Peppery Sausage Country Gravy with 2 eggs.

Skinny’s Poutine \$14

Vic’s take on a Canadian classic done breakfast style with hash browns, cheese curds, sausage gravy, and egg over the top.

Lemon Blue French Toast \$15

Freshly made Blueberry bread, topped with lemon cream cheese icing and fresh blueberries.

Cinnamon Roll Pancake \$14

Swirled with cinnamon butter and topped with cream cheese icing.

SKINNY’S FAVS

Cheese Curds	\$ 15
Spinach and Artichoke Dip	\$ 12
Candied Bacon	\$ 15
Boneless Chicken	\$ 15
Bruschetta	\$ 13

Cranberry Chicken Pecan \$14

Sweet chicken salad, served on your choice of bread.

Rueben \$19

Some have claimed the "best they've had"- you'd probably agree.

Portabella Cap \$13

Balsamic marinated, mixed greens and your choice of cheese.

Blueberry Turkey \$17

Blueberry mayo, goat cheese, romaine & turkey on house made blueberry bread

Skinny BLT \$16

Four slices of thick cut bacon, spinach, avocado, tomato and red onion
Plain BLT \$14

Bruschetta Chicken \$17

Smothered with out house made bruschetta, covered with melted mozzarella, and drizzled with balsamic.

Avocado Grilled Cheese \$15

Made with our spinach and artichoke dip, mozzarella, goat, spinach and avocado.

1/2 Sandwich & Soup/Salad \$14

Chose from one of the above underlined sandwich options and soup or house salad.

Chicken Wrap

Caprese \$17

Fresh mix of basil, tomato, mozzarella, and balsamic, served in a sun dried tomato wrap.

Mediterian Inspired \$17

Fresh mix of peppers, tomato, red onion, feta, cucumber, kalamata olive, served in a spinach wrap.

I would like to start by thanking you for choosing to be here with us today. Your support means a lot! We strive to have the best food and service around. As summer comes to an end and school starts again, we find ourselves more than under staffed; I'd call it severely understaffed! Please be patient as half of our team is brand new and still learning. In this restaurant, we have very high standards, and those standards are difficult and take hard work. Let's just say, this isn't for everyone!

Today's menu looks different from our normal menu because there is one chef cooking for you today. The food will undoubtedly take longer than our average of 20-25 minutes.

Please know that I am trying my best to "pivot" and figure out this issue and how I can stay open to serve you. The first step is patience from you.

My food quality will not be compromised, that I can promise. Modifications only slow down the kitchen, and will most likely cause a mistake, and an even longer wait for your food, and for everyone else.

If you don't like something in my dish, please consider choosing a different one. Maybe consider removing the item yourself as my vegetables are easy to pick around or to be pulled off.

I appreciate you as we navigate through this tough time.

I apologize in advance for all the inconveniences this may cause.

~Vic



Catering needs? We would love to be part of your special event!

SPRECHER

Root Beer
Door County Cherry
Orange Dream

DIRTY SODAS

Filthy Pibb
Dirty Diet
Peach Vanilla
Coconut Cream

SODA POP

Coca Cola
Diet Coke
Sprite
Sprite Zero
Mr. Pibb
Red Cream

LEMONADE

Watermelon
Raspberry
Lavender Blueberry

ICED TEA

Blackberry Mango
Peach Mango
Pure Cane Sugar Sweet
Unsweetened

100% JUICE

Freshly Squeezed Orange
Cranberry
Pineapple
Apple
Grapefruit

COCKTAILS

Bloody Mary
Blackberry Cucumber
Adult Lemonade (s)
Screwdriver
Peach Bellini

WINE

Pino Grigio
Red Blend
Pink Moscato
Prosecco

MIMOSA

Orange
Strawberry
Beer 'Mosa
Party Pack- whole bottle
and assorted juices

We are honored to accommodate severe food allergies and dietary needs.

With those needs come extra caution in preparation of our dishes. With extra caution, comes extra time.

Our food is prepared from FRESH (nothing premade). Our food will take longer than your average diner. Please be patient and kind.



BEER

Breakfast Stout

Founders

Spotted Cow

New Glarus

Hoegaarden

Witbier

Schofferhofer

Grapefruit Hefeweizen

Amber

Sprecher

Cidre

Stella Artois

Bud Light

Budweiser

Happy Place

Third Space Pale Ale

COFFEE

Mocha

Caramel

Salted Caramel

Vanilla

Bullet Proof

Vanilla Honey Butter

Bottomless

HOT TEA

Assorted

SMOOTHIES

Strawberry Banana

Chocolate Java

Peach Mango

Avocado Blueberry

Sweet Green

SHAKES

Vanilla

Chocolate

Strawberry

Oreo

Dreamsicle

FROZEN LEMONADES

Strawberry

Blueberry

Peach

Mango

Raspberry

Welcome! Thank you for joining us! We look forward to serving you! I'd like to share the story of myself and the evolution of Skinny Vic's. It started back in 1997, when I had dinner at The Barley Pop Pub (sadly no more) and thought it looked like a fun place to work. I asked if they were hiring and ended up working there for 14 years! I fell in love with the food and hospitality industry when I realized I could change lives through food and drink (another whole story). I worked my way up to management and worked closely alongside the general manager and part owner. When she decided to sell her part, all of us managers went out for our last "hurrah" to celebrate our times together. We ended up going to a place called Fat Charlies (sadly no more). I had admired a building across the street and I mentioned what a great storefront it would make. My friend commented "you could open Skinny Vic's across from Fat Charlies!" We laughed. Years later, when I was opening my own place, I couldn't think of another name. So here we are... Skinny Vic's!

