

Old Rittenhouse Inn's
LANDMARK
RESTAURANT

2-COURSE GOURMET BREAKFAST

Start your day right with a hearty, hot breakfast including beverage, fruit du jour, fresh bakery, choice of hot entrée, and side dish.

Overnight Guests: Complimentary
Public: \$16.00 *

ENTREES

QUICHE RITTENHOUSE

A smooth blend of eggs, cream, and cheese baked in a flaky pastry crust filled with caramelized onions and spinach. Served with roasted red pepper rouille.

ALA CRÈME SCRAMBLE

Farm fresh eggs lightly scrambled with a dollop of sour cream, fresh herbs, white cheddar, and roasted mushrooms.

BELGIUM WAFFLE

Vanilla infused batter creates a delicious golden-brown waffle, topped with fruit compote or berries and whipped cream.

FRENCH TOAST

Cinnamon swirl bread dipped in vanilla batter, grilled to golden brown, and served with pure Wisconsin maple syrup. Served plain or with fruit compote.

STEEL CUT OATS

Raw steel cut oats simmered with cinnamon sticks. Served with milk, brown sugar, raisins, and fruit. This option is hearty, healthy and delicious!

SIDE DISHES

One side dish is included with Entrée.
Additional side dishes: \$3.95

DOUBLE SMOKED HAM

THICK SLICED BACON

MAPLE CINNAMON SAUSAGE

YUKON GOLD POTATOES

LAKE SUPERIOR FISH

BEVERAGES

COFFEE

HOT TEA

CRANBERRY JUICE

ORANGE JUICE

APPLE CIDER *(In Season)*

V8

BLOODY MARY \$7

MIMOSA \$7

** Tax and gratuity additional.*
20% gratuity added to groups of 6+

Note: According to the U.S. Surgeon General, consuming raw or undercooked foods such as eggs may increase risk of food borne illness.

Old Rittenhouse Inn

CELEBRATING 38 YEARS OF SERVICE



Old Rittenhouse Inn, ca. 1890.



Mary and Jerry Phillips, ca. 1980.

As Wendy and I begin our tenth year as Innkeepers, we are excited to celebrate the 38th Anniversary of the Old Rittenhouse Inn and Landmark Restaurant. I can remember the big move from Madison to Bayfield in the summer of '76, and how excited I was to live in our "northern castle," which my parents had been running as a B&B for the past two summers. I still feel that excitement every day when I see this big old red Victorian.

When I think of my parents, Jerry and Mary, leaving good jobs in their chosen fields to open a restaurant and Bed and Breakfast in the tiny town of Bayfield—which was still a ghost town then—I have to wonder what they were thinking. They had no money, no experience in the hospitality industry, and a huge old building with all the required upkeep and astronomical fuel bills. It's a wonder they made it at all, yet their unwavering vision of a new kind of hospitality gave them lasting success. The early coverage they received in magazines such as *Gourmet*, *Midwest Living*, *Minnesota Monthly*, and *Wisconsin Trails* helped put struggling Bayfield back on the map as a tourist destination. As the Inn's fortunes rose, so did Bayfield's.

My first job here at the Inn was stemming strawberries on the front porch with my grandma. I probably ate half as many as I stemmed, as my red-stained face would have attested. Over the years I have worked in the Kitchen, Wait Staff, Front Desk, Maintenance, Marketing/PR, and now as Managing Innkeeper. Wendy has followed a similar trajectory, starting in Housekeeping and working her way to the top of the Wait Staff, leading the Front Desk, serving as Events Director and now Managing Innkeeper. Combined with my parents, and my aunt Julie, our family has well over a hundred years of innkeeping experience.

As we enter our 38th season of year-round service, we thank all the incredible guests who have made this possible. We also thank our dedicated staff members, past and present. We would not be where we are today without you!

There have been many 'stars' that worked here, but none shone brighter than my mother, Mary Phillips. The Old Rittenhouse Inn was her 'baby.' She put every ounce of her energy into creating and growing this business. For 18 years, she cooked every single meal served in our dining rooms. She ruled the kitchen with an iron fist, and a velvet glove. She was a great leader, a friend and trusted confidant. Her days as chef here ended with her stroke in the early 1990s, but she remains an inspiration at Old Rittenhouse Inn, and you might spy her dining at her favorite table.

When you stay here, and when you dine with us, you join in a tradition of warmth and hospitality that extends back to 1976. Thank you for being part of our history. We look forward to serving you in the future.


Mark Phillips, Innkeeper