

741 Massachusetts St.
Lawrence, KS 66044



EXECUTIVE CHEF
Rida Ennassiri

Reservations at
(785) 748-1669
or Winedivek.com

BRUNCH MENU

Mon - Thurs: 3pm – 9:30pm
Fri: 3pm - 10:30pm
Sat: 10am - 3pm (Brunch)
3pm - 10:30pm (Dinner)
Sun: 10am - 3pm (Brunch)

SMALL PLATES

AHI TUNA NACHOS*

Tuna sashimi on a bed of crispy fried wontons topped with avocado, eel sauce and a sweet chili sauce. | 15

FRIED DEVEILED EGGS

An American classic with a twist of breaded Campo Lindo Farms egg white cups, egg yolk mix, pickles, chives and crispy prosciutto. | 11

BRAISED BACON

Thick cut blackberry serrano crusted bacon, bourbon peppercorn maple and pickled veg. | 8

SCOTCH EGGS

Campo Lindo Farms hardboiled eggs wrapped in sausage, breaded and fried. Served with a delicious mustard dipping sauce. | 7

HAND HELDS

All hand holds are served with french fries with Parmesan cheese. Substitute any hand holds with a side salad | 3 or sweet potato fries with Parmesan cheese | 2

DIVE BURGER*

Brisket ground beef, candied red onions, lettuce, tomato, pickles, aged yellow cheddar and A1 aioli on a brioche bun. | 16
Two Campo Lindo Farms Fried Eggs + 3

FISH TACOS

Three of cod hand battered and fried. Served with a house made spicy jalapeno avocado sauce, fontina cheese, lettuce and pico de gallo on Caramelo's avocado oil tortillas. | 15

BREAKFAST SANDWICH

Campo Lindo Farms Eggs, capicola, and gruyere cheese on Farm to Market Bread Co. sourdough bread with Boursin aioli. | 12

KIDS MENU

12 and under

KIDS COUNTRY BREAKFAST

One Campo Lindo Farms egg, potatoes, bacon, sausage, your choice of bread of white or wheat toast Farm to Market Bread Co. | 6
English Muffin + 1
Biscuit + 1

KIDS FRENCH TOAST

Challah bread french toast style with syrup. | 5

CAESAR

Baby romaine, kale, everything bagel croutons, 8 minute eggs, anchovy dressing and shaved parmesan. | 7/12

ITALIAN

Mixed greens, kalamata olives, onions, cucumbers, tomatoes, pepperoncinis, croutons, and shredded parmesan with Italian vinaigrette. | 7/12

BEET

Citrus marinated roasted beets, watercress, orange segments, toasted pistachios, and manchego cheese. | 7/12

WEDGE

A wedge of iceberg lettuce, bacon lardons, cherry tomatoes and red onions topped with blue cheese crumbles. Served with Green Goddess dressing. | 7/12

APPLE HARVEST

Mix green lettuce, sliced apples, candied pecans, cranberries, blue cheese crumbles. Served with honey poppy seed dressing. | 7/12

ADD PROTEIN TO ANY SALAD

Chicken Breast - Grilled | 6
Two Sea Scallops | 19
Canadian Salmon* | 9

BIG PLATES

SHRIMP AND GRITS

Creamy cheddar grits, sauteed shrimp with bacon, garlic, tomato, scallions and a house blackened seasoning. | 16

VEGGIE QUICHE

Freshly baked, roasted red bell pepper, red onion, mushroom, potatoes, roma tomatoes, fontina cheese with a small salad. | 12

BISCUITS AND GRAVY

2 large biscuits topped with Poblano sausage gravy. | 11 Half Order | 6
One Campo Lindo Farms Fried Egg + 1.50

STUFFED FRENCH TOAST

Challah bread stuffed with fig mascarpone cheese and fresh berries. | 10

CHILAQUILES

Fried tri-color tortilla chips, roasted tomatillo sauce, guajillo chili peppers, topped with queso fresco, avocado and Campo Lindo Farms fried egg. | 12

COUNTRY BREAKFAST

2 Campo Lindo Farms eggs, potatoes, bacon, sausage, your choice of bread of white or wheat toast from Farm to Market Bread Co. | 12
English Muffin + 1
Biscuit + 1

SMOKED SALMON BAGEL*

House cured and smoked, whipped dill cream cheese, shaved cucumber, red onion and capers. | 15
One Campo Lindo Farms Fried Egg + 1.50

EGGS BENEDICT

Farm to Market Bread Co. english muffin, canadian bacon, Campo Lindo Farms poached eggs, hollandaise sauce. | 11
Crab Meat + 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Join us for
Happy Hour
Tuesday through Friday
3pm - 6pm



Scan to see our wine and cocktail menu



BRUNCH INSPIRED BEVERAGES

CLASSIC BLOODY MARY

Choice of house vodka or gin served with bloody mary mix. | 9

MIMOSA

Orange, pineapple, cranberry or grapefruit. | 7

GRAPEFRUIT-GIN COCKTAIL

Monopolowa gin, grapefruit and prosecco. | 8

MARG-MOSA

Espanita reposado, lime, orange, agave and prosecco. | 8

GREYHOUND

Monopolowa vodka and grapefruit. | 7

DIVE SPRITZ

Berto bitters, orange bitters, prosecco. | 7

PIMM'S CUP

Mint, cucumber, Pimm's liqueur, ginger beer, lemon and bitters. | 9

WHISKEY SMASH

Four Roses bourbon, lemon, mint and spiced honey syrup. | 9

ESPRESSO MARTINI

J&S espresso, Absolut vanilla vodka, Frangelico and Kmora. | 13

IRISH LATTE

J&S espresso, Jameson irish whiskey, sugar, whip cream. | 9

NON ALOCHOLIC BEVERAGES

COLD NON-ALCOHOLIC BEVERAGES

Coca Cola, Diet Coke, Sprite | 2

Iced Tea | 2

Perrier | 3

HOT NON-ALCOHOLIC BEVERAGES

Tea, Regular or Decaf Coffee | 2

Shot Espresso | 2.50

Cappuccino - Latte | 5