

CAROLINE'S

RESTAURANT 



Caroline (Rhomberg) Fischer, our great-great-grandmother, was the inspiration for naming our restaurant. Caroline's husband, Louis, was a partner in the Fischer ice business. When Louis died in 1875 from pneumonia contracted after a fall into the Mississippi River while cutting ice, Caroline took over his ice business, becoming one of Iowa's first businesswomen. A young widow at 31 with five young children to care for, Caroline was a hard worker. She eventually bought out her partners, invested in downtown and riverfront property, and brought her family into the business that still exists today.

Caroline is said to have followed her ice delivery men around town in her own horse and buggy to be sure her men were doing their work properly. The many taverns to which they delivered would offer drinks to the drivers, in an effort to persuade them to leave a little extra ice. On occasion, upon finding the drivers passed out in the ice wagon, Caroline would drive the team of horses and wagon back to the ice storage warehouse herself with her own horse and buggy in tow.

It's perfectly fitting that our guests can look out the East windows of Caroline's Restaurant and see the Ice Harbor, where the Fischer family business started more than 150 years ago.

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In 1878, long before the Fischer Company owned the Hotel Julien Dubuque, the Fischer ice business had a contract with the Julien to supply ice to the guesthouse, then under management of W.W. Woodworth. The three-year contract was for all the ice necessary for \$25 a month or \$300 for the entire year.

Located in view of the Ice Harbor, where the Fischer family business started, Caroline's Restaurant is a tribute to our family Matriarch.

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Caroline's daughter Julia played a large part in running the business. Even while in high school Julia helped Caroline with the company books. Dubuque High School had two courses when Julia attended, a two-year business course and a four-year Latin/scientific course. Julia completed both courses concurrently while earning a teaching certificate, graduating in 1886 as valedictorian. Julia taught at Dubuque's Prescott School, working nights and weekends for her mother Caroline.

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HEARTY CLASSICS

Iowa Breakfast* • 8

Two eggs cooked any style, served with bacon, sausage or ham, toast and your choice of hash browns or American fries

Build Your Own Omelet • 9

Choose your favorites from ham, bacon, sausage, mushrooms, onions, tomatoes, peppers, and cheddar or pepper jack cheese. Served with toast and your choice of American fries or hash browns

Pancakes

Short stack • 4/ Tall stack • 6

Fluffy and golden brown; served with hand-whipped butter and flavored syrup. Create your own with a choice of banana, blueberries, chocolate chips, or raspberries **\$1 Ala Mode \$1**

Caroline's Banana Bread French Toast • 9

Served with Amaretto
caramelized bananas

Belgium Waffles • 6

Crispy waffles served with your choice of flavored syrup. Add seasonal fruit toppings **\$1**

Classic French Toast • 7

Dipped in a delicious blend of cinnamon, vanilla, and eggs then finished to a golden brown and sprinkled with a touch of powdered sugar

Biscuits & Gravy • 7

Buttermilk biscuits smothered in a hearty homemade sausage gravy

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

A gratuity of 18% will be added to parties of 8 or more.

\$6 Plate Sharing Charge.  Gluten Free



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SPECIALTIES

Farmers Feast* • 8

American fries or hash browns stacked with diced ham, two eggs cooked any style and Caroline's creamy cheddar cheese sauce. Served with a side of toast

Main Street Platter* • 8

Four buttermilk biscuits smothered in sausage gravy, crispy hash browns, topped with two eggs cooked any style and then drizzled with Caroline's cheddar cheese sauce

Breakfast Croissant Sandwich • 6

3 eggs topped with thinly sliced ham or bacon, and cheddar cheese. Served on a croissant

Spanish Frittata • 7

An open faced omelet topped with red and green bell peppers and sausage, drizzled with a homemade queso blanco. Served with your choice of hash browns or American fries and a side of toast

Eggs Benedict* • 9

Two poached eggs served over Canadian bacon on an English muffin and topped with your choice of sauce. Served with hash browns or American fries

Hollandaise: *Fresh egg yolks, butter, lemon juice and a pinch of cayenne pepper*

Florentine: *A smooth white sauce blended with spinach and a blend of Fontina and Parmesan*

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ALA CARTE

Bacon • 2

Applewood smoked and spiced - 3 slices

Sausage • 2

All pork and mildly spiced - 2 links

Toast • 2

Your choice of white, wheat, or rye bread - 2 slices

Muffin • 2

Your choice of lemon poppy seed or blueberry

Bagel with Cream Cheese • 2

Your choice of flavored bagel

Cereal with Milk • 2

Choose from a variety

Fresh Fruit • 2

A bowl of cubed seasonal fresh fruit

English Muffin • 2

Your choice of white or whole wheat, cornmeal dusted and lightly toasted

BEVERAGES

Juice • 3

Apple or orange

Milk • 2

Ask for our varieties

Chocolate Milk • 2

Hot Chocolate • 2

A warm and cozy cup of rich hot chocolate

Coffee/Tea • 2

Choose from a variety of flavored teas or our house blend coffee

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ON THE SIMPLE SIDE

Oatmeal ♥ • 4

A bowl of fresh, Midwest oatmeal served with raisins

Heart Healthy Platter ♥ • 5

Fresh cut seasonal fruit, granola, and a cup of low-fat yogurt

Morning Bakery and Beverage • 4

A flavored muffin or bagel with a choice of coffee or juice

Continental Platter • 6

Your choice of a flavored muffin or bagel served with a side of fresh seasonal fruit and a choice of coffee or fruit juice

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