



On The Lighter Side

Yogurt Parfait 9.00

Siggi's honey yogurt with red wine poached pears, house made cinnamon pecan granola and local honey

Coconut Muesli 7.50

Gluten-free oats, soaked with almond, coconut milk and maple syrup, with dried blueberries and Wisconsin dried cherries, toasted coconut and almonds

Choose Your Own Oats 6.00

Brown sugar, candied pecans, cream and golden raisins

or

Bananas, honey and cinnamon

or

Blueberries, brown sugar and cream

Breads & Spreads

Pumpkin Bread 5.00

House made pumpkin cream cheese swirl bread with honey butter and seasonal jam

Seasonal Scone 5.00

House made seasonal scone with whipped crème fraiche, seasonal jam and honey butter

Build Your Own Toast 3.50

First, choose your bread. Second, pick a spread. Want more toppings? Additional toppings for only +1

Breads

White

Angelic Bakehouse 7-grain

Rye

Sourdough

Cinnamon Raisin

English Muffin

Cheddar Chive Biscuit

Bagel

Croissant +1.50

gluten free +1.50

Additional Toppings

Tomato

Banana

Avocado +1

Smoked Salmon +6

Hardboiled Egg

Spreads

Nutella

Crunchy Peanut Butter

Cream Cheese

Herbed Goat Cheese

Honey

Eggs and Things

Our eggs are cage-free and local. Choice of mixed green salad, fries, hash browns, café potatoes, fruit cup or truffle chive fries for +1. Upgrade to Gluten-free or croissant for +1.5

*Classic Breakfast 11.50

Two eggs your style, choice of bacon, sausage or ham. Choice of toast

Plaza Scramble 11.50

Four eggs scrambled with sausage, mushrooms, tomatoes, caramelized onions, Wisconsin cheddar and green onions. Choice of toast

Tofu Scramble 11.50

Tofu, spinach, red bell peppers, onions and avocado. Choice of toast

Avocado Toast 12.00

Angelic Bakehouse 7-Grain Bread, two hardboiled eggs, avocado, salsa verde, cotija cheese, radish, scallions and guajillo oil

*Plaza Benedict 12.00

Poached eggs, sausage patties and cheddar on a toasted English muffin topped with hollandaise and chives

*Classic Ham Benedict 12.00

Poached eggs and sweet slice ham on a toasted English muffin topped with hollandaise with chives

*Portabella Mushroom Benedict 13.00

Portabella mushrooms with sautéed spinach, prosciutto and two poached eggs topped with balsamic hollandaise, and micro basil

Breakfast Strudel 12.00

Scrambled eggs, spinach, feta and bacon all baked in a puff pastry

Breakfast Pot Pie 12.50

Chicken sausage, mushrooms, red bell peppers, carrots, celery, onions and potatoes in a creamy sage gravy topped with puff pastry and a sunny side up egg

Apple Pie French Toast Bake 9.50

Honey crisp apple pie filling layered between vanilla bean custard-soaked bread, topped with whipped cream

Build Your Own Omelette or Burrito

Choice of toast. Choice of three ingredients. \$12.00 +1/additional

Burrito include Angelic Bakehouse Sprouted Grain Wrap, pico de gallo and chili lime sour cream \$13.00 +1/additional

Proteins

Bacon, pork sausage, Mexican pulled chicken, chorizo, chicken sausage, tofu, sweet slice ham

Veggies

Mushrooms, tomatoes, caramelized onions, scallions, spinach, peppers, pico de gallo, avocado, jalapeño, black beans, arugula

Cheeses

Wisconsin cheddar, swiss, feta, chihuahua, blue cheese, herbed goat cheese

A La Carte

Chive Hash Browns	3.50
Café Potatoes	3.50
Side Salad	3.50
Fruit Cup	3.00
Bacon	3.75
Sausage	3.75
Chicken Sausage	3.75
Ham	3.75
Smoked Salmon	7.00

*Two Eggs	3.00
Toast	1.75
Croissant	3.25
Yogurt	5.00
Sour Cream	1.00
Avocado	2.50
Cheese	1.25
Pancake	3.50
Specialty Pancake	4.25

French Toast	3.50
Corned Beef Hash	5.50
Falafel and Tzatziki	3.50
Buttermilk Waffle with Honey Butter	6.00

From the Griddle

Buttermilk Pancakes 7.00 / 9.00

Add blueberries, raspberries, bananas, milk chocolate or bacon crumbles +2.50

Lemon Poppyseed Pancakes 8.50 / 11.50

With toasted almonds and blueberry ginger syrup

Carrot Cake Pancakes 8.50 / 11.50

With cream cheese glaze and candied pecans

Challah Bread French Toast 7.00 / 9.00

Dusted with powder sugar

*Plaza Pleaser 11.00

Two buttermilk pancakes or four pieces of French toast, two eggs any style, bacon, sausage or ham. Upgrade to specialty pancakes +2

*Corned Beef Hash 13.00

Two eggs your style and choice of toast

Chicken and Waffles 12.00

Buttermilk waffle with a southern fried chicken breast and Cholula butter

*Biscuits and Gravy 10.00

House-made cheddar and chive biscuits with creamy sage pork sausage gravy, topped with two eggs your choice and green onions

Sandwiches

Choice of mixed green salad, fries, hash browns, café potatoes, fruit cup or for an additional 1\$ enjoy our truffle chive fries

*1007 Breakfast Sandwich 12.00

Herbed goat cheese, roasted tomatoes, 2 eggs your style, choice of bacon, sausage, chicken sausage or avocado on your choice of toast

House Roasted Turkey Club 12.50

Oven roasted turkey, on three pieces of white toast, with pesto mayo, lettuce, tomato and bacon

Southern Fried Chicken Sandwich 11.50

Deep fried buttermilk brined chicken breast with mayo and house made sweet and sour pickles on a brioche bun

BLT 10.00

Thick cut bacon with lettuce and tomato on sourdough bread with pesto aioli

Four Cheese Grilled Cheese 9.00

A mixture of cheddar, smoked Gouda, mozzarella and American cheeses on buttered sourdough bread. Add roasted Italian tomatoes and arugula +1.50
Add Bacon +2.50

Classic Tuna Melt 12.00

Creamy tuna salad with mozzarella on toasted 7-grain bread with lettuce and tomatoes

Homestyle Egg Salad 9.00

Creamy egg salad with capers and celery on toasted challah bread with lettuce and tomatoes

Falafel Sandwich 10.00

House-made falafel on a griddled pita with tomatoes, mixed greens, shaved red onion, feta and tzatziki

*Salmon Bagel Sandwich 15.00

Faroe Bay salmon, dill and chive soft scrambled eggs and cream cheese on a bagel

*Breakfast Burger 14.00

Half-pound angus burger with a fried egg, bacon, caramelized onions and cheddar on an English muffin

Biscuit Sandwich 10.00

Sweet slice ham, fried egg, pickled red onion and cheddar cheese on a house made cheddar chive biscuit

Soups & Salads

Soup De Jour 4.00 / 6.50

Cobb Salad 13.00

Bacon, house roasted turkey, hardboiled eggs, cherry tomatoes and blue cheese with creamy herb and garlic dressing

Greek Dinner Salad 9.50

Mixed greens with cherry tomatoes, cucumbers, red onion, feta, red bell peppers and kalamata olives with red wine vinaigrette

Simple Mixed Greens 7.50

Shaved carrot, cherry tomatoes, fennel, cucumbers and red onion with green goddess dressing

Chicken breast +5.00. Falafel and Tzatziki +3.50. Faroe Bay Salmon +7.00

We are proud to feature our local vendors including: Jones Dairy Farm, Colectivo Coffee, Miller Brewing Company, Pritzlaff Brothers Meats, Lakefront Brewery, Grassland Dairy, Great Lakes Distillery, Carr Valley Cheese, Star Dairy, New Glarus Brewing Company, Rishi Tea, Angelic Bakehouse, MKE Brewing Company, Anodyne