



## On The Lighter Side

**Caramel Apple Yogurt Parfait** 5.50

Vanilla Greek yogurt, oven roasted brown sugar apples, house made cinnamon pecan granola

**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

**Pumpkin Steel Cut Oats** 7.00

Brown sugar, candied pecans, cream and golden raisins

**Seasonal House Made Pastries** 3.75

Assortment of house made breads, scones, muffins or coffee cakes. Please ask the server for our daily selection

## From the Griddle

\*Add a side of real maple syrup 2.00

**Buttermilk Pancakes** 8.00 / 10.00

Add blueberries, raspberries, roasted apples, milk chocolate or bacon crumbles +2.50

**Lemon Poppyseed Pancakes** 9.50 / 12.50

With toasted almonds and blueberry ginger syrup

**Challah Bread French Toast** 7.50 / 9.50

Dusted with powder sugar

**\*Plaza Pleaser** 12.00

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

**Chicken and Waffles** 12.00

Buttermilk waffle with a southern fried chicken breast and Cholula butter

## Soups & Salads

**Soup De Jour** 5.00

\*Online site will be updated daily with soup options\*

**\*Breakfast Pot Pie** 12.00

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

**Falafel Salad** 12.00

Mixed greens, red onion, cherry tomatoes, fennel, feta, cucumbers, kalamata olives, red wine vinaigrette, served with five falafel, tatziki and pitas

Curbside or Window Pick up Available

Hours of Operation: 7am- 1pm

Thursday\*Friday\*Saturday\*Sunday

To place an order: please go to  
[www.plazahotelmilwaukee.com](http://www.plazahotelmilwaukee.com) or call  
 414-276-2101 ext 500

## Eggs and Things

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

**\*Classic Breakfast** 11.00

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

Choice of toast

**Plaza Scramble** 12.00

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

**\*Plaza Benedict** 12.50

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

**\*Reuben Benedict** 13.00

Poached eggs and corned beef with swiss cheese and sauerkraut on toasted rye bread with 1000 Island hollandaise

**Breakfast Strudel** 12.50

Scrambled eggs, spinach, butternut squash and herb goat cheese all baked in a puff pastry

### Build Your Own Omelette

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

Proteins

Bacon, pork sausage, chorizo, chicken sausage, sweet slice ham, turkey, corned beef

Veggies

Mushrooms, tomatoes, caramelized onions, scallions, spinach, peppers, avocado, pickled jalapeño, black beans

Cheeses

Wisconsin cheddar, swiss, feta, mozzarella, herbed goat cheese, gouda, American

## Sandwiches

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

**\*1007 Breakfast Sandwich** 12.50

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

**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

**Turkey, Bacon, Egg Sandwich** 13.00

Roasted turkey with thick cut bacon, egg your choice, lettuce and tomato on sourdough bread with pesto aioli

**Four Cheese Grilled Cheese** 10.00

A mixture of cheddar, smoked Gouda, mozzarella and American cheeses on buttered white bread.

Add Bacon +2.50

**\*Cafe Burger** 15.00

1/2# CAB burger with bacon jam, oven roasted tomatoes, gouda, and an egg on a brioche bun

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

## A La Carte

Chive Hash Browns	3.50	*Two Eggs	3.00	Lemon Poppyseed	4.50
Side Salad	3.50	Toast	1.75	Pancake	
Fruit Cup	3.00	Croissant	3.25	Buttermilk Waffle	6.00
Bacon	3.75	Yogurt	3.50	French Fries	3.50
Sausage	3.75	Avocado	2.50	Truffle Chive Fries	4.50
Chicken Sausage	3.75	Cheese	1.25		
Ham	3.75	French Toast	3.50		
Cream Cheese	1.00	Buttermilk Pancake	4.00		

## To-Go Drink Options

**Coffee** Regular 2.50 Large 3.50  
Regular or Decaf. Choice of sugar(s) and creamer.

**Anodyne Cold Brew** 4.00  
Choice of sugar(s) and creamer.

**Rishi Tea** Regular 3.00 Large 4.00  
Earl Grey, China Breakfast, Jasmine Green, Sencha Superior Green, Raspberry Green, Cinnamon Plum, Chamomile Medley, Tangerine Ginger, Earl Grey Lavendar, White Peony, Maghreb Mint, Blueberry Rooiboos, Ruby Oolong

**Soda** 2.50  
Coke, Diet Coke, Sprite, Lemonade

**Milk or Chocolate Milk** 3.50/4.00

**Rishi Iced Tea** 3.00  
Summer Lemon or Wild Berry Hibiscus

**Juice** 3.50  
Apple, Cranberry, Tomato, Fresh Squeezed Orange or Grapefruit Juice

## Cocktails and Kits

### Bloody Mary 10.00

Rehorst Vodka, house-made mix, Sartori espresso cheese, candied bacon, lemon, lime, celery, carrot and olive. Add a Miller Highlife Shorty chaser 1.50

#### Make it a Kit 40.00

Includes a 375 ml bottle of Rehorst Vodka, our house-made bloody mix, and garnishes (serves 4)  
Add 4 Miller Highlife Shorty chasers \$5.00

### Greyhound 10.00

Rehorst vodka with fresh squeezed Natalie's grapefruit juice

#### Make it a Kit 40.00

Includes a 375 ml bottle of Rehorst vodka and a quart of fresh squeezed Natalie's grapefruit juice

### Mimosa 10.00

Cava with fresh squeezed Natalie's orange juice and an orange garnish. Want it spiked, add a Goodland orange liqour 2.50

#### Make it a Kit 30.00

Includes a bottle of Cava, fresh squeezed Natalie's orange juice and orange garnish. Add 4 Goodland orange liquors 10.00

### Irish Coffee 10.00

Anodyne cold brew coffee, brown sugar simple syrup, Jameson Whiskey, Bailey's Irish Cream whipped cream

#### Make it a Kit 40.00

Includes a 375 ml bottle of Jameson whiskey, a quart of Anodyne cold brew and enough garnishes to make 4 cocktails

### Spiced Pear Mimosa 11.00

Cava with spiced pear nectar and a cinnamon stick.

## Beer

**Miller Lite Tallboy 3.00**

**PBR Tallboy 3.00**

**Guinness Tallboy 3.00**

**Miller Highlife Tallboy 3.00**

**Spotted Cow 5.00**

**White Claw 4.00**

Ruby Red, Lime, Mango, Raspberry

**Spike Coffee or Tea**

**add \$4.00**

Jameson, Rehorst vodka, Bailey's or Kahlua to any of our coffees or teas

\*The consumption of raw or undercooked meat or eggs may be hazardous. These items are marked per health code requirement.  
Please be aware that a 20% gratuity will be applied to parties of 8 or more.