

Plaza Signature Favorites

- Simple Avocado Toast*** 8
Two slices of Angelic 7-grain toast with smashed avocado, lemon juice and chili oil. Add eggs +2.50
- Plaza Scramble** 15
Scrambled egg, pork sausage crumbles, sautéed mushrooms, tomatoes, caramelized onions, Wisconsin cheddar and green onions, with the choice of toast or make it into a burrito
- Classic Breakfast*** 13
Two eggs any style, choice of bacon, pork sausage, chicken sausage, ham or avocado, signature chive hashbrowns, and toast choice

- Plaza Pleaser*** 14
Two buttermilk pancakes or four pieces of French toast, two eggs any style, bacon, sausage, ham, or falafel. Upgrade to specialty pancakes +2
- Plaza Breakfast Burrito** 16
Scrambled eggs with pork or chicken chorizo, red bell peppers, tomatoes, black beans, cheddar and green onions. Topped with pickled jalapeño, chili lime sour cream and pico de gallo
- 1007 Breakfast Sandwich*** 14
Herbed goat cheese, roasted tomatoes, two eggs your style, choice of bacon, sausage, chicken sausage or avocado on your choice of toast

On the Lighter Side

- Berry & Granola Yogurt Parfait** 8
Vanilla Greek yogurt, strawberries, blueberries or raspberries with granola
- Blueberry Steel Cut Oats** 7
Blueberry compote, candied pecans, brown sugar and cream

- Homemade Pastry** 5
Choice of house made pastries. Please ask the server for our daily selection

From the Griddle

*Add real Wisconsin maple syrup +2

- Buttermilk Pancakes** 9/11
Add blueberries, raspberries, strawberries, milk chocolate +2 or bacon crumbles +2.5
- Lemon Poppyseed Pancakes** 10.5/13.5
Fresh zesty lemon, buttermilk batter; griddled to perfection, topped with toasted almonds and powdered sugar. Served with our signature blueberry ginger syrup
- Challah Bread French Toast** 8.5/10.5
Turano Bakery Challah bread dipped in our house made cinnamon vanilla batter. Fluffy and tender on the inside, perfectly golden brown on the outside, add blueberries, raspberries, strawberries, milk chocolate +2 or bacon crumbles +2.50

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 +2. Upgrade to Gluten-free or croissant for +1.5

- Mexican Scramble** 16
Scrambled eggs with pork or chicken chorizo, red bell peppers, tomatoes, black beans, cheddar and green onions. Topped with pickled jalapeño, chili lime sour cream and pico de gallo
- Greek Chicken Egg White Scramble** 16
Egg whites scrambled with Greek chicken, red peppers, red onion, tomatoes, spinach, feta and tzatziki. Choice of toast or make into a burrito
- Plaza Benedict*** 14
Poached eggs, sausage patties and cheddar on a toasted English muffin topped with hollandaise and chives
- Veggie Benedict*** 14
Poached eggs, sauteed asparagus, herbed goat cheese, and oven roasted tomatoes on a toasted English muffin, topped with hollandaise and chives
- Classic Benedict*** 14
Poached eggs and ham on a toasted English muffin with hollandaise and chives
- Ruben Benedict*** 15
Tender corned beef, sauerkraut, swiss cheese; tow poached eggs on toasted rye bread, topped with house made thousand island dressing, served with a side of hollandaise
- Corned Beef Hash*** 16
House made hash with tender corned beef, onions, peppers, topped with two eggs any style and choice of toast

Taste of the South

- Stuffed Hash Browns** 15
Choice of Buffalo Chicken Spread or Spinach and Artichoke spread stuffed inside a crispy hash brown. Add eggs +2.5
- Chicken and Waffles**  15
Buttermilk waffle with a southern fried chicken breast and Cholula butter.
- Southern Style Shrimp and Grits**  15
Creamy Wisconsin cheddar grits topped with cajun shrimp, bacon, and a red pepper onion medley
- Biscuits and Gravy**  15
Homestyle buttermilk biscuits smothered in with sausage gravy or a vegetarian mushroom gravy. Add eggs +2.5

Build your own Omelette

Choice of toast. Choice of three ingredients. +1.50/additional

15

PROTEINS

Bacon, pork sausage, pork chorizo, chicken chorizo, chicken sausage, sweet slice ham, Greek chicken

VEGGIES

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

CHEESES

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



Plant-based option available



Meatless option available

*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.

Plaza Signature Favorites

Soup De Jour	6
Ask for our daily features	
Soup and Sandwich Combo	10
<u>Half sandwich selections</u>	
Chicken salad, tuna melt, BLT, Rueben, Grilled cheese	
Falafel Salad	15
Mixed greens with tomatoes, red onion, cucumber, olives, falafel, Tzatziki, and pita bread	
Nicoise Salad	14
Mixed greens, red bell pepper, marinated yellow potatoes, hard boiled egg, cherry tomatoes, herb and citrus albacore tuna, white wine vinaigrette	
Southern Fried Chicken Sandwich	15
Deep fried buttermilk brined chicken breast with mayo and house made sweet and sour pickles on a brioche bun.	
Build your own Salad	8
Mixed green with tomatoes, cucumbers, carrots, with choice of Green Goddess, House made Buttermilk Ranch or White Wine Vinaigrette	
<u>Add cheese</u> +1.25 each	
Cheddar, swiss, feta, mozzarella, American, gouda	
<u>Add protein</u> +5.00 each	
Greek chicken, crispy chicken, tuna, ham, falafel, CHK'N Fritter, Plant-based Shrimp	
<u>Add avocado</u> +2.50	

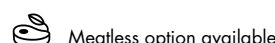
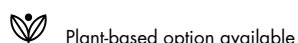
Sandwiches

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

Chicken Salad Sandwich	10
Shredded chicken, diced celery and onions, wholegrain mustard, mayonnaise and seasoning, with tomato, and lettuce, served on a croissant	
Tuna Melt	12.5
Creamy tuna salad with celery, capers, and lemon with mozzarella and tomato on toasted sourdough bread	
Classic Burger*	15
Half pound certified angus beef burger with lettuce, tomatoes, choice of cheese, and bacon on a brioche bun	
Mushroom Swiss Burger	15
Half pound certified angus beef burger, melted swiss cheese and sauteed mushrooms, on a toasted brioche bun.	
B.L.T.	12.50
Jones Dairy Farm bacon, bibb lettuce, tomato slices and mayo, on your choice of toast	
Badger Club	14
Ham, Swiss, Bacon, Lettuce, Tomato, and Mayo, layered between 3 pieces of sourdough toasted sourdough bread	
Ruben Sandwich	15
Corned beef, sauerkraut, and house made thousand island dressing on toasted rye	
Patty Melt*	15
Half pound certified angus beef burger with caramelized onions and melted swiss cheese on grilled rye	
Grilled Cheese	9
Cheddar, American, and gouda cheeses, melted on grilled sourdough	

A La Carte

Chive Hash Browns	5.00	Two Eggs*	3.50	Sausage	4.75
Side Salad	4.00	Yogurt	3.50	Chicken Sausage	4.75
Fruit Cup	4.00	French Toast	5.00	Ham	4.75
French Fries	4.00	Buttermilk Waffle	7.00	Cream Cheese	1.00
Truffle Chive Fries	6.00	Buttermilk Pancake	5.00	Avocado	2.50
Toast	2.50	Lemon Poppyseed Pancakes	6.00	Cheese	1.25
Croissant	4.005	Bacon	4.75		



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Cocktails & Kits

Bloody Mary	11
Rehorst Vodka, house made mix, smoked gouda, candied bacon, lemon, lime, marinated mushroom and olive. non-alcoholic available featuring Seedlip spirits <u>Make it a to-go kit</u> +40 Add a Miller Highlife Shorty Chaser +2.5 Add 4 shorties +8	
Iced Irish Coffee	12
Cold brew coffee, brown sugar simple syrup, Jameson Whiskey, Bailey's Irish Cream, whipped cream	
Mimosa	10
Cava with fresh squeezed orange juice and an orange garnish. Want it spiked, add a Goodland orange liquor +3.00 Also available in non-alcoholic	
<u>Make it a to-go kit</u> +35	7
<u>Non-alcoholic kit</u> +20	
Seasonal Mimosa	10
Please ask your server for the current season flavor we top with cava. Also available in non-alcoholic	
<u>Make it a to-go kit</u> +35	7
<u>Non-alcoholic kit</u> +20	

Mocktails

Lavender Lemonade	7	Berry Bubbly	7
Refreshing lavender infused simple syrup with simply lemonade		Non-alcoholic Rose, raspberries, sprite	
Cherry on Top	7	Ginger Blue Juice	7
Pineapple, ginger ale, cherry		Blueberry syrup and ginger beer	
Fre non-alcoholic wines: Red Blend, Sparkling Rose, Sparkling Brut			6

Beer

Miller Lite Tallboy	4	Spotted Cow	5
PBR Tallboy	4	Spiked Coffee or Tea	4
White Claw	5	Jameson, Rehorst vodka, Bailey's or Kahlua to any of our coffees or teas	
Miller Highlife Tallboy	4		

Specialty Drink Options

Substitute almond milk, oat milk or soy milk in any beverage for +1
Add any flavoring for +.75 (caramel, cinnamon, peppermint, vanilla)

Americano Add an extra shot of espresso for +1	4
Café Signature Latte Espresso and steamed milk topped with whipped cream	5
Café Cappuccino Espresso and steamed milk foam	5
Café Signature Mocha 12oz Mocha topped with whipped cream	5.5
Peppermint Mocha 12oz Mocha with peppermint syrup topped with whipped cream	5.5
Cinnamon Latte 12oz Mocha with cinnamon syrup topped with whipped cream	5.5
Rishi Hot Chai Tea Sub almond milk +1	5

Other Drink Options

Coffe Regular or Decaf. Choice of sugar(s) and creamer	Reg 3.5/Lar 4
Rishi Tea Earl Grey, China Breakfast, Jasmine Green, Sencha Superior Green, Raspberry Green, Chamomile Medley, Tangerine Ginger, Maghreb Mint, Blueberry Rooiboos	4
Hot Chocolate Creamy house hot chocolate topped with whipped cream	4
Soda Coke, Diet Coke, Sprite, Lemonade	3
Milk or Chocolate Milk	4
Cold Brew	5
Rishi Iced Tea Classic Black or seasonal feature	4
Juice Apple, Cranberry, Tomato, Fresh Squeezed Orange or Grapefruit Juice	4

Hours of Operation

7 days a week
7am-2pm

Ask about our featured happy hour

Order on toastapp or google website

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