


Plaza Signature Favorites

- Elevated Avocado Toast*** 9
Sourdough toast with zesty smashed avocado, salsa criollo and rainbow radish. Add eggs +3
- Plaza Scramble** 18
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*** 15 
Two eggs any style, signature chive hashbrowns, choice of bacon, pork sausage, chicken sausage, ham or avocado, vegan sausage, and toast choice

- Plaza Pleaser*** 16 
Two buttermilk pancakes or four pieces of French toast, two eggs any style, choice of bacon, sausage, ham, avocado, falafel or vegan sausage. Upgrade to specialty pancakes +2.5
- Plaza Breakfast Burrito** 19
Scrambled eggs with pork or chicken chorizo, red bell peppers, tomatoes, black beans, Wisconsin cheddar, green onions, and pickled jalapeño, served with chili lime sour cream and pico de gallo, includes choice of side
- 1007 Breakfast Sandwich*** 14 
Herbed goat cheese, roasted tomatoes, two eggs your style, choice of bacon, sausage, chicken sausage, vegan sausage or avocado on your choice of toast

On the Lighter Side

- Berry & Granola Yogurt Parfait** 8
Vanilla Greek yogurt with your favorite berries, choice of strawberries, blueberries or raspberries, topped with house made granola
- Blueberry Steel Cut Oats** 7
Blueberry compote, candied pecans, brown sugar and cream

- Fresh Pastry** 5
Please ask the server for our daily selection of house made or local pastries.

From the Griddle

- *Add real Wisconsin maple syrup +2
- Buttermilk Pancakes** 10/12
Add blueberries, raspberries, strawberries, milk chocolate +2 or bacon crumbles +2.5
- Lemon Poppyseed Pancakes** 12.5/15.5
Fresh zesty lemon, buttermilk batter; griddled to perfection, topped with toasted almonds and powdered sugar. Served with our signature blueberry ginger syrup
- Brioche Bread French Toast** 9/11
Brioche 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 +2.5

Eggs and Things

- Our eggs are cage-free. Choice of mixed green salad, fries, hash browns, fruit cup or upgrade to truffle chive fries for +2 or yogurt parfait +2.5. Upgrade to Gluten-free or croissant for +1.5
- Mexican Scramble** 19
Scrambled eggs with pork or chicken chorizo, red bell peppers, tomatoes, black beans, Wisconsin cheddar and green onions. Topped with pickled jalapeño, chili lime sour cream and pico de gallo
 - Greek Chicken Egg White Scramble** 19
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*** 18
Poached eggs, sausage patties and Wisconsin cheddar on a toasted English muffin topped with hollandaise and chives
 - Veggie Benedict*** 17
Poached eggs, sauteed asparagus, herbed goat cheese, and oven roasted tomatoes on a toasted English muffin, topped with hollandaise and chives
 - Classic Benedict*** 17
Poached eggs and ham on a toasted English muffin with hollandaise and chives
 - Ruben Benedict*** 19
Tender corned beef, sauerkraut, swiss cheese; two poached eggs on toasted rye bread, topped with thousand island dressing, served with a side of hollandaise
 - Corned Beef Hash*** 19
House made hash with tender corned beef, onions, peppers, served with your choice of toast. Add eggs +3

Taste of the South

- Stuffed Hash Browns*** 16
Choice of Buffalo Chicken Spread or Spinach and Artichoke spread stuffed inside a crispy hash brown. Add eggs +3
- Chicken and Waffles*** 18 
Buttermilk waffle with a southern fried chicken breast and Cholula butter. Add eggs +3
- Southern Style Shrimp and Grits** 18
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 +3

Build your own Omelette

Choice of toast. Choice of three ingredients. +1.5/additional 16

PROTEINS

Bacon, Pork sausage, Pork chorizo, Chicken chorizo, Chicken sausage, Sweet slice ham, Greek chicken, Vegan sausage

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

Ask for our daily features 4.5/6

Soup and Sandwich Combo

Half Sandwich Selections 10

Chicken salad, Tuna melt, BLT, Rubeen, Grilled cheese

Falafel Salad

Mixed greens with cherry tomatoes, red onion, feta cheese crumbles, cucumber, Kalamata olives, and falafel, served with Tzatziki, white wine vinaigrette and pita bread 17

Nicoise Salad

Mixed greens, red bell pepper, marinated yellow potatoes, hard boiled egg, cherry tomatoes, herb and citrus albacore tuna, white wine vinaigrette 19

Southern Fried Chicken Sandwich  18



Deep fried buttermilk brined chicken breast with mayo and buttered pickles on a brioche bun.

Build your own Salad

Mixed green with tomatoes, cucumbers, carrots, with choice of Green Goddess, House made Buttermilk Ranch or White Wine Vinaigrette 10

Add cheese +1.5 each

Wisconsin cheddar, Swiss, Feta, Mozzarella, American, Gouda

Add protein +6 each  

Greek chicken, Crispy chicken, Tuna, Smoked salmon, Ham, Falafel, CHK'N Fritter, Vegan sausage

Additional options Avocado +3, Bacon crumbles +2.5, Hard boiled egg +2

Sandwiches

Choice of mixed green salad, fries, hash browns, fruit cup or upgrade to truffle chive fries for +2 or yogurt parfait +2.5. Upgrade to Gluten-free or croissant for +1.5

Chicken Salad Sandwich 12

Shredded chicken, diced celery and onions, wholegrain mustard, mayonnaise and seasoning, with tomato, and lettuce, served on a croissant

Tuna Melt 15

Creamy tuna salad with celery, capers, and lemon with mozzarella and tomato on toasted sourdough bread

Classic Burger* 17

Half pound certified angus beef burger with lettuce, tomatoes, choice of cheese on a brioche bun. Add bacon +2

Mushroom Swiss Burger* 18

Half pound certified angus beef burger, melted swiss cheese and sautéed mushrooms, on a toasted brioche bun.

B.L.T. 15

Thick cut bacon, bibb lettuce, tomato slices and mayo, on your choice of toast

Badger Club 16

Ham, swiss, bacon, lettuce, tomato, and mayo, layered between 3 pieces of toasted sourdough bread

Ruben Sandwich 18

Corned beef, sauerkraut, and thousand island dressing on toasted rye

Patty Melt* 18

Half pound certified angus beef burger with caramelized onions and melted swiss cheese on grilled rye

Grilled Cheese 12

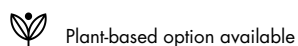
Wisconsin cheddar, American, and gouda cheeses, melted on grilled sourdough. Add bacon, or ham +2.5 or tomato +1.5

A La Carte

Chive Hash Browns	5.00	Two Eggs*	3.50	3 piece Falafel with Tzatziki	5.50
Side Salad	4.00	French Toast	6.00	Bacon	4.75
Fruit Cup	4.00	Buttermilk Waffle	7.00	Chicken or Pork Sausage	4.75
French Fries	4.00	Buttermilk Pancake	6.00	Ham	4.75
Yogurt	3.50	Lemon Poppyseed Pancakes	6.50	Cream Cheese	1.00
Truffle Chive Fries	6.00	Smoked Salmon	6.00	Avocado	3.00
Toast	2.50	Croissant	4.00	Vegan Sausage	4.75

Proudly Serving:

Clover, Colectivo Coffee, Great Lakes Distillery, Jones Farms, Pritzlaff, Rishi Tea, Turano bakery, Twisted Path Distillery



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