

BREAKFAST

BREAKFAST BISCUIT 8.5*

House-made buttermilk biscuit, nitrate-free bacon, organic egg, organic greens, and cheddar cheese.

Veggie sriracha upon request.

FRENCH OMELETTE 11*

Two organic eggs, parmesan, asiago +gruyere cheese blend, spinach, topped with roasted tomato.

Served with organic greens side salad.

BREAKFAST PLATTER 14.5*

Organic eggs any style, roasted garlic-herb potatoes, nitrate-free bacon, and Madison Sourdough seed + grain toast.

SEASONAL SCRAMBLE 14*

Announced on the daily menu board. Two organic eggs scrambled. Served with Madison Sourdough seed + grain toast and organic greens side salad.

AVOCADO TOAST 7.5

Madison Sourdough seed + grain toast, orange infused olive oil, spices.

*Add an organic egg 2**

BUTTERMILK PANCAKES 9.5

Three buttermilk pancakes served with organic Wisconsin maple syrup.

Add blueberry compote 2

Add chocolate chips and whipped cream 2

SWEET CORN PANCAKES 11

Buckwheat and corn pancakes, served with organic Wisconsin maple syrup and a blueberry compote. (GF)

TILLY'S GRANOLA 8

Maple roasted organic oats, coconut, pumpkin seeds, almonds, and dried cherries, served with milk.

Substitute yogurt 1

ORGANIC YOGURT 9

Plain or vanilla yogurt with organic fruit

CHIA BREAKFAST PUDDING 5.5

Organic chia seeds, coconut milk, toasted almonds, coconut, macerated cranberries.

FRUIT CUP 4.5

Mix of seasonal organic fruit.

EXTRAS: egg 3, bacon 4, toast 3, biscuit with jam 4.5, sliced avocado 2.5, potatoes 3, side salad 3

LUNCH

GRILLED CHEESE 8.5

Cheddar and muenster cheese, grilled with balsamic-onion jam on Madison Sourdough seed + grain toast.

Add bacon 3

HAM AND SWISS 10

Medow Farms organic ham, Swiss cheese, whole grain mustard on Madison Sourdough seed + grain toast.

PORTABELLA 11.5

Tomato-marinated and grilled with spinach and mozzarella. Served open-faced on Madison Sourdough seed + grain toast with an organic greens side salad.

*Add an egg 2**

CLASSIC BURGER 11.5*

Grass-fed organic beef burger with cheddar, greens, and mayo on a bun. Served with an organic greens side salad.

Substitute garlic roasted potatoes 2

CHEF KRIS BURGER 14*

Grass-fed organic beef burger with smoked gouda, greens, tomato jam, and dill mustard aioli on a bun.

Served with an organic greens sides salad.

Substitute garlic roasted potatoes 2

SEASONAL SALAD 9.5

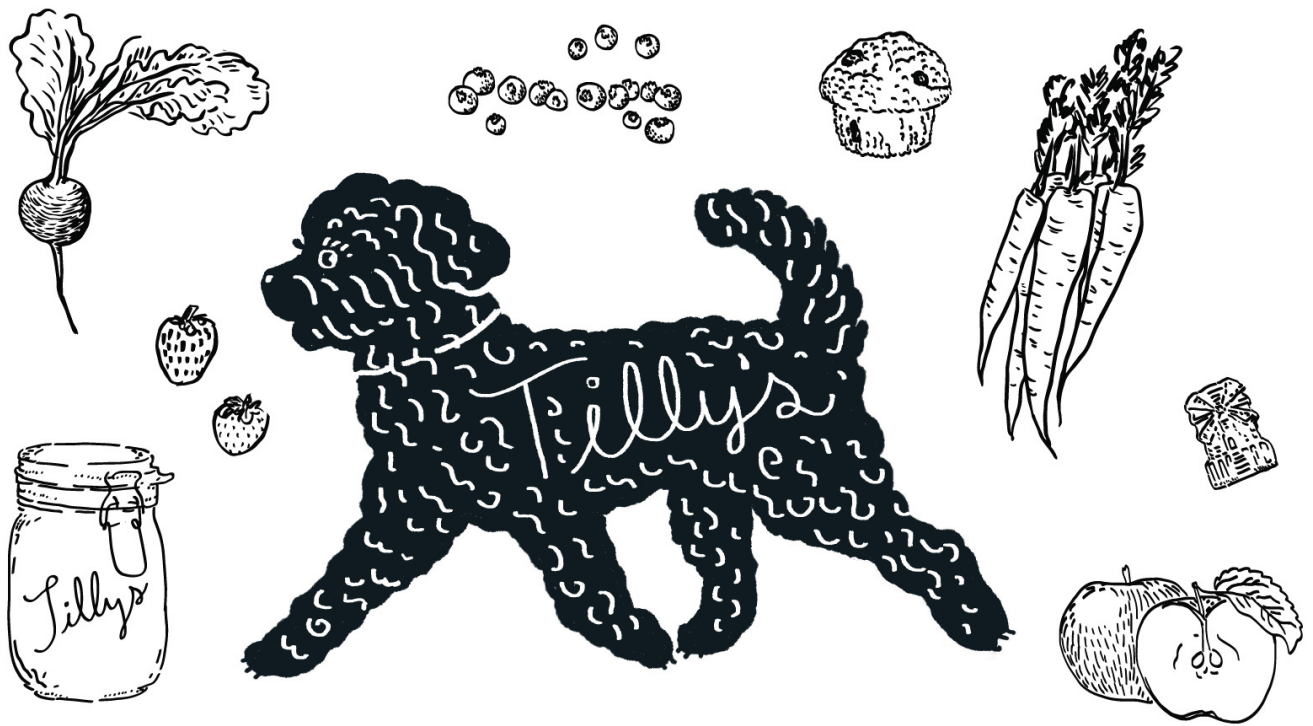
Organic mixed greens, sliced apple, cranberries, toasted walnuts, crumbled blue cheese with a maple-tarragon vinaigrette.

GRAIN BOWL 13

Announced on the daily menu board. Grains and seasonal organic vegetables.

HOUSE-MADE SOUP 5/8

Announced on the daily menu board. Served with Madison Sourdough seed + grain toast.



Seasonal and organic, made from scratch.

We source from local and regional farms whenever possible. We also work to support sustainable models of production, waste, and recycling to minimize our environmental footprint and create a positive ripple in our community.



OUR PARTNERS

Martin & Sons Maple Syrup · Rhineland, WI
Medow Farms · Wabeno, WI
Igl Farms · Antigo, WI
Hidden Springs Creamery · Westby, WI
Driftless Organics · Soldier's Grove, WI
Enos Farm · Spring Green, WI
Vitruvian Farms · McFarland, WI
Madison Sourdough · Madison, WI
Elderberry Hill Farms · Blue Mounds, WI
Hook's Cheese Co. · Mineral Point, WI
Weber Meats · Cuba City, WI