



SEASONAL MENU ITEM

WAKING DAISY

ALL DAY CAFE

Please inform our team of any food allergies prior to ordering.



VEGETARIAN Most vegetarian dishes can be modified to be vegan upon request



CAN BE MODIFIED TO DAIRY-FREE UPON REQUEST



GLUTEN-FREE *



CAN BE MADE GLUTEN-FREE UPON REQUEST +2

STARTERS

Croissant Beignets 8

Powdered Sugar, Whipped Cream

Blueberry Compote +2



Cinnamon Coffee Cake 6

à la mode +3

Honey Butter Biscuits 8

Spinach & Artichoke Dip 13

with Tortilla Chips

Truffle Goat Cheese Beignets 12

Truffle, Honey, Crispy Prosciutto

BREAKFAST

DAISY CAKES

Table Cake 10

Starter, Side, or Share

Single Daisy Cake, Honey Maple Butter Sauce, Lemon Zest, Whipped Cream

Classic Daisy Cake

Daisy Cake, Honey Maple Butter Sauce, Lemon Zest, Blueberry Compote

Short Stack 12 Full Stack 18



Lemon Ricotta Daisy Cake

Whipped Lemon Ricotta, Blueberry Compote, Lemon Zest, Honey Maple Butter Sauce

Short Stack 14 Full Stack 20

Strawberry Shortcake French Toast 17

Brioche, Whipped Ricotta, Strawberries, Shortbread Crumble, Whipped Cream, Honey Maple Butter Sauce

Classic French Toast 15

Classic Benedict* 17

Sliced Ham, Poached Eggs, Scratch Hollandaise, Toasted English Muffin, Petite Greens, Crispy Herb Potatoes

Norwegian Benedict* 23

Norwegian Smoked Salmon, Poached Eggs, Scratch Hollandaise, Toasted English Muffin, Fresh Dill, Pickled Onion, Smoked Trout Caviar, Petite Greens, Crispy Herb Potatoes

Avocado Florentine Benedict* 17

Avocado, Sautéed Spinach, Poached Eggs, Scratch Hollandaise, Toasted English Muffin, Petite Greens, Crispy Herb Potatoes

Classic Omelette* 17

Select Any 3 Ingredients, Crispy Herb Potatoes, Petite Greens, Toast

- Cheddar, Cooper's Sharp, Fontina Gruyere Blend, Goat Cheese, Spinach, Tomato, Zucchini, Mushroom, Bell Peppers, Onion, Bacon, House Sausage, Chicken Sausage, Pulled Ham

Avocado +2

Each Additional Ingredient +1

Biscuits & Gravy* 17

Broadbent's Smoked Country Sausage, Classic Gravy, Two Eggs, Scratch Biscuit, Petite Greens, Crispy Herb Potatoes

Steak & Eggs* 25

5 oz NY Strip, Chimichurri, Two Eggs, Petite Greens, Crispy Herb Potatoes

Farm-to-Fork Hash* 18

Pulled Ham, Diced Potato, Onion, Bell Peppers, Tomato, Mushroom, Zucchini, Fontina, Gruyere, Two Eggs, Toast

Smoked Country Sausage Gravy +3

Joan's Garden* 17

Diced Potato and Sweet Potato, Lemon Quinoa, Onion, Bell Peppers, Zucchini, Mushrooms, Spinach, Tomato, Fontina, Gruyere, Two Eggs

Korean Breakfast Bowl* 21

Kimchi Fried Rice, Tonkatsu Glazed Pork Belly, Sunny Side Up Eggs, Gochugaru, Pickled Vegetables

Harvest Grain Avo Toast 12

Smashed Avocado, Slow Roasted Cherry Tomatoes, Parmesan Fricco, Pickled Fresno Chili, Pickled Onion, Multigrain, 6-min Egg, Petite Greens

Lemon Garlic Shrimp +9

Smoked Salmon +8

Early Bird Burrito* 18

Crispy Hash Browns, Bell Peppers, Onion, Chihuahua Cheese, Scrambled Eggs, Tortilla

Choice of Protein: Bacon, Chicken Tinga, Chorizo or Avocado

Cali Style: Handheld with Smashed Avocado, Spicy Crema, Choice of Salsa

Southwest Style: Smothered in Green Hatch Chili Sauce, Crema, Cheddar, Pico de Gallo +2

Rita's Classic Combo* 16

Two Eggs, Choice of House Blend Sausage or Chicken Sausage, Toast, Petite Greens, Crispy Herb Potatoes

Upgrade to Thick-Cut Bacon +1

WE'RE PROUD TO USE LOCALLY SOURCED...

Free-Range Brown Eggs – Amish Co-Op, Grant County, WI

European Style Butter – Wuthrich, Greenwood, WI

100% Pure Honey – Kallas Honey Farm, Milwaukee, WI

Assorted Cheeses – Bel Gioioso, Denmark, WI

Sausage – Jones Dairy Farm, Fort Atkinson, WI

100% Pure Maple Syrup – Marquette Maple Farm, Fremont, WI



SANDWICHES

Served with Crispy House Fries

- Bluebird Club 19** ■ ●
Turkey, Bacon, Avocado, Blue Cheese, House Aioli, Lettuce, Tomato, Ciabatta
- Nathan's Pastrami Reuben 19** ■ ●
House-Smoked Pastrami, Gruyere, Fontina, Sauerkraut, Cole-Slaw, Pickle, Eddie's Special Sauce, Rye Bread
- B.E.L.T. 17** ■ ●
Thick-Cut Bacon, Over Easy Egg, Bibb Lettuce, Tomato, House Aioli, Sourdough
- Tomato Basil Grilled Cheese 14** ■
Oven Roasted Tomato, Basil, Balsamic Glaze, Fontina, Gruyere, Sourdough
Thick Cut Bacon +3
- Pastrami Banh Mi 19** ●
House-Smoked Pastrami, Pickled Carrot & Daikon, Cucumber, Jalapeño, Cilantro, Hoisin Spicy Mayo, French Bread
- Daisy's Original Burger 17** ■ ●
Double Smashburger, Cooper's Sharp, Eddie's Special Sauce, Bibb Lettuce, Pickle, Onion, Potato Bun
Thick Cut Bacon +3 Egg Your Way +3
- That's My Jam 20** ■ ●
Double Smashburger, Fontina, Gruyere, Bacon Jam, Truffle Aioli, Potato Bun
- Rising Sun 19** ■ ●
Double Smashburger, Cheddar, Creamy Gochujang, Caramelized Kimchi, Sunny Side Up Egg, Potato Bun

SALADS & GRAIN BOWLS

Add the following proteins to any Grain Bowl or Salad:

Crispy or Grilled Chicken Breast +6 **Seared Shrimp +9** **Seared Salmon +12** **NY Strip Steak +12**

- House Salad 7 / 12** ▼
Mixed Greens, Arugula, Onion, Cucumber, Tomato, Toasted Pecan, Choice of Dressing
- Caesar Salad 8 / 13** ▼
Romaine, Shaved Fennel, Parmesan Reggiano, Pickled Onion, House Caesar Dressing
- Bacon & Blue Cobb 18** ★
Arcadian Greens, Butter Lettuce, Romaine, Bacon, Avocado, Hard-Boiled Egg, Blue Cheese Crumbles, Cucumber, Tomato, Red Onion, Boursin-Cheese Dressing
- Mediterranean Harvest Bowl 15** ▼ ■
Arcadian Greens, Couscous, Arugula, Cherry Tomato, Cucumber, Red Onion, Feta, Toasted Pecan, Fried Chickpeas, Cranberry, Dill, Lemon Vinaigrette

ENTRÉES

WOULD YOU LIKE TO STAY FOR *Supper?*

- NY Strip 38**
10 oz NY Strip, Chimichurri, Garlic Mashed Potatoes, Charred Broccolini
- Shrimp Scampi 24** ★
Creamy Polenta, Charred Broccolini
- Mushroom Rigatoni 18**
Wild Mushroom Cream Sauce, Broccolini, Parmesan
Grilled Chicken +6 **Seared Shrimp +9**
- Crispy Pork Belly 24**
Bulldog Tonkatsu Sauce, Kimchi Potato Pancakes, Creamy Gochujang, Szechuan String Beans
- Seared Canadian Atlantic Salmon 26**
Potato Pancakes, Lemon Dill Cream Sauce, Garlic Green Beans
- Chicken Schnitzel 21**
Garlic Mashed Potatoes Mediterranean Cucumber Salad, Garlic-Herb Yogurt Sauce

SIDES All potatoes and fries are fried in beef tallow, but can be fried in vegetable-based oil upon request.

- Crispy Herb Potatoes 5**
- Potato Pancakes 5**
- Crispy House Fries 5**
- Truffle or House Aioli 1.5**
- French Toast 6**
with Honey Maple Butter Sauce
- Greek Yogurt Parfait 8**
Honey, Granola, Fresh Berries
- Thick-Cut Bacon One 3.5 / Two 6**
- Pork Sausage Patty One 3 / Two 5**
- Chicken Sausage Links Two 3 / Four 5**
- Sliced Ham One 3 / Two 5**
- Cage-Free Eggs One 3 / Two 5**
- Overnight Oats 7**
Honey, Chia Seeds, Granola, Fresh Berries
- Fresh Fruit 5**

DESSERT

- Tres Leches Cake 9**
à la mode +3
- Strawberry Shortcake 8**
Scratch Biscuit, Whipped Cream, Strawberries
- Affogato 9**
Vanilla Ice Cream, Double Shot Espresso, Shortbread Crumbles
- Old School Sundae 7**
Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Crushed Peanuts

COCKTAILS

Call Cocktails available starting at \$7+

- Watermelon Breeze 14**
Vodka, Cointreau, White Cranberry, Watermelon, Lemon
- Cucumber Mint Cooler 12**
Vodka, Cucumber, Mint, Lime
- Peach Orchard 13**
High West Bourbon, Peach, Lemon
- Espresso Martini 15**
Ten Head Vodka, Anodyne Coffee, Espresso Syrup, Splash of Cream
- Wisco Old Fashioned 10**
Central Standard North Brandy, Served Sweet, Sour or Press
Substitute High West Bourbon +2
- The Paloma or The Egg 15**
Tres Agaves Tequila, Lime, Grapefruit Soda, Citrus-Melon Egg
Mocktail 11
- Bloody Mary 10 Ask For It Spicy!**
House-Made Bloody Mary Mix
Miller High Life Beer Chaser +2
Mocktail 7
- Pat's Irish Coffee* 13**
Jameson's Irish Whiskey, Daisy's House Blend Coffee, Sweet Cream

SEASONAL REFRESHERS Zero Alcohol

- Citrus Bloom Spritz 7**
- Dirty Chocolate Cola 5**
- Strawberry Coast 7**
Lemonade, Coconut Milk, Strawberry
- Lavender Lemonade 5**

BUBBLY COCKTAILS

- Mimosa 8**
- Mimosa Flight 30**
Seasonal Flight (inquire with Server), includes full bottle of Maison de Madeleine Sparkling Brut
- Rosewater Sparkler 14**
Prosecco, Rosewater, Lemon
- Daisy Spritz 13**
Peychaud's Aperitivo, Prosecco, Soda
- White Sangria 12**
White Wine, Cointreau, Peach, Muddled Fruit, Soda

BEER

- Miller Lite 5**
- Spotted Cow / New Glarus 6**
- Happy Place Pale Ale / Third Space 6**

WINE & BUBBLES

- Sparkling Brut**
 - Maison de Madeleine, France **8/32**
 - Chandon, California, 187ml **16**
 - Veuve Cliquot, Champagne, 750ml **140**
- Prosecco 13/52**
Avisi, D.O.C., Italy
- Sauvignon Blanc 10/40**
Mussel Bay, Marlborough, New Zealand
- Chardonnay 11/44**
La Crema, Monterey, California
- White Blend 8/32**
Dory, Portugal
- Rosé 10/40**
Chateau Ste. Michelle, Columbia Valley, WA
- Pinot Noir 11/44**
Adorn, California
- Cabernet Sauvignon 12/48**
Method, California
- Red Blend 12/48**
Guarda Rios, Portugal

COFFEE, TEA, & JUICE

- Drip Coffee 4**
Locally Roasted Custom Blend from Anodyne
- Rishi Hot Tea 4.5**
Rishi Premium Sachets
- Rishi Iced Tea 4**
- Espresso 3 / 5**
Single or Double Shot
- Latte 6**
Hot or Iced, Oat Milk Available +1
Honey or Vanilla Latte Available
- Matcha Latte 7**
Watermelon Matcha Latte +1
Blueberry +1
- Cereal Milk Latte 7**
Lavender, White Chocolate, Fruity Pebbles
- Cappuccino 6**
Oat Milk Available +1
- Masala Chai 6**
Rishi
- Dirty Chai 7**
Rishi Masala Chai, Espresso
- Fresh Squeezed Orange Juice 4.5**
- Fresh Squeezed Lemonade 4.5**

DRINK UP BUTTERCUP!

90-Minute Table Limit During Peak Periods.

Please inform our team of any food allergies prior to ordering. A 20% gratuity will be automatically added to all parties of eight or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution in preparing your meal, we cannot guarantee a completely allergen-free environment. Cross-contamination is possible. We do not have a dedicated gluten-free fryer. Fried items, including potatoes and french fries, may be exposed to cross-contamination. GF Lemon Herb Quinoa can be substituted in place of potatoes upon request.