



SEASONAL MENU ITEM



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

Seasonal Compote +2



Rose's Deviled Eggs

Smoked Salmon Mousse

3 for 7 6 for 12

Honey Butter Biscuits 8

Scratch Biscuits, Honey Maple Butter



Toaster Strudel 8

Seasonal Filling, Classic Icing

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, Seasonal Compote

Short Stack 12 Full Stack 18



Peaches & Cream Daisy Cake

Caramelized Peaches, Whipped Lemon Ricotta, Whipped Cream, Lemon Zest, Honey Maple Butter Sauce

Short Stack 14 Full Stack 20



Berry Crumble French Toast 17

Brioche, Triple Berry Compote, Whipped Lemon Ricotta, Whipped Cream, Streusel Crumble, 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



Crab Cake Benedict* 24

Blue Lump Crab Cakes, Sautéed Spinach, Poached Eggs, Scratch Hollandaise, Chives, Lemon, Toasted English Muffin, 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



Shrimp & Grits* 22

Cheddar Grits, Cajun Shrimp, Smoked Country Sausage Gravy, Slow Roasted Cherry Tomatoes, Poached Egg, Micro Greens

Wagyu Steak & Eggs* 28

8oz Wagyu Sirloin, Two Eggs, Petite Greens, Crispy Herb Potatoes



Chorizo Hash* 18

Chorizo, Diced Potato, Onion, Bell Pepper, Jalapeño, Chihuahua Cheese, Smashed Avocado, Two Eggs, Crema, Cilantro, Tortilla Chips, Salsa Verde

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 14

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



Barry's Bagel & Lox* 19

Norwegian Smoked Salmon, Toasted Bagel, Cream Cheese, Capers, Onion, Tomato, 6 Minute Egg

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 Pesto Grilled Cheese 15 ■

Oven Roasted Tomato, Walnut Pesto, Balsamic Glaze, Fontina, Gruyere, Sourdough

Thick Cut Bacon +3

New England Shrimp Roll 19 ●

Poached Shrimp, Lemon Herb Dressing, Celery, Onion, Bibb Lettuce, Split Top Roll

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

Korean BBQ Chicken Sandwich 19 ●

Crispy Fried Chicken Breast, Bulldog Sauce, Kimchi, Pickled Onion, Carrot, Daikon, Potato Bun

SALADS & GRAIN BOWLS

Add the following proteins to any Grain Bowl or Salad:

Grilled Chicken Breast +6

Crispy Chicken Breast +7

Seared Shrimp +9

8oz. Wagyu Sirloin +16

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?*

Wagyu Steak Frites 32

8oz Wagyu Sirloin, Crispy House Fries, Petite Greens, House Aioli

Mushroom Rigatoni 18

Wild Mushroom Cream Sauce, Spinachi, Parmesan

Grilled Chicken +6 Seared Shrimp +9

Chicken Schnitzel 21

Whipped 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

Cage-Free Eggs One 3 / Two 5

Overnight Oats 7
Honey, Chia Seeds, Granola, Fresh Berries

Fresh Fruit 5

DESSERT

Tres Leches Cake 9

Affogato 9

Vanilla Ice Cream, Double Shot Espresso, Shortbread Crumbles

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COCKTAILS

Call Cocktails available starting at \$7+

-  **Watermelon Breeze 13**
Vodka, Cointreau, White Cranberry, Watermelon, Lemon
-  **Summer Solstice 12**
Del Maguey Mezcal, Peychaud's Aperitivo, Passion Fruit, Lime
- Espresso Martini 13**
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
- Bloody Mary 11 Ask For It Spicy!**
House-Made Bloody Mary Mix
Miller High Life Beer Chaser +2
Mocktail 7
- Pat's Irish Coffee* 13 Have It Hot or Iced!**
Jameson's Irish Whiskey, Daisy's House Blend Coffee, Sweet Cream Foam

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 9**
-  **Mimosa Flight 34**
Seasonal Flight (inquire with Server), includes full bottle of Maison de Madeleine Sparkling Brut
-  **French 75 13**
Aviation Gin, Cointreau, Lemon, Sparkling Brut
- Daisy Spritz 13**
Peychaud's Aperitivo, Prosecco, Soda

BEER

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

WINE & BUBBLES

BY THE GLASS

- Sparkling Brut**
Maison de Madeleine, France **9/36**
Chandon, California, 187ml **15**
- Prosecco 12/48**
Avisi, D.O.C., Italy
- Sauvignon Blanc 9/36**
Mussel Bay, Marlborough, New Zealand
- Cabernet Sauvignon 10/40**
Method, California

BY THE BOTTLE

- Veuve Clicquot Champagne 95**
Reims, France
- White Blend 28**
Dory, Portugal
- Chardonnay 36**
La Crema, Monterey, California
- Rosé 32**
Chateau Ste. Michelle, Columbia Valley, WA
- Pinot Noir 28**
Adorn, California
- Red Blend 28**
Guarda Rios, Portugal

COFFEE, TEA, & JUICE

- Drip Coffee 4**
Locally Roasted Custom Blend from Anodyne
- Iced Coffee 4**
- 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.