

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

ALL DAY STARTERS

Croissant Beignets 9

Powdered Sugar, Whipped Cream

Scratch Caramel +2

Rose's Deviled Eggs

Smoked Salmon Mousse

3 for 5.5 6 for 11

Honey Butter Biscuits 8

Scratch Biscuits, Honey Maple Butter

ALL DAY BREAKFAST

DAISY CAKES

All Daisy Cakes are served with our Signature Honey Maple Butter Sauce Made with **locally sourced** Wüthrich European-Style Butter, 100% Pure Wisconsin Maple Syrup, and Local Kallas Honey

Table Cake 12

Starter, Side, or Share

Whipped Cream, Lemon Zest

Classic Daisy Cake 13

Seasonal Compote, Lemon Zest

Caramel Apple Daisy Cake 17

Fire Roasted Apples, Scratch Caramel, Whipped Cream, Caramelized Pecans

PB Banana French Toast 19

Whipped Peanut Butter Crème, Sliced Banana, Chocolate Chips, Caramelized Pecans

Classic Brioche French Toast with Fresh Berries 16 

Classic Benedict* 17

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

Norwegian Benedict* 23

Cold-Smoked Atlantic Salmon, Poached Eggs, Scratch Hollandaise, Fresh Dill, Pickled Onion, Toasted English Muffin, Crispy Herb Potatoes, Petite Greens

Avocado Florentine Benedict* 17

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

Farm-to-Fork Omelet 18

Diced Ham, Pork Sausage, Mushrooms, Peppers, Onion, Cheddar, Toast, Crispy Herb Potatoes, Petite Green

The Forager Omelet 19

Mushrooms, Caramelized Onion, Roasted Red Peppers, Spinach, Goat Cheese, Herbs, Toast, Crispy Herb Potatoes, Petite Greens

Classic Omelette 17

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

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

Avocado +2
Each Additional Ingredient +1

Biscuits & Gravy* 18

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

Shrimp & Grits* 23

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

Wagyu Steak & Eggs* 30

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

Chorizo Hash* 18

Chorizo, Diced Potato, Onion, Bell Pepper, Jalapeño, Chihuahua Cheese, Smashed Avocado, Over Easy 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, Over Easy Eggs

Korean Breakfast Bowl* 22

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 Frico, Pickled Fresno Chili, Pickled Onion, Multigrain, 6-min Egg, Petite Greens

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* 14

2 Eggs, Toast, Crispy Herb Potatoes, Petite Greens

Pork Sausage, Chicken Sausage, Ham or Avocado +3
Thick-Cut Bacon +4

Morning Stack Sando 17

Broadbent's Country-Smoked Sausage, Bacon Jam, Scrambled Egg, Cooper Sharp, Crispy Hash Brown, Potato Bun, Crispy Herb Potatoes, Petite Greens

Chicken Fried Chicken* 19

Panko-Crusted Chicken, Chipotle-Smoked Country Sausage Gravy, Pickled Onion, Crispy Herb Potatoes, Petite Greens

ALL DAY SANDWICHES

Served with Crispy House Fries, Petite Greens and Pickle

 **The Gobbler 19** ■ ●
Turkey, Brie, Cranberry Compote, Arugula, Toasted Ciabatta

 **Tuscan Chicken 19** ■ ●
Grilled Chicken, Prosciutto, Fontina-Gruyère, Arugula, Tomato, Walnut Pesto, House Aioli, Grilled Ciabatta

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

 **Tuna Melt 18**
White Albacore Tuna Salad, Sharp Cheddar, Cooper Sharp, Pickle, Jalapeño Chips, Fresh Dill, Light Rye

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

 **Steak & Egg Sando* 24** ●
Wagyu Sirloin, Caramelized Onion, Gruyère, Fontina, Arugula, Over-Easy Egg, Horseradish Aioli, Toasted Ciabatta

ALL DAY SALADS, GRAIN BOWLS & SOUPS

Add the following proteins to any Grain Bowl or Salad:

Grilled or Crispy Chicken +5

 **Tomato Bisque 4 / 7**
Served with Sourdough

Bacon & Blue Cobb 16 ★
Arcadian Greens, Butter Lettuce, Romaine, Bacon, Avocado, Hard-Boiled Egg, Cucumber, Tomato, Red Onion, House Ranch, Fresh Dill

 **Hot Honey Chipotle Crunch 16** ▼
Arcadian Greens, Butter Lettuce, Romaine, Avocado, Sweet Corn, Black Beans, Red Onion, Tomato, Cilantro Cheddar, Tortilla Strips, Chipotle Crema, Hot Honey

Mediterranean Harvest Bowl 15 ▼ ■
Arcadian Greens, Couscous, Arugula, Cherry Tomato, Cucumber, Red Onion, Feta, Caramelized Pecans, Fried Chickpeas, Cranberry, Dill, Lemon Vinaigrette

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

Crispy Herb Potatoes 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

Free-Range Amish Eggs One 3 / Two 5

Plain Bagel 5
with Plain Cream Cheese

Fresh Fruit 5

When the brunch crowd heads home, Waking Daisy becomes yours!

Host your next shower, corporate event, birthday, or private celebration after regular business hours with exclusive use of the restaurant! The best part, **no traditional restaurant buyout fees required!**

Let's start planning! catering@wakingdaisy.com

 **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



COCKTAILS

Call Cocktails available starting at \$7+

Spiced Pear Martini 13

Vodka, Pear, Vanilla, Lemon

Sweater Weather 13

High West Bourbon, Becherovka, Mulled Apple Cider, Rosemary

Espresso Martini 13

Ten Head Vodka, Anodyne Coffee, Espresso Syrup, Splash of Cream

Make It Pumpkin Spice +1

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 SELECTIONS Zero Alcohol

Hot Mulled Cider 6.5

Make It Boozy with High West Bourbon +5

Hot Chocolate 5.5

Strawberry Coast 7

Lemonade, Coconut Milk, Strawberry

Lavender Lemonade 5

Citrus Bloom Spritz 7

BUBBLY COCKTAILS

Mimosa 9

Mimosa Flight 34

Seasonal Flight (inquire with Server), includes full bottle of Maison de Madeleine Sparkling Brut

Poinsetta 11

Aviation Gin, Cointreau, Maison de Madeleine Brut, Cranberry

Limoncello Spritz 10

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
Inquire with Server for Flavors

Matcha Latte 7

Vanilla +1 Blueberry +1

Cereal Milk Latte 7

Apple, White Chocolate, Apple Jacks

Cappuccino 6

Oat Milk Available +1

Masala Chai 6

Rishi

Dirty Chai 7

Rishi Masala Chai, Espresso

London Fog 6

Rishi Earl Grey, Lavender, Vanilla

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.