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 · 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 14
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
OR 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 +1

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-Gruyere, 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, Gruyere, Fontina, Arugula, Over-Easy Egg, Horseradish Aioli, Toasted Ciabatta

ALL DAY SALADS, GRAIN BOWLS & SOUPS

Add Grilled or Crispy Chicken to Any Grain Bowl or Salad +5

Hot Honey Chipotle Crunch 15 ▼
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

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

Tomato Bisque 4 / 7
Served with Sourdough

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 3.5 / 6

Pork Sausage Patty 3 / 5

Chicken Sausage Links 3 / 5

Free-Range Amish Eggs 3 / 5

Plain Bagel 5
with Plain Cream Cheese

Fresh Fruit 5

DRINK UP BUTTERCUP!

COCKTAILS

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
Make it a 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

Citrus Bloom Spritz 7

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

Latte 6
Hot or Iced, Oat Milk +1
Inquire with Server for Flavors

Matcha Latte 7
Vanilla or Blueberry +1

Cereal Milk Latte 7
Apple, White Chocolate, Apple Jacks

Cappuccino 6
Oat Milk +1

Masala Chai 7
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

BUBBLY COCKTAILS

Mimosa 9

Mimosa Flight 34
Seasonal Flight (Inquire with Server), Includes full bottle of Maison de Madeleine Sparkling Brut

Poinsettia 13
Aviation Gin, Cointreau, Maison de Madeleine Brut, Cranberry

Limoncello Spritz 10

BEER

Miller Lite 5

Spotted Cow / New Glarus 5

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
Avissi, 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

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.*

WE'RE PROUD TO USE LOCALLY SOURCED

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

Assorted Cheeses
Bel Gioioso, Denmark, WI

European Style Butter
Wüthrich, Greenwood, WI

Sausage
Jones Dairy Farm, Fort Atkinson, WI

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

100% Pure Honey
Kallas Honey Farm, Milwaukee, WI