

WAFFLES

Stone Creek Coffee Bakery made Liège-Style waffles, which are slightly crisp and sweeter than Belgian waffles.



Blueberry + Lavender + Lemon \$9.75

Blueberry Lavender Compote + Lavender Lemon Curd + Whipped Blueberry Mascarpone + Fresh Blueberries + Candied Lemon Slice + Edible Flowers

Basil Pesto + Roasted Veggies + Mozzarella* \$9.75

Roasted Vegetable Medley + Basil Pesto Cream Sauce + Mozzarella Pearls + Over Easy Egg + Balsamic Reduction

Ham + Egg + Gruyère* \$10.00

Hickory Smoked Ham + Gruyère Cheese Sauce + Over Easy Egg + SCC Salad + Lemon Dijon Vinaigrette

Maple Syrup + Butter \$8.00

Maple Valley Syrup + Cultured Butter

HOUSEMADE YOGURT BOWLS

Stone Creek Coffee yogurt is made in our kitchen with locally sourced whole milk.



GF MAKE V Rhubarb + Cardamom + Pistachio \$9.50

Cardamom Yogurt + Rhubarb Sauce + Roasted Rhubarb + Pistachios + Raspberries + Rhubarb Twirl

GF MAKE V Strawberry + Chamomile \$9.50

Chamomile Infused Yogurt + Strawberry Compote + Chamomile Granola + Toasted Pepitas + Edible Flowers

GF MAKE V Berries + Granola \$9.00

Honey Yogurt + Fresh Berries + Mixed Berry Preserves + Toasted Almond & Oat Granola + Clover Honey

GF V In lieu of Housemade Yogurt, Coconut Yogurt available Add \$1.00

BOWLS

A full meal in one bowl made with locally sourced ingredients.



GF Sweet Potato Fritter + Avocado + Gochujang* \$10.00

Smashed Avocado + Sunny Side Up Egg + Gochujang Cipollini Onion + Gochujang Miso Mayo + Sesame Seeds + Scallions

GF Spring Potato + Herbs + Hard Boiled Egg Salad \$10.00

Yukon Gold Potatoes + Cucumbers + Green Goddess Dressing + Crunchy Veggies + Hard Boiled Egg + Pickled & Crispy Shallots

GF MAKE V Cauliflower Hash + Avocado + Egg* \$9.75

Riced Cauliflower + Bell Peppers + Mushrooms + Spinach + Turmeric + Sunny Side Up Egg + Avocado + Microgreens



VEGAN



GLUTEN-FRIENDLY



CAN BE MADE VEGAN WITH MODIFICATIONS



CAN BE MADE GLUTEN-FRIENDLY WITH MODIFICATIONS

FYI

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

EGG SANDWICHES

Served on a toasted Brioche bun from the Stone Creek Coffee Bakery



MAKE GF Biscuit + Fried Green Tomato + Egg* \$9.75

Buttermilk Biscuit + Bacon + Over Easy Egg + Remoulade + Corn Relish

MAKE GF Avocado + Seeded Sourdough + Egg* \$9.75

Toasted Seeded Sourdough + Avocado Mousse + Pea Salad + Feta + Sunny Side Up Egg + Edible Flowers

V Vegan Breakfast Tacos \$9.75

Chimichurri Braised Portabella Mushrooms + Scrambled Mung Bean "Eggs" + Fundido + Pico de Gallo + Cilantro

MAKE GF Avocado + Spicy Egg* \$9.75

Over Easy Egg + Smashed Avocado + Sriracha Mayo + Pickled Relish

MAKE GF Bacon + Egg + Cheese \$9.75

Crispy Egg + Nueske's Bacon + Cheddar Cheese + SCC Salad + Lemon Dijon Vinaigrette

MAKE GF Sausage + Egg + Cheese \$9.75

Crispy Egg + Jones Dairy Farm Sausage Patty + Cheddar Cheese + Apple + SCC Salad + Lemon Dijon Vinaigrette

GF No bun? Try our sandwiches on an SCC Salad Add \$1.50

GF Substitute Gluten-Friendly Bun for a Brioche Bun Add \$2.00

ON THE SIDE



GF V Coconut + Matcha Overnight Oats \$5.75

Rollled Oats + Coconut Chia Seed Pudding + Matcha + Kiwi

GF V Roasted Potatoes \$4.50

Roasted Gem Potatoes Served with Housemade Ketchup

GF V Seasonal Fruit \$4.50

Strawberries + Pineapple + Bananas

GF MAKE V Honey Yogurt \$5.00

Housemade Whole Milk Yogurt + Honey + Side of Toasted Almond & Oat Granola

MAKE GF Buttered Toast with Jam \$4.00

Thick Cut Housemade Country Loaf + Strawberry Rhubarb Jam

GF SCC Arugula Salad \$3.50

Arugula + Fresh Herbs + Radish + Scallions + Lemon Dijon Vinaigrette

GF Bacon \$3.50

Two Crispy Slices of Nueske's Bacon

GF Sausage \$4.00

Two Jones Dairy Farm Sausage Patties

GF One Egg (Crispy or Over Easy) \$2.00

Milo's Poultry Farm Brown Eggs

NO NUTS, NO DAIRY, NO MEAT, NO PROBLEM. JUST ASK US.



As we continue to build our "Farm to Cup" coffee program that welcomes every kind of #coffeegeek, we want our food program to mirror that spirit. Our Project EAT menu will always strive to include coffee centric comfort food that is Elegant, Accessible, and Transparent: EAT.

OUR LOCAL VENDORS:

Maple Valley Cooperative - Cashton, WI

Vern's Cheese - Chilton, WI

Nueske's - Wittenberg, WI

Jones Dairy Farm - Fort Atkinson, WI

Milo's Poultry Farms - Bonduel, WI

Kallas Honey - Milwaukee, WI

Middleton's Preserves - Wadsworth, IL

Sassy Cow Creamery - Columbus, WI

STONE CREEK COFFEE

 @stonecreekcoffee
#stonecreekcoffee | #coffeegeeks

We stand by all of our products and we very much welcome feedback.

Please inform your barista if you're not happy with your experience.

You can also reach us at:

E: customers@stonecreekcoffee.com

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The Stone Creek Coffee Factory
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FOOD MENU

DOWNER CAFE

