



SUN UP MENU

6 AM - 2 PM

WAFFLES

Stone Creek Coffee Bakery made Liege-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 Rhubarb + Cardamom + Pistachio \$9.50

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

GF Strawberry + Chamomile \$9.50

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

GF Berries + Granola \$9.00

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

GF 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 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



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| | Biscuit + Fried Green Tomato + Egg* | \$9.75 |
| | Buttermilk Biscuit + Bacon + Over Easy Egg + Remoulade + Corn Relish | |
| | Avocado + Seeded Sourdough + Egg* | \$9.75 |
| | Toasted Seeded Sourdough + Avocado Mousse + Pea Salad + Feta + Sunny Side Up Egg + Edible Flowers | |
| | Vegan Breakfast Tacos | \$9.75 |
| | Chimichurri Braised Portabella Mushrooms + Scrambled Mung Bean "Eggs" + Fundido + Pico de Gallo + Cilantro | |
| | Avocado + Spicy Egg* | \$9.75 |
| | Over Easy Egg + Smashed Avocado + Sriracha Mayo + Pickled Relish | |
| | Bacon + Egg + Cheese | \$9.75 |
| | Crispy Egg + Nueske's Bacon + Cheddar Cheese + SCC Salad + Lemon Dijon Vinaigrette | |
| | Sausage + Egg + Cheese | \$9.75 |
| | Crispy Egg + Jones Dairy Farm Sausage Patty + Cheddar Cheese + Apple + SCC Salad + Lemon Dijon Vinaigrette | |
| | No bun? Try our sandwiches on an SCC Salad | Add \$1.50 |
| | Substitute Gluten-Friendly Bun for a Brioche Bun | Add \$2.00 |
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| | | Coconut + Matcha Overnight Oats | \$5.75 |
| | | Rollled Oats + Coconut Chia Seed Pudding + Matcha + Kiwi | |
| | | Roasted Potatoes | \$4.50 |
| | | Roasted Gem Potatoes Served with Housemade Ketchup | |
| | | Seasonal Fruit | \$4.50 |
| | | Strawberries + Pineapple + Bananas | |
| | | Honey Yogurt | \$5.00 |
| | | Housemade Whole Milk Yogurt + Honey + Side of Toasted Almond & Oat Granola | |
| | | Buttered Toast with Jam | \$4.00 |
| | | Thick Cut Housemade Country Loaf + Strawberry Rhubarb Jam | |
| | | SCC Arugula Salad | \$3.50 |
| | | Arugula + Fresh Herbs + Radish + Scallions + Lemon Dijon Vinaigrette | |
| | | Bacon | \$3.50 |
| | | Two Crispy Slices of Nueske's Bacon | |
| | | Sausage | \$4.00 |
| | | Two Jones Dairy Farm Sausage Patties | |
| | | 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.



SUN DOWN MENU

4 PM - 9 PM

SHARING SIZE PERSONAL SIZE

BOARDS



GF	Deviled Egg Board Traditional Deviled Eggs + Pickled Deviled Eggs + Everything Seasoned Deviled Eggs Served with Toppings	\$15.00	\$9.00
GF	Everything Board Wisconsin Cheeses + Grilled Wisconsin Sausage + Mini Cheese Balls + Kallas Honey + Pickled Zucchini + Stuffed Peppadews + Grapes + Candied Pecans + Crackers	\$18.00	\$12.00
GF	Sweet Treats Board Lemon Bar + Caramel Espresso Panna Cotta + Flourless Chocolate Cake + Chocolate Covered Fruits	\$15.00	\$10.00
	Dip and Veggie Board Tzatziki + Herbed White Bean Dip + Golden Beet Hummus + Veggies + Edible Flowers + Grilled Naan	\$15.00	\$9.00
GF	Meat and Cheese Board Assortment of Wisconsin Cheeses + Kite Hill Dairy-Free Ricotta Alternative Dip + Grilled Sausage + Spanish Meats + Crackers + Cornichons + Apple + Kallas Honey	\$18.00	\$12.00

BOWLS

*Add a protein, just ask!



GF V	Poke Bowl Sushi Rice + Avocado + Edamame + Mango + Scallions + Marinated Carrots + Red Cabbage + Cucumber + Sesame Seeds + Tahini Ginger Sauce Add a Soft Boiled Egg \$2.00 or Crispy Tofu \$3.00	\$15.00
GF	Mojo Bowl Citrus Quinoa + Pulled Mojo Pork + Black Beans + Plantain Tostones + Lime Crema + Oranges + Banana Leaf	\$15.00
	3 Cheese Mac Wisconsin Smoked Gouda + Cheddar + & Gruyère Style Cheeses Add Bacon & Scallions \$3.00	\$13.00
	Shawarma Spiced Cauliflower Bowl Farro Quinoa Blend + Roasted Cauliflower Florets + Red Cabbage Slaw + Hummus + Feta + Pickled Red Onions + Green Tahini Drizzle Add Chicken \$5.00 or Crispy Tofu \$3.00	\$15.00
GF V	Vegetable Curry Bowl Cilantro Lime Rice + Yellow Curry + Green Beans + Red Peppers + Lime Wedges + Candied Peanuts Add Chicken \$5.00 or Crispy Tofu \$3.00	\$13.00

KIDS BOARDS & BOWLS

Kids Board Turkey Sandwich + Fruit + Sweet Treat	\$6.00
Kids Bowl Buttered Noodles + Fruit + Sweet Treat	\$6.00



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FOOD MENU

WHITEFISH BAY CAFE



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