

WAFFLES

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



- Peach + Brown Butter Crumble** \$9.75
Peach Compote + Brown Butter Oat Crumble + Almond Mascarpone + Brûléed Peaches
- Chocolate + Marshmallow + Graham Cookie** \$9.75
Chocolate Pastry Cream + Toasted Homemade Marshmallows + Graham Cookies
- 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** **Passion Fruit + Lime + Coconut** \$9.50
Lime Yogurt + Passion Fruit Curd + Coconut Granola + Kiwi + Star Fruit + Lotus Root + Candied Lime Zest
- GF** **Strawberry + Basil + Lemon** \$9.50
Lemon Yogurt + Macerated Strawberries + Olive Oil Cake
- 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** **CHILAQUILES*** \$9.75
Corn Chips + Salsa Verde + Sunny Side Up Egg + Lime Crema + Cotija + Pickled Red Onions + Micro Cilantro
- GF** **Zucchini Fritter + Peppered Bacon + Egg*** \$10.00
Zucchini Fritters + Sunny Side Up Egg + Peppered Bacon + Chive Sour Cream
- GF** **Cauliflower Hash + Avocado + Egg*** \$9.75
Riced Cauliflower + Bell Peppers + Mushrooms + Spinach + Turmeric + Sunny Side Up Egg + Avocado + Microgreens
- MAKE GF** **Key Lime + Coconut Overnight Oats** \$6.00
Rolled Oats + Chia Seeds + Key Lime + Graham Cookie Crumble + Toasted Coconut

V VEGAN

GF GLUTEN-FRIENDLY

MAKE V CAN BE MADE VEGAN WITH MODIFICATIONS

MAKE GF 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



- Brat + Pretzel + Egg*** \$9.75
Beer Braised Brat + Pretzel Bun + Sauerkraut + Over Easy Egg + Brown Mustard + Smoked Paprika Aioli
- MAKE GF** **Sweet Corn + Poblano + Egg** \$9.75
Roasted Sweet Corn & Poblano Fritter + Crispy Egg + Poblano Crema + Cheddar Crisp
- V** **Crispy Cauliflower + Slaw + Avocado Tacos** \$9.75
Flour Tortillas + Scrambled Mung Bean "Eggs" + Crispy Cauliflower + Agave Lime Dressing + Red Cabbage Slaw + Avocado Crema
- 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** **Roasted Potatoes** \$4.50
Roasted Gem Potatoes Served with Housemade Ketchup
- GF** **V** **Seasonal Fruit** \$4.50
Watermelon + Honeydew + Cantaloupe
- 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** **V** **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
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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



KITCHEN + BAKERY

SUMMER 2024