



# AM MENU

6 AM - 3 PM

## 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

**Strawberry + Basil + Lemon** \$9.50

Lemon Yogurt + Macerated Strawberries + Olive Oil Cake

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

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

**MAK GF** **MAK V** **Key Lime + Coconut Overnight Oats** \$6.00

Rolled Oats + Chia Seeds + Key Lime + Graham Cookie Crumble + Toasted Coconut

**V** VEGAN

**GF** GLUTEN-FRIENDLY

**MAK V** CAN BE MADE VEGAN WITH MODIFICATIONS

**MAK 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

**MAK 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

**MAK GF** **Avocado + Spicy Egg\*** \$9.75

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

**MAK GF** **Bacon + Egg + Cheese** \$9.75

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

**MAK 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** **MAK V** **Honey Yogurt** \$5.00

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

**MAK 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.



# PM MENU

4 PM - 9 PM

SHARING SIZE PERSONAL SIZE

## BOARDS



- GF Deviled Egg Board** **\$15.00** **\$9.00**  
Traditional Deviled Eggs + Pickled Deviled Eggs + Everything Seasoned Deviled Eggs Served with Toppings
- GF Everything Board** **\$18.00** **\$12.00**  
Assorted Wisconsin Cheeses + Grilled Sausage + Mini Cheese Balls + Kallas Honey + Pickled Zucchini + Stuffed Peppadews + Grapes + Candied Pecans + Crackers
- MAKE GF Dip + Veggie Board** **\$15.00** **\$9.00**  
Tzatziki + Herbed White Bean Dip + Golden Beet Hummus + Veggies + Stuffed Peppadews + Grilled Naan

## BOWLS

\*Add a protien, just ask!



- Chicken + Waffle** **\$15.00**  
Sweet & Spicy Fried Chicken + Liège Waffle + Pickled Jalapeños + Maple Syrup
- Chicken Meatballs + Red Curry** **\$15.00**  
Thai Inspired Chicken Meatballs + Red Curry + Coconut + Thai Basil
- MAKE GF Lemon Chicken + Orzo** **\$15.00**  
Basil Orzo + Grilled Lemon Chicken + Summer Squash + Pan Seared Feta + Pine Nuts
- GF Chili Butter Salmon + Mango + Rice** **\$16.00**  
Grilled Salmon + Jasmine Lime Rice + Mango Salsa + Chili Butter
- MAKE GF 3 Cheese Mac** **\$13.00**  
Wisconsin Smoked Gouda + Cheddar + Gruyère Style Cheeses  
Add Bacon & Scallions \$3.00 or Chicken \$4.00
- V GF Poke Bowl** **\$15.00**  
Sushi Rice + Avocado + Edamame + Mango + Scallions + Marinated Carrots + Red Cabbage + Cucumber + Sesame Seeds + Tahini Ginger Sauce  
Add a Soft Boiled Egg \$2.00, Crispy Tofu \$3.00, or Chicken \$4.00

## KIDS BOARDS & BOWLS

- Kids Board** **\$6.00**  
Grilled Cheese Sandwich + Fruit + Sweet Treat
- Kids Bowl** **\$6.00**  
Buttered Noodles + Fruit + Sweet Treat

# FOOD MENU

WHITEFISH BAY CAFE



KITCHEN + BAKERY

SUMMER 2024



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