



# AM MENU

6 AM - 3 PM

## WAFFLES

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



- Pear + Rose + Cardamom \$9.75**  
Cardamom Pear Compote + Whipped Rose Mascarpone + Pistachios + Pomegranate Seeds + Rose Pistachio Toffee
- Bourbon Toffee + Bananas + Pecans \$9.75**  
Roasted Pecan Butter + Warm Bourbon Toffee + Brûléed Bananas + Spiced Pecans + Whipped Cream
- 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.



- Maple + Apple Cider \$9.50** (MAKE GF, MAKE V)  
Maple Scented Yogurt + Apple Butter + Brûléed Bananas + Maple Almond Granola + Apple Cider Donut Hole
- Roasted Plum + Orange + Granola \$9.50** (GF, MAKE V)  
Orange Scented Yogurt + Honey Roasted Red Plums + Almond Butter Granola + Burnt Orange
- Berries + Granola \$9.00** (GF, MAKE V)  
Honey Yogurt + Fresh Berries + Mixed Berry Preserves + Toasted Almond & Oat Granola + Clover Honey
- In lieu of Housemade Yogurt, Coconut Yogurt available Add \$1.00**

## BOWLS

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



- Pesto + Potato + Egg\* \$10.00** (GF, MAKE V)  
Roasted Gem Potatoes + Pumpkin Seed Poblano Pesto + Sunny Side Up Egg + Herbed Lemon Aioli + Parmesan Cheese + Red Chili Flakes
- Pumpkin Polenta + Roasted Veggies + Egg\* \$10.00** (GF)  
Parmesan Pumpkin Polenta + Roasted Root Vegetables & Brussel Sprouts + Brown Butter Sage Sauce + Sunny Side Up Egg + Microgreens
- Cauliflower Hash + Avocado + Egg\* \$9.75** (GF, MAKE V)  
Riced Cauliflower + Bell Peppers + Mushrooms + Spinach + Turmeric + Sunny Side Up Egg + Avocado + Microgreens

(V) VEGAN

(MAKE V) CAN BE MADE VEGAN WITH MODIFICATIONS

(GF) GLUTEN-FRIENDLY

(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



- Butternut Squash + Sage + Bacon \$9.75** (MAKE GF)  
Crispy Egg + Brown Butter Sage Sauce + Roasted Butternut Squash + Dried Cranberries + Caramelized Onions + Crumbled Bacon
- Thai Chili Sauce + Chicken Patty + Egg \$10.25**  
Thai Inspired Chicken Patty + Chili Sauce + Crispy Egg + Sriracha Mayo + Coriander Pickled Veggies + Cilantro
- Potatoes + Soy "Chorizo" Vegan Tacos \$9.75** (V)  
Soy Chorizo + Roasted Spiced Potatoes + Pickled Onions + Lime Crema + Micro Cilantro
- Avocado + Spicy Egg\* \$9.75** (MAKE GF)  
Over Easy Egg + Smashed Avocado + Sriracha Mayo + Pickled Relish
- Bacon + Egg + Cheese \$9.75** (MAKE GF)  
Crispy Egg + Nueske's Bacon + Cheddar Cheese + SCC Salad + Lemon Dijon Vinaigrette
- Sausage + Egg + Cheese \$9.75** (MAKE GF)  
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** (GF)
- Substitute Gluten-Friendly Bun for a Brioche Bun Add \$2.00** (GF)

## ON THE SIDE



- Roasted Potatoes \$4.50** (GF, V)  
Roasted Gem Potatoes Served with Housemade Ketchup
- Seasonal Fruit \$4.50** (GF, V)  
Fuji Apple + Peanut Butter Cup
- Honey Yogurt \$5.00** (GF, MAKE V)  
Housemade Whole Milk Yogurt + Honey + Side of Toasted Almond & Oat Granola
- Buttered Toast + Jam \$4.00** (MAKE GF)  
Thick Cut Housemade Country Loaf + Grape Jelly
- SCC Arugula Salad \$3.50** (GF, V)  
Arugula + Fresh Herbs + Radish + Scallions + Lemon Dijon Vinaigrette
- Bacon \$4.00** (GF)  
Two Crispy Slices of Nueske's Bacon
- Sausage \$4.00** (GF)  
Two Jones Dairy Farm Sausage Patties
- One Egg (Crispy or Over Easy) \$2.00** (GF)  
Milo's Poultry Farm Brown Eggs

PLEASE COMMUNICATE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES TO YOUR BARISTA



# PM MENU

4 PM - 9 PM

SHARING SIZE PERSONAL SIZE

## BOARDS

- GF Potato Board** \$15.00 \$9.00  
Potato Wedges + Sweet Potato Wedges + Pesto + Honey Mustard + Chipotle Ranch + Cheese Sauce Served + 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  
Roasted Beet & Pesto Hummus + Harissa Carrot Dip + Baba Ganoush + Veggies + Stuffed Peppadews + Grilled Naan



## BOWLS

\*Add a protien, just ask!



- Sweet Potato Gnocchi + Brown Butter Sage Sauce** \$15.00  
Handmade Sweet Potato Gnocchi + Sausage + Kale + Caramelized Onions + Brown Butter Sage Sauce + Shaved Parmesan
- MAKE GF Braised Short Rib Ragù** \$15.00  
Slow Braised Short Ribs + Fresh Pappardelle Pasta + Parmesan Cheese
- GF Chicken Meatballs + Red Curry** \$15.00  
Thai Inspired Chicken Meatballs + Red Curry + Coconut + Thai Basil
- GF Chili Butter Salmon + Mango + Rice** \$15.00  
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



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