

WAFFLES

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



Coffee Butter + Bacon \$9.75
Green Bike Infused Butter + Crumbled Bacon + Maple Syrup Drizzle + Whipped Maple Mascarpone

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.



GF MAKE V Matcha + Raspberry + Coconut \$9.50
Matcha Yogurt + Raspberry Compote + Raspberries + Toasted Coconut + Crackle of Christmas Bark

Figgy Pudding Yogurt \$9.50
Vanilla Bean Yogurt + Brandy Soaked Raisins + Figgy Pudding + Toffee Drizzle + Spiced Poached Pear + Toasted Almond & Oat Granola

GF MAKE V Berries + Granola \$9.00
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.



GF MAKE V Pesto + Potato + Egg* \$10.00
Roasted Gem Potatoes + Pumpkin Seed Poblano Pesto + Sunny Side Up Egg + Herbed Lemon Aioli + Parmesan Cheese + Red Chili Flakes

GF Potato Latke + Brisket + Egg* \$10.00
Potato Latke + Slow Cooked Brisket + Sunny Side Up Egg + Chive Sour Cream + Microgreens

GF MAKE V Cauliflower Hash + Avocado + Egg* \$9.75
Riced Cauliflower + Bell Peppers + Mushrooms + Spinach + Turmeric + Sunny Side Up Egg + Avocado + Microgreens

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 foodborne illness.

EGG SANDWICHES

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



MAKE GF Turkey Sausage + Cranberry + Kale \$9.75
Crispy Egg + Turkey Sausage + Cranberry Sauce + Herbed Goat Cheese + Tuscan Kale + Brussel Sprout Slaw + Toasted Pecans

MAKE GF French Toast + Spicy Candied Bacon + Egg \$9.75
French Toast Dipped Brioche Bun + Sweet & Spicy Candied Bacon + Crispy Egg + Maple Syrup To Dip

V MAKE GF Vegan Breakfast Tacos \$9.75
Crispy Coated Sweet Potatoes + Vegan Scrambled "Eggs" + Roasted Cranberry Pomegranate Salsa + Avocado Crema + Cotija "Cheese" + 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



MAKE GF Egnog Overnight Oats \$6.00
Rolled Oats + Chia Seeds + Dried Cranberries + Honey Yogurt + Gingerbread Granola + Gingerbread Man

GF V Roasted Potatoes \$4.50
Roasted Gem Potatoes Served with Housemade Ketchup

GF V Seasonal Fruit \$4.50
Citrus Fruits + Mint

GF MAKE V Honey Yogurt \$5.00
Housemade Whole Milk Yogurt + Honey + Side of Toasted Almond & Oat Granola

MAKE GF Buttered Toast + Jam \$4.00
Thick Cut Housemade Country Loaf + Grape Jelly

GF V SCC Arugula Salad \$3.50
Arugula + Fresh Herbs + Radish + Scallions + Lemon Dijon Vinaigrette

GF Bacon \$4.00
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

PLEASE COMMUNICATE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES TO YOUR BARISTA



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



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
T: 414.270.1008

The Stone Creek Coffee Factory
422 N. 5th Street
Milwaukee, WI 53203

FOOD MENU

DOWNER CAFE

