



## artisan food + craft beer

### Starters

#### reduye wings | 16

woodfired wings, blue cheese dressing, celery, choice of buffalo(gf\*\*), honey bourbon bbq, soy-honey-garlic

#### spinach & artichoke dip - sub tortilla chips(gf\*\*) | 10

spinach, artichokes, parmesan sauce, pita bread

#### hummus - sub tortilla chips(gf\*\*) | 13

roasted beets, preserved lemon, toasted caraway, chickpeas, tahini, bell pepper, red onion, carrot, pita

#### main grain bakery pretzels | 10

maldon salt, house-made beer cheese sauce, stoneground mustard

#### grilled shrimp skewers\* | 14

charmoula, lemon aioli, arugula

### Soups & Salads

#### seasonal house-made soups | 4 / 6

#### red eye signature salad (v/gf\*\*) | half or full 7 / 12

mixed greens, avocado, candied pecans, blue cheese, tomatoes, dried tart cherries, citrus honey mustard vinaigrette

#### citrus shrimp salad\* (gf\*\*) | 15

mixed greens, grilled shrimp, orange, toasted pistachio, asiago, avocado, bell pepper, citrus honey mustard vinaigrette

#### red eye cobb salad (gf\*\*) | 17

mixed greens, grilled chicken, nueske's bacon, farm egg, avocado, blue cheese, cherry tomatoes, seasonal farm vegetable, shallot-cider vinaigrette

### Red Eye Signatures

#### woodfired ninepatch chicken | 28

partially de-boned half chicken, charred broccolini, lemon beurre blanc, arugula

#### lonely oak farm lamb & ninepatch beef meatballs | 21

white cheddar polenta, sauce pomodoro, sartori sarvecchio parmesan, chives

#### beet risotto (v) | 16

farm roasted beets, preserved lemon, sartori sarvecchio parmesan, walnuts, whitefeather organics microgreens

#### ricotta gnocchi | 17

house rolled herb gnocchi, pumpkin-truffle cream sauce, kale, winter squash, persillade, sartori sarvecchio parmesan, crispy prosciutto, hazelnuts

#### red eye mac & cheese gratin | 14

carr valley fontina, sartori sarvecchio parmesan, sharp cheddar, nueske's bacon, sassy cow cream, gemelli pasta, herb bread crumbs

### Burgers, Sandwiches & Wraps

All burgers are served on a brioche bun. Udi's gluten free\*\* bun, add 1.5

Served with your choice of kettle chips, tossed mixed greens or upgrade to one of our signature sides.

#### reduye burger\* | 15

grass-fed beef, nueske's bacon, aioli, tomato, spinach, sharp white cheddar

#### wisconsin burger\* | 16

grass-fed beef, caramelized onion, carr valley 2yr cheddar, nueske's bacon, stoney acres maple aioli

#### fungi burger | 14

house made mushroom patty, deppeler's baby swiss, fines herb aioli, spinach

#### turkey club | 15

nueske's bacon, spinach, tomato, carr valley fontina, grilled scallion aioli, main grain sourdough

#### b.l.a.t | 13

nueske's bacon, spinach, avocado, tomato, jalapeno-parmesan aioli, sourdough bread

#### chicken bacon ranch wrap | 15

grilled chicken, nueske's bacon, arugula, tomato, sharp white cheddar, buttermilk-herb ranch

#### victorious vegan wrap (v) | 12

roasted beet hummus, mixed greens, cherry tomato, red onion, avocado, bell pepper, lemon-ginger vinaigrette

#### bada bing wrap | 13

crispy buttermilk shrimp, spinach, red onion, tomatoes, cilantro, blue cheese, spicy bada sauce

### Woodfired Pizzas

red eye original crust or schroeter's gluten/dairy\*\* crust, add 3

craft your own starting at 9

#### margherita (v) | 13

san marzano tomato sauce, fresh basil, house-rolled mozzarella, paeleon olive oil

#### fromaggio (v) | 14

wisconsin cheddar cream sauce, parmesan, asiago, house-rolled mozzarella, chives

#### forager | 15

san marzano tomato sauce, roasted mushrooms, fennel sausage, mozzarella, toasted pine nuts, basil pesto

#### napolitana | 16

san marzano tomato sauce, prosciutto, chorizo, fennel sausage, mozzarella, roasted red pepper, chives

#### harvester (v) | 15

celeriac puree base, seasonal farm vegetables, blue cheese, pepitas, whitefeather organics microgreens

#### locavore | 16

basil pesto base, house sausage, nueske's bacon, carrot, kale, radish, sartori basil-olive oil asiago, whitefeather organics microgreens

#### slices for sharing | 17

seasonal pizza, \$2 of each pizza goes towards a rotating monthly charity (ask your server)

### Signature Sides (all gf\*\*)

(prices reflect single/double order)

garlic-thyme roasted potatoes | 4 / 6

rosemary sweet potato fries | 4 / 6

parmesan tots | 4 / 6

broccoli with parmesan & lemon | 4 / 6

### Beverages

sprecher maple root beer | 2.5

new roots coffee press | 4.25

3-4 cups (regular or decaf)

soda | 2.5

pepsi, diet pepsi, mountain dew, diet mountain dew, sierra mist, diet sierra mist, lifewater yumberry, brisk raspberry iced tea, tropicana lemonade

topo chico | 2

iced tea | 2

stash hot tea | 2

english breakfast, premium green, salted caramel, english breakfast (decaf), lemon ginger (decaf)

orange spice black tea

(v)vegetarian – (gf) gluten free

extra sides of dressing/aioli/sauce | .60

add chicken | 6, or shrimp | 4

to any salad, pizza or entree

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, increase your risk of foodborne illness

\*\*while we offer gluten free menu items, Red Eye is not a gluten free environment. In consuming our gluten free items, be aware that we are unable to guarantee that any item can be completely free of allergens.