



## artisan food + craft beer

### Starters

#### reduye wings | 16

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

#### spinach & artichoke dip - sub tortilla chips (gf\*\*) | 12

spinach, artichokes, parmesan sauce, pita bread

#### hummus - sub tortilla chips (gf\*\*) | 14

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

#### mushroom tartine | 14

roasted mushrooms, thyme, lemon-truffle goat cheese, parmesan, shallots, crème fraiche, persillade, grilled main grain bakery sourdough, whitefeather organics microgreens

#### main grain bakery pretzels | 12

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

#### grilled shrimp skewers\* | 15

charmoula, lemon aioli, arugula

### Soups & Salads

#### seasonal house-made soups | 5 / 7

#### red eye signature salad (v/gf\*\*) | half or full 7 / 13

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

#### citrus shrimp salad\* (gf\*\*) | 16

poached shrimp, frisee, arugula, grapefruit, orange, snap peas, bell pepper, toasted pistachios, sartori herb asiago, citrus honey mustard vinaigrette

#### red eye cobb salad (gf\*\*) | 18

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

### Burgers, Sandwiches & Wraps

All burgers are served on a brioche bun. Udi's gluten free\*\* bun, add 2

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

#### reduye burger\* | 16

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

#### wisconsin burger\* | 17

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

#### rooted reuben burger (v) | 15

house made beet-carrot-sweet potato patty, deppeler's baby swiss, sauerkraut, house thousand island dressing

#### turkey club | 16

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

#### b.l.a.t | 14

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

#### curry chicken wrap | 15

madras curry aioli, golden raisins, toasted almonds, red onion, celery, arugula

#### victorious vegan wrap (v) | 13

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

#### shrimp po boy\* | 17

semolina breaded shrimp, house remoulade sauce, bibb lettuce, tomato, charred lemon, grilled baguette, hot sauce-butter vinaigrette

### 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

#### soda | 3

coke, diet coke, mello yello, sprite, sprite zero, dr pepper, lemonade

#### topo chico | 2

#### sprecher maple root beer | 3

#### mama bear beans coffee press | 4.5

3-4 cups (regular)

#### iced tea | 2

#### stash hot tea | 2.5

english breakfast, premium green, salted caramel, english breakfast (decaf), lemon ginger (decaf) orange spice black tea cinnamon vanilla (decaf), coconut mango

(v)vegetarian – (gf) gluten free

extra sides of dressing/aioli/sauce | .60

add chicken | 7

add shrimp\* | 5

to any salad, pizza or entree

\*\*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.

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



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### Red Eye Signatures

#### woodfired ninepatch chicken | 28

partially de-boned half chicken, wild rice, farro, bell pepper, grilled asparagus, lemon beurre blanc

#### grilled pork tenderloin\* | 26

ancho dusted duroc pork, white cheddar polenta, nueske's bacon, poblano-corn succotash, roth cotija, chipotle-maple jus, cilantro

#### beet risotto (v) | 16

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

#### ninepatch beef & lonely oak farm lamb meatballs | 25

honey-harrisa glazed meatballs, saffron rice, golden raisins, toasted almonds, cucumber, mint-coriander yogurt

#### red eye mac & cheese gratin | 15

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



### Woodfired Pizzas

red eye original crust or schroeter's gluten/dairy\*\* crust, add 4

#### craft your own starting at 11

##### margherita (v) | 14

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

##### formaggio (v) | 15

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

##### forager | 16

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

##### gyro hero | 17

olive oil-oregano base, lamb & beef meatballs, mozzarella, roth feta, spinach, red onion, tomato, castelvetrano olives, mint-coriander yogurt, cucumber

##### napolitana | 17

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

##### sweet heat | 16

san marzano tomato sauce, mozzarella, ninepatch pepperoni, jalapeno, lavender honey

##### locavore | 17

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

##### slices for sharing | 18

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

## Local Farms & FRIENDS

red door farm (athens)

cattail organics (athens)

lonely oak farm (milladore)

stoney acres farm (athens)

ninepatch farm (athens)

whitefeather organics (custer)

lakeview berry farm (mosinee)

roth cheese (monroe)

carr valley cheese (lavelle)

sartori cheese (plymouth)

nueske's meat (wittenberg)

sweet lola's (wausau)

schroeter's bakeshop (milwaukee)

sassy cow creamery (columbus)

underground meats (madison)

wisconsin meadows (viroqua)

mama bear beans (wausau)

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