



## 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\*\*) | 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

#### mushroom tartine | 12

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

#### 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

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

mixed greens, grilled shrimp, grilled corn, red onion, avocado, bell pepper, cherry tomatoes, cotija cheese, cilantro-lime 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

#### pork rib chop\* | 26

grilled duroc pork chop, white cheddar potato puree, roasted brussels sprouts, maple-bourbon jus, compressed apple

#### beet risotto (v) | 16

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

#### venison stroganoff | 26

house rolled pappardelle, braised venison shoulder, roasted mushrooms, shallots, crème fraiche, sartori sarvecchio parmesan, persillade

#### 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

#### rooted reuben burger (v) | 14

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

#### 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

#### crispy chicken sandwich | 15

buttermilk marinated chicken breast, chipotle aioli, cilantro-lime vinaigrette, cabbage slaw, brioche bun

#### 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

#### mac attack (v) | 15

wisconsin cheddar cream sauce, elbow macaroni, carr valley fontina, parmesan, cheddar, asiago, herb bread crumbs

#### 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

#### husker (v) | 15

garlic cream sauce base, cotija cheese, grilled corn, red onion, jalapeno, chipotle aioli, whitefeather organics cilantro

#### 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

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