redeye brewing company

artisan food + craft beer

Shareables

Red Eye Wings | 17
woodfired wings, blue cheese dressing, celery, choice of buffalo(gf**), honey bourbon bbq, maple jalapeno(gf**)

Spinach & Artichoke Dip (v) | 14 **sub tortilla chips to make GF
spinach, artichokes, parmesan sauce, pita bread

Mushroom Tartine (v) | 16
roasted mushrooms, thyme, lemon-truffle goat cheese, parmesan, shallots, crème fraiche, persillade, grilled One Love Bread sourdough, Whitefeather Organics microgreens

Beet Hummus (v) | 17 **sub tortilla chips to make GF
salt roasted organic farm beets, bell pepper, farm carrots, cherry tomatoes, cucumber, pita bread

One Love Bread Soft Sourdough Pretzels (v) | 16
house beer cheese sauce, stoneground mustard, Maldon salt

Grilled Shrimp Skewers* (gf) | 16**
charmoula marinated shrimp, lemon aioli, arugula

Soups & Salads

Seasonal Soups | 5.5 / 7.5
chef inspired house soups

Red Eye Signature (v/gf) | half or full 9 / 16**
Cattail Organics mixed greens, avocado, candied pecans, blue cheese, tomatoes, dried tart cherries, citrus honey mustard vinaigrette

Red Eye Cobb* (gf) | 22**
Cattail Organics mixed greens, grilled chicken, Nueske's bacon, Ninepatch Farm egg, avocado, blue cheese, farm radish, cherry tomatoes, shallot-cider vinaigrette

Athena | 18 (v)
organic farm romaine, frisee, bell pepper, red onion, castelvetrano olives, cherry tomatoes, cucumber, Roth feta, One Love Bread sourdough croutons, herb vinaigrette

Burgers, Sandwiches & Wraps

Udi's gluten free bun, add $3.**

Served with kettle chips. Upgrade to Cattail Organics mixed greens w/ shallot-cider vinaigrette, parmesan tots or rosemary sweet potato fries for $4.

Red Eye Burger* | 20
Niman Ranch grass-fed beef, Nueske's bacon, aioli, tomato, farm bibb lettuce, sharp white cheddar, brioche bun

Wisconsin Burger* | 21
Niman Ranch grass-fed beef, caramelized onion, Hook's 3yr cheddar, Nueske's bacon, Stoney Acres Farm maple syrup aioli, brioche bun

Rooted Reuben Burger (v) | 18
house made beet-carrot-sweet potato patty, Deppler's baby swiss, sauerkraut, house thousand island dressing, brioche bun

Turkey Club | 18
Nueske's bacon, turkey, farm bibb lettuce, tomato, Carr Valley fontina, garlic aioli, toasted multigrain bread

Pork Belly Bahn Mi | 19
crispy fried duroc pork belly, cucumber, pickled carrot, daikon radish, & jalapeno, gochujang aioli, Whitefeather Organics cilantro, toasted hoagie roll

B.L.A.T. | 17
Nueske's bacon, farm bibb lettuce, tomato, avocado, jalapeno-parmesan aioli, toasted multigrain bread

Victorious Vegan Wrap (v) | 16
beet hummus, Cattail Organics mixed greens, cherry tomato, red onion, avocado, bell pepper, golden wheat tortilla wrap, lemon-ginger vinaigrette

Signature Sides (gf)

- Garlic-Herb Roasted Potatoes | 7
- Parmesan Tater Tots | 6
- Rosemary Sweet Potato Fries | 6
- Farmer's Market Vegetable | 8

Beverages

Soda | 3.75
coke, diet coke, mello yellow, sprite, sprite zero, barq's root beer, lemonade

San Pellegrino | 3

Redwood St. Roasters coffee press | 4.5
3-4 cups (regular)

Iced Tea | 3

Stash Hot Tea | 3
english breakfast, premium green, maple apple cider (decaf), english breakfast (decaf), lemon ginger (decaf), cinnamon vanilla (decaf)

(v) vegetarian – (gf) gluten free

extra sides of dressing/aioli/sauce | .60

add grilled chicken | 7

add charmoula grilled shrimp* | 6

to any salad, pizza or entree

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

*an additional 3% charge will be added to all credit card transactions to help offset fees. This excludes debit transactions.

**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.

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Red Eye Signatures

Woodfired Ninepatch Chicken | 43
partially de-boned half chicken, MN wild rice, organic farm broccoli, lemon beurre blanc

Korean Meatballs | 34
lamb & beef meatballs, farro, seasonal vegetables, soy glaze, gochujang aioli, cilantro

Squash Risotto (v/gf) | 31**
farm squash puree, roasted squash, kale, arborio rice, preserved lemon, persillade, Sartori Sarvecchio parmesan, toasted walnuts, Whitefeather Organics microgreens

Red Eye Mac & Cheese | 18
Carr Valley fontina, Sartori parmesan, WI sharp cheddar, Nueske's bacon, Sassy Cow cream, gemelli pasta, herb bread crumbs

Woodfired Pizzas

Red Eye original crust or Schroeter's gluten/dairy free crust, add 5**

craft your own starting at 15

Margherita (v) | 18
San Marzano tomato sauce, fresh basil, house-rolled mozzarella, extra virgin olive oil, Maldon salt

Formaggio (v) | 19
Wisconsin cheddar cream sauce, house-rolled mozzarella, parmesan, Carr Valley fontina, chives

Forager | 21
San Marzano tomato sauce, roasted mushrooms, Stoney Acres Farm house fennel sausage, mozzarella, toasted pine nuts, basil pesto

Napolitana | 22
San Marzano tomato sauce, prosciutto, chorizo, Stoney Acres Farm house fennel sausage, mozzarella, roasted red pepper, chives

Twice Baked | 21
garlic cream sauce base, white cheddar, Carr Valley fontina, Nueske's bacon, caramelized onions, roasted potatoes, crème fraiche, scallion

Pizza Verde (v) | 19
basil pesto base, artichoke hearts, castelvetrano olives, broccoli, Carr Valley fontina, Roth feta, pistachios

Sweet Heat | 19
San Marzano tomato sauce, mozzarella, pepperoni, jalapeno, Skinny Bee Honey

Local Farms & FRIENDS

Red Door Family Farm (Athens)

Cattail Organics (Athens)

Stoney Acres Farm (Athens)

Ninepatch Farm (Athens)

One Love Bread (Ridgeland)

Whitefeather Organics (Custer)

Lakeview Berry Farm (Mosinee)

Roth Cheese (Monroe)

Carr Valley Cheese (Lavalle)

Sartori Cheese (Plymouth)

Hook's Cheese (Mineral Point)

Nueske's Meat (Wittenberg)

Schroeter's Bakeshop (Woodruff)

Sassy Cow Creamery (Columbus)

Skinny Bee Honey (Hamburg)

Redwood St. Roasters (Edgar)

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