BREAKFAST

Served until 3 p.m.	
ORGANIC BELGIAN PANCAKE vg pure Wisconsin maple syrup whipped butter	10
CAJUN HASH BROWNS vg gf hash browns cheddar garlic spicy roasted onions, peppers and tomatoes scallions 2 SCHULTZ ORGANIC EGGS 5 NITRATE-FREE BACON 5	14
VEGAN SAUSAGE 5 CHICKEN CHORIZO 5 BISON SAUSAGE* 5	
SIGNATURE QUICHE vg Schultz organic eggs goat cheese roasted tomatoes leeks organic spinach organic spring greens or hash browns	14
BAKED CINNAMON FRENCH TOAST vg house brioche fresh blueberries house whipped cream pure Wisconsin maple syrup	16
BREAKFAST BURRITO vg Schultz organic scrambled eggs black bean chili hashbrowns cheddar scallions chipotle sour cream flour tortilla CHICKEN CHORIZO 5 NITRATE-FREE BACON 5 VEGAN SAUSAGE 5 BISON SAUSAGE 5	14
BREAKFAST QUESADILLA vg Schultz organic scrambled eggs organic black beans cheddar organic spinach house guacamole chipotle sour cream house salsa 100% sprouted organic tortilla	16
MARTIN'S HUEVOS RANCHEROS gf two Schultz organic poached eggs* slow-braised pork in salsa verde organic black beans cheddar scallions lime sour cream crisp corn tortillas	18
EGG & BACON CROISSANT Schultz organic eggs Swiss cheese house guacamole nitrate-free bacon organic spinach roasted tomatoes	16
EGGS & SMOKED SALMON two Schultz organic scrambled eggs organic spinach smoked sustainable salmon cream cheese organic spring greens organic seeded sourdough toast	18
THE "ZONE" OMELETTE vg three Schultz organic eggs whites with one yolk organic spinach goat cheese scallions roasted tomatoes organic seeded sourdough toast organic spring greens or hash brown	16 ns
CLASSIC EGG BREAKFAST two Schultz organic eggs hash browns nitrate-free bacon organic house-made sourdough toast prepared scrambled, over easy, over medium, over hard or poached SUBSTITUTE VEGAN CHORIZO	15
ORGANIC EGGS BENEDICT* two Schultz organic poached eggs* pit ham house hollandaise* English muffin organic spring greens or hash browns	18
SALMON EGGS BENEDICT* gf two Schultz organic poached eggs* sustainable salmon* sautéed organic spinach house hollandaise* organic spring greens or hash browns ADD ENGLISH MUFFIN 1 ADD GLUTEN-FREE BREAD 3	20
PLANT	
SPROUTED QUESADILLA v organic tofu scramble organic black beans "cheddar" spinach house guacamole house salsa 100% sprouted tortilla	16
AVOCADO TOAST v smashed avocado pumpkin seeds fresh cilantro lime olive oil cracked pepper unrefined sea salt organic seeded sourdough toast SUB GLUTEN-FREE BREAD 3 2 SCHULTZ ORGANIC EGGS 5 NITRATE-FREE BACON 5 VEGAN SAUSAGE 5 HASH BROWNS 3	14
CLASSIC VEGAN BREAKFAST v organic tofu scramble hashbrowns vegan sausage organic seeded sourdough toast	15
BLUEBERRY CORN PANCAKE v gf organic GMO-free corn pancake fresh blueberries pure Wisconsin maple syrup	12
VEGAN BREAKFAST BURRITO v organic tofu scramble hashbrowns "cheddar cheese" vegan chorizo black bean chili scallions flour tortilla guacamole	14
HEART HEALTHY OATMEAL v gf organic oats & raisins organic apple banana cinnamon toasted sunflower seeds steamed organic almond milk ORGANIC SOURDOUGH TOAST 2	11

BREAKFAST SPECIALS

Served until 3 p.m.

14

OPEN FACE EGG SAN		14
over easy organic egg basil aioli arugula seed organic sourdough	bacon fresh Heirloom tomato organic spring greens or hash br	rowns

TRADITIONAL TURKISH vg soft scrambled organic eggs | seared Halloumi cheese organic sourdough toast | whipped goat cheese | cucumber roasted tomato | pickled red onion | kalamata olives SUSTAINABLE SALMON* 6

WILD MUSHROOM OMELETTE vg | gf 16 organic eggs | cremini, shitake, & lion mane mushrooms gouda | gruyere | parsley | chives | organic spring greens or hash browns

SARAH'S SHAKSHUKA vg 16 chunky tomato & roasted red pepper sauce] organic poached eggs* chive whipped goat cheese | parsley | chimichurri crostini CHICKEN CHORIZO 5 VEGAN SAUSAGE 5

HEARTY SOUPS

Served with organic sourdough & whipped butter CUP 7 | BOWL 9

TOMATO BASIL vg | gf fresh basil | tomatoes | cream

CHICKEN WILD RICE gf

hormone-free chicken | Minnesota wild rice | carrots | cream

MARTIN'S VERDE CHICKEN POZOLE gf Mexican broth | pulled chicken | roasted tomatillos | hominy

VEGAN BLACK BEAN CHILI **v** | **gf** organic black beans | ancho peppers | tomatoes chipotle peppers | corn | bell peppers | onions

ORGANIC GREENS

.6	BEET & GOAT CHEESE vg gf beets whipped herb goat cheese organic spinach cilantro blackberries beet fritto pistachio pumpkin dust blackberry tarragon sauce	16
.5	VITALIST KALE SALAD vg gf organic chopped marinated kale arugula ricotta salata toasted almonds fennel radish citrus herb vinaigrette	15
.8	GREEK vg gf organic romaine quinoa tabouli feta red onion roasted tomatoes kalamata olives cucumber pepperoncini lemon-herb vinaigrette	16
20	SALMON NICOISE* gf sustainable salmon fingerling potatoes organic romaine organic spring greens haricots verts roasted tomatoes hard boiled Schultz organic egg green goddess dressing	19
	PETITE SIRLOIN STEAK SALAD* gf grass-fed pan-seared sirloin crispy diced sweet potatoes red onion wild arugula goat cheese whole grain mustard vinaigre	20 ette
	PLANT	
.6	ZEN v gf steamed organic brown rice radish organic kale house-made hummus cucumber scallions roasted tomatoes harissa house-made guacamole toasted sunflower seeds Kalamata olives lemon-herb vinaigrette	16
	SPA v gf organic spring greens rosewood organic tofu carrot beet red pepper cucumber edamame cilantro toasted sunflower see scallions sesame vinaigrette	13 ds
.5	ORGANIC VEGAN CAESAR v gf organic kale pickled red onion organic chickpea croutons shaved brussel sprouts plant 'parmesan' creamy garlic cashew dress	15 sing
2	KUSHI BOWL v gf sweet potato mash organic kale black beans red peppers roasted beets house guacamole cucumber scallions toasted pumpkin seeds tahini turmeric dressing	16
4	ADD PROTEIN: GRILLED SUSTAINABLE SALMON* gf 7 CRISPY FRIED CHICKEN 7	
1	GRILLED HORMONE-FREE CHICKEN BREAST gf 6 GRILLED ORGANIC ROSEWOOD TOFU gf 5	

V | VEGAN VG | VEGETARIAN GF | GLUTEN-FREE

* These items are prepared raw or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SANDWICHES & WRAPS

16

15

15

15

16

BUTTERMILK FRIED CHICKEN hormone-free chicken breast | shredded organic romaine Sriracha aioli | house-made pickles | brioche bun TOSS IN NASHVILLE HOT 1.5

CHICKEN CAESAR WRAP grilled hormone-free chicken | organic romaine roasted tomatoes | house-made caesar dressing Parmigiano-Reggiano | sprouted tortilla TUNA MELT grilled tuna salad | Swiss | roasted tomatoes garlic-chive aioli | house-made organic sourdough GRILLED TURKEY RACHEL shaved Wild Acres smoked turkey | Swiss cheese firecracker slaw | sauerkraut | tomato-caper aioli house-made organic sourdough

WILD ACRES TURKEY & BACON CROISSANT 16 shaved Wild Acres smoked turkey | nitrate-free bacon | gruyère roasted tomatoes | organic spinach | garlic-chive aioli | croissant

INCREDIBLE GRILLED CHEESE **vg** 14 house-made organic sourdough | gouda | white cheddar | swiss ADD NITRATE-FREE BACON 4 SUBSTITUTE VEGAN CHEESE 4

PLANT

CRISPY FRIED "CHICKEN" SANDWICH v house made hand breaded vegan "chicken" secret sauce house made pickles shredded organic romaine vegan bun	15
TEMPEH REUBEN v marinated grilled tempeh patty sauerkraut firecracker slaw secret sauce vegan "cheese" house-made organic sourdough	15

MEDITERRANEAN WRAP **v** house-made organic hummus | organic romaine | carrots quinoa tabbouleh | roasted red pepper | kalamata olives creamy garlic cashew dressing | sprouted tortilla

Select one side for all sandwiches/burgers:

CREAMY SLAW **v | gf** ORGANIC MIXED GREENS **v | gf** HAND-CUT FRIES OR CUP OF SOUP 2 BOWL OF SOUP 4 SUBSTITUTE GLUTEN-FREE BREAD OR BUN 3

SUSTAINABLE BURGERS

WILD ACRES TURKEY* white cheddar nitrate-free bacon roasted tomatoes onion pickles garlic-chive aioli house-made guacamole brioche bun	19
GRASS-FED BEEF* white cheddar lettuce roasted tomatoes onion pickles garlic-chive aioli brioche bun	18
PLANT COWBOY v sizzled house-made veggie burger shredded lettuce	16

sizzled house-made veggie burger | shredded lettuce "cheddar" | crisp onion ring | pickles | organic sesame BBQ sauce | vegan bun

PLATES TO SHARE

14

CRISPY BRUSSELS SPROUTS **gf** lemon parsley aioli | Parmesan Reggiano | sea salt SUBSTITUTE VEGAN PARMESAN

PLANT

SHROOMY "CALAMARI" v gf crispy deep fried oyster mushrooms cashew chipotle crème	16
HAND-CUT ORGANIC POMMES FRITES v gf with Moroccan-spiced house ketchup or garlic chive aioli (vg)	9
ORGANIC HUMMUS WITH CRUDITÉS v organic house-made hummus olives seasonal grilled & raw vegetables house-made organic crackers	12
EARTH WINGS® v gf flash-fried cauliflower house-made organic sesame BBQ celery house-made soy-cilantro dipping sauce	14

ENTREES BLACKENED FISH TACOS gf 16wild caught mahi mahi | pico slaw | radish | guacamole | cojita cheese cilantro lime crème | white corn tortilla | organic spring greens | white balsamic vinaigrette SUBSTITUTE VEGAN TEMPE SPICY CHICKEN TACOS 16 crispy fried & sliced chicken | pico slaw | radish | guacamole | cojita cheese secret sauce | white corn tortilla | organic spring greens | white balsamic vinaigrette SUBSTITUTE GRILLED CHICKEN gf SIGNATURE MAC & CHEESE vg | gf organic gluten-free penne | cheddar | gouda | organic spring greens 16ADDITIONS: BACON 4 | VEGAN TEMPEH "BACON" 4 PLANT WILD MUSHROOM TOSTADA v j gf 15 lions mane, maitake & shiitake mushrooms | almond flour tortilla | ginger tamari cashew cream crisp cucumbers | radish | cilantro aioli | tuxedo sesame seeds ADD GRILLED CHICKEN 5 gf ORGANIC HEALING PLATE v | gf 16 marinated grilled organic tempeh | organic brown rice | coconut red beans | sautéed seasonal greens scallions | firecracker slaw | sweet potato mash | blood orange vinaigrette TEMPEH SUBSTITUTIONS: SUSTAINABLE SALMON* 6 | HORMONE-FREE CHICKEN BREAST 5 GREEN COCONUT CURRY v | gf 16 green curry | vegetable mélange | organic brown rice ADD PROTEINS: CORNMEAL-CRUSTED ORGANIC TOFU v| gf 5 | SALMON* gf 6 | CHICKEN gf 5

"French Meadow has led, articulated, and demonstrated everything that is right and good about food in America in the last several decades: championing organics before there really was such a thing; promoting sustainable agriculture; making and serving slow foods; and generally providing a tasty little oasis of thoughtful and healthy living since the dawn of time. Or 1985, more specifically."



ORGANIC & LOCAL SINCE 1985

PASTRIES & DESSERTS

Our delicious baked goods are made with organic flour, eggs, sugar, and hormone-free butter

TRADITIONAL SCONES

MAPLE PECAN	4
ICED ALMOND DATE gf	4
CHOCOLATTA BANANA \mathbf{v}	4
ICED BLUBERRY LEMON \mathbf{v}	4

MUFFINS & MINI-CUPCAKES

LEMON BLUEBERRY MUFFIN gf v	4
VEGAN MINI-CUPCAKE v	2.5
GLUTEN FREE MINI-CUPCAKE gf	2.5
TURTLE MINI-CUPCAKE v	2.5

COOKIES

"THE" CHOCOLATE CHIP COOKIE	3
DARK CHOCOLATE CHIP gf	3
COWBOY COOKIE gf v	3
Organic oats organic brown rice krispies	
coconut dark chocolate chips	
DARK CHOCOLATE SEA SALT v	3
GINGER COOKIE gf	3
molasses white chocolate dried cherry candied ginger	•
COCONUT MACAROON gf	3
SEASONAL ICED MESSAGE COOKIE v	3
(available with custom name or message)	

DECADENT CAKE

TRADITIONAL CARROT CAKE moist, spiced cake layers with cream cheese frosting	7
VEGAN TURTLE CAKE v layers of moist chocolate cake, toasted pecans, chocolate ganache and house-made vegan caramel	7
ROSE CAKE gf v chocolate layered cake with naturally dyed vanilla rose frosting	7
VANILLA BERRY CREAM CAKE gf almond layered cake with chocolate buttercream, ganache, whipped cream and seasonal berries	7
TOASTED COCONUT CAKE gf four delicate almond cake layers filled with white chocolate custard and covered with coconut	7
TRIPLE CHOCOLATE MOUSSE gf layers of white & bittersweet chocolate mousse over flourless chocolate cake	7
LINGONBERRY ALMOND TORTE gf Layers of almond cake with chocolate ganache and lingonberry sauce drizzle	7

ORGANIC SOURDOUGH BREAD

PAIN AU LEVAIN	6
SEEDED MULTI-GRAIN	6

CROISSANTS

CINNAMON TWIST	4
PAIN AU CHOCOLAT	4
PAIN AUX AMANDES	4
BUTTER CROISSANT	3
HAM & GRUYERE	5

BARS

HEALTHY HEMP® BROWNIE	5
LAYERED PEANUT BUTTER BROWNIE	5
LEMON CUSTARD BAR gf	4
FLOURLESS BROWNIE gf	4
CARAMEL CRUNCH BROWNIE gf	4
CHOCOLATE RICE CRISPY BAR gf v	5

SEASONAL DANISH & PASTRY

SEASONAL SAVORY DANISH	
SEASONAL SWEET DANISH	

4.5 4.5

SIGNATURE DESSERTS CRUMBLE COFFEE CAKE 4 FRESH RHUBARB CRISP v 8 CARROT CAKE TOP 6 RUSTIC TARTS 8 BERRY CREAM TART gf | v 7 Venezuelan fair-trade single-origin chocolate 7

Venezuelan fair-trade single-origin chocolate and ground almond crust filled with blueberry and raspberry cream, topped with fresh berries

SIGNATURE BRUNCH PASTRY

Available Saturday & Sunday

GIANT CINNAMON ROLL WITH CREAM CHEESE FROSTING

6

