

The
ELEANOR

GREENDALE ROOM WISCONSIN



5636 BROAD STREET

BRUNCH

SHAREABLES

CINNAMON ROLLS \$10

three house made cinnamon rolls with original & strawberry cream cheese frosting

EVERYTHING POP TART \$14

two house made puff pastry with savory seasoned cream cheese filling, chives, & topped with everything bagel seasoning

CHICKEN & WAFFLES \$18

buttermilk fried chicken, waffles, maple butter, hot honey glaze

BICUITS & GRAVY \$14

house made biscuits & sausage gravy

THE ORIGINAL BREAKFAST SAMMIE \$14

house made biscuit, egg your way, choice of meat, cheddar cheese. side of breakfast potatoes

SHRIMP & PARMESAN GRITS \$13

king prawn poached in herb butter sauce, topped on parmesan grits sauce espanol, cilantro garnish

PORK AND PICKLES \$14 ^{GF}

crispy pork belly, hot honey glaze, seasonal pickled vegetables

DEVEILED EGG DUO \$10 ^{GF}

classic
pea blended topped with bacon

CHARCUTERIE \$22 ^{GF}

chef curated selection of cured meats, cheeses, crackers, local honey & seasonal preserves

FRITES \$6 ^{V | GF}

shoestring fries, house sauce

LOADED FRITES \$10

shoestring fries, pork belly, cheddar cheese, hot honey



BRUNCH

ENTREES

FRENCH TOAST \$11

house made bread, cinnamon batter, topped with blueberry compote,
lemon zest & mascarpone

WAFFLE STACK \$12

house made waffles, topped with whipped cream & blueberry compote

PANCAKES \$8

buttermilk pancakes, whipped cream, side of maple syrup
add chocolate chips \$1

WAFFLE BENEDICT \$16

waffle, fried prosciutto, poached egg, maple hollandaise
substitute prosciutto for pan seared salmon \$9

FARM PLATE \$12 ^{GF}

2 eggs any way, choice of meat, breakfast potatoes, toast & seasonal preserves

FRENCH OMELETTE \$14

three egg omelette with piped filling of savory blended mixture of ricotta cheese,
mushrooms, spinach, onions, garlic, & a hint of lemon. side of breakfast potatoes

EGG WHITE SCRAMBLE \$11 ^{GF}

egg whites scrambled with chopped spinach, green peppers, & red onion.
side of breakfast potatoes

FARMERS OMELETTE \$15 ^{GF}

three egg omelette filled with ham, pork sausage, & bacon, side of breakfast potatoes

SHAKSHUKA \$14 ^{GF}

mediterranean tomato stew, fennel, red pepper, jalapeno, sunnyside egg

FRIED CHICKEN SANDWICH \$17

cabbage slaw on a house brioche with a side of potato salad

AVOCADO SMØRREBRØD \$13

toasted house made brown bread, fried egg, avocado, heirloom tomato,
everything bagel seasoning

BERRY BLISS YOGURT BOWL \$8

whole greek yogurt drizzled with honey, crunchy granola & fresh seasonal berries



BRUNCH

SIDES

SIDE OF SMOKED HAM ... \$4

SIDE OF SAUSAGE GRAVY...\$4

SIDE OF SAUSAGE...\$4

SIDE OF BACON...\$4

SALADS

add chicken to any salad \$5 or pan seared salmon to any salad \$9

MIXED GREEN SALAD \$14 V | GF
mixed greens, fresh fruit & berries, roasted walnuts, goat cheese,
poppy seed vinaigrette dressing

HEIRLOOM TOMATO SALAD \$14 GF
lemon whipped ricotta, walnut pesto, herb

SOUP

FRENCH ONION \$10
caramelized onions, beef & chicken stock, brioche crostini, provolone

Menu items contain unlisted ingredients.
Please alert your server if you have any food allergies or dietary restrictions.

GF - Items that CAN BE MODIFIED to be gluten free

V - Items that CAN BE MODIFIED to be vegan

While The Eleanor Room is pleased to modify menu items for gluten free options,
we are not a gluten-free restaurant and cannot ensure that cross contamination will never occur.
If you are a Celiac and/or highly sensitive, please advise your server and know that we will do our best
but cannot guarantee your order will not touch gluten somewhere in the process.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

