

The
ELEANOR

GREENDALE ROOM WISCONSIN



5636 BROAD STREET

DINNER

DINNER

SHAREABLES

STUFFED CREMINI MUSHROOMS \$12
ricotta spinach filling, lemon caper vinaigrette

DEVEILED EGG DUO \$10
classic
pea blend topped with bacon

ROASTED BRUSSEL SPROUTS \$16 V | GF
toasted pistachios, bacon, scallion, balsamic reduction

PORK AND PICKLES \$14 GF
crispy pork belly, hot honey glaze, seasonal pickled vegetables

CRAB CAKES \$16
lump crab cakes, rémoulade, arugula, citrus

ROASTED BONE MARROW \$24
parsley, capers, onion, crostini

***AHI TUNA TACOS \$18**
three raw tuna, wonton shell, soy reduction, jalapeño, cilantro
add an additional taco for \$5

CHICKEN & WAFFLES \$18
buttermilk fried chicken, waffles, maple butter, hot honey glaze

SMASH PATTY SLIDERS THREE WAYS \$18
bacon jam, hook's cheddar, homemade brioche bun
brandy mushrooms, provolone, homemade brioche bun
"chef's special"
add additional slider of your choice for \$5

DILL PICKLE FLATBREAD \$15
house made flatbread, provolone, mozzarella, dill pickles, fresh dill

GARLIC & ROSEMARY BREAD BOARD \$12
whipped honey butter topped with local honeycomb, drizzled with basil oil



DINNER

FRITES \$6 V | GF
shoestring fries with house sauce

LOADED FRITES \$10
shoestring fries, pork belly, cheddar cheese, hot honey

ONION RINGS \$8
house battered onion rings

CHARCUTERIE \$22 GF
chef curated selection of cured meats, cheeses, crackers,
local honey & seasonal preserves

MEZZE BOARD \$15 V
house-made hummus topped with olive oil, sumac, & aleppo, marinated olives,
tabbouleh salad, mixed nuts, house veggies, & grilled pita bread

SALADS

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

CAESAR \$15 GF
romaine, brioche croutons, caesar dressing, parmesan

WEDGE SALAD \$15 GF
baby gem lettuce, pork lardons, cherry tomatoes, red onion,
hardboiled egg, bleu cheese dressing

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



DINNER

ENTREES

SUMMER VEGETABLE RISOTTO \$24 ^V

creamy risotto, local roasted summer vegetables, fresh herb blend, parmesan
add chicken for \$5 or pan seared salmon for \$9

SCALLOPS \$36 ^{GF}

seared sea scallops, market sweet corn succotash, corn puree, basil

PORK SCHNITZEL \$30

crispy pork cutlet, fingerling potatoes, creamy mustard vinaigrette,
arugula, cured egg yolk

*THE ELEANOR \$47

8oz beef tenderloin, fingerling potatoes, bearnaise sauce, grilled asparagus

*PAN SEARED SALMON \$32 ^{GF}

6oz chilean salmon filet, sherry wine beurre blanc, confit leek,
dill rosti (potato cake) caper, lemon

MEDITERRANEAN CAULIFLOWER \$16 ^V | ^{GF}

half head fried cauliflower, hummus, arugula, cucumber, tahini,
herb chutney, fried chickpeas

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.



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