

The
ELEANOR

GREENDALE ROOM WISCONSIN



5636 BROAD STREET

LUNCH

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SHAREABLES

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

PORK & PICKLES \$14 V | GF

crispy pork belly, hot honey glaze, seasonal pickled vegetables

CHICKEN FLATBREAD \$15

smoked chicken, house-made flatbread, Eleanor Room BBQ sauce,
julienned red onion, tahini,

DILL PICKLE FLATBREAD \$15

house made flatbread, provolone, mozzarella, seasonal pickles, fresh dill

GARLIC & ROSEMARY BREAD BOARD \$12

whipped honey butter topped with local honeycomb, drizzled with basil oil

FRITES \$6 V | GF

shoestring fries, house sauce

LOADED FRITES \$10

shoestring fries, pork belly, cheddar cheese, hot honey

ONION RINGS \$8

house battered onion rings



LUNCH

ENTREES

FRIED CHICKEN SANDWICH \$17

cabbage slaw on a house brioche. side of potato salad

CHICKEN SALAD SANDWICH \$14

smoked chicken salad on a house made country white bread. side of frites
upgrade to onion rings \$2 or mixed green salad for \$6

BROAD ST. BURGER \$15

provolone, mushroom, arugula, house brioche. side of frites
upgrade to onion rings \$2 or mixed green salad for \$6

BLT \$14

bacon, lettuce, tomato, basil aioli, house-made bread. side of frites
upgrade to onion rings \$2 or mixed green salad for \$6

BERRY BLISS YOGURT BOWL \$8

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

AVOCADO SMØRREBRØD \$13

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

MEDITERRANEAN CAULIFLOWER \$16 V | GF

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

WINGS \$15 FOR 1 LB.

dry rubbed with rotating house sauce, ranch, blue cheese dressing. celery and carrot



LUNCH

SALADS

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

CAESAR \$15 GF

romaine, brioche croutons, caesar dressing, parmesan

COBB SALAD \$17 GF

grilled chicken breast, romaine, cherry tomatoes, bacon, avocado, hardboiled egg, blue cheese dressing

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

Ask your server about our funghi dessert options

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.

