

The
ELEANOR
GREENDALE ROOM WISCONSIN

5636 BROAD STREET

MID-DAY MENU

2PM-5PM

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CHARCUTERIE \$22 GF

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

MEZZE BOARD \$15 V | GF

house-made hummus topped with olive oil, sumac, & aleppo, marinated olives,
tabbouleh salad, mixed nuts, house veggies, & grilled pita bread

GARLIC & ROSEMARY BREAD BOARD \$12

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

DEVEILED EGG DUO \$10 GF

classic
pea blend topped with bacon

KETTLE CHIPS & FRENCH ONION DIP \$6

kettle chips, house made french onion dip

WINGS \$15 FOR 1 LB.

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

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.



The ELEANOR ROOM