

*The*  
ELEANOR

GREENDALE ROOM WISCONSIN



5636 BROAD STREET

## DINNER

# RAW BAR

OYSTERS 6 FOR \$18, 12 FOR \$36 <sup>GF</sup>  
rotating selection of coastal oysters w/ rotating mignonette

CRUDO \$15 <sup>GF</sup>  
chef's choice of sushi grade fish w/ rotating sauce

# SHAREABLES

SLIDERS \$18  
bacon jam, hook's 5-year cheddar, homemade brioche bun,  
brandy mushrooms, provolone, homemade brioche bun, "chef special"

PORK AND PICKLE \$16 <sup>GF</sup>  
crispy confit pork belly, bacon jam, hot honey glaze,  
seasonal pickled vegetables

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

GARLIC & DILL PICKLE FLATBREAD \$15  
house made flatbread, garlic, dill, provolone, mozzarella, basil oil

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

FRITES \$6 <sup>V | GF</sup>  
shoestring fries with house sauce

BACON WRAPPED DATES \$16 <sup>GF</sup>  
maple glaze, goat cheese, romesco sauce

BONE MARROW \$24  
parsley, capers, red onion, crostini, smoked salt

MUSSELS \$12  
absinthe, shallot, tarragon, cream, garlic & rosemary toast

ROASTED RAINBOW CARROT \$17 <sup>GF</sup>  
sumac labneh, mujadara, pomegranate seeds, dukkah, lemon gastrique

BBQ PORK RIBS \$18 <sup>GF</sup>  
polenta cakes, confit cherry tomato, pickled hungarian pepper,  
italian salsa verde, frico

FRIED CAULIFLOWER \$16 <sup>GF | V</sup>  
hummus, arugula, cucumber, tahini, herb chutney, fried chickpeas, aleppo



## DINNER

### BRUSSEL SPROUTS \$16 <sup>GF</sup> | <sup>V</sup>

muhammara, za'atar spice, scallion, lemon, aleppo

### DEVEILED EGG DUO \$12 <sup>GF</sup>

classic fill topped with dill, classic fill topped with smoked salmon rilette

### FALL SMØRREBRØD \$13

brown bread, sweet potato, apple, goat cheese, candied pecans, honey

### PEROGIES \$17

ground chuck, ground lamb, potato, goat cheese,  
kabocha squash puree, stewed kale, carrot, parsnip

### HUSH PUPPIES \$14

jalapeno stuffed hush puppies, white barbecue, pickled green tomatoes

### MEZZE BOARD \$16

homemade hummus, sumac, aleppo, marinated olives, tabbouleh salad,  
mix nuts, house veggies, grilled pita bread

### CHARCUTERIE BOARD \$22

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

*All Cheese options available & All Meat option available*

## SALADS

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

### CAESAR \$15

romaine, brioche croutons, caesar dressing, parmesan

### WEDGE SALAD \$15 <sup>GF</sup>

baby gem lettuce, pork lardons, cherry tomatoes, red onion,  
hardboiled egg, bleu cheese dressing

### WINTER MIXED GREEN SALAD \$13 <sup>V</sup>

mixed greens, stone fruit, dates, candied pecans, sherry lemon vinaigrette

### BEEF SALAD \$14 <sup>GF</sup>

salt roasted multicolored beets, orange supreme, arugula,  
pistachios, goat cheese, preserved lemon vinaigrette, urfa biber

### APPLE & SQUASH PANZANELLA SALAD \$14 <sup>V</sup>

apple, butternut squash, kale, brioche bread, apple cider vinaigrette

## SOUP

### FRENCH ONION \$10

caramelized onions, beef & chicken stock, brioche crostini, provolone

### SOUP OF THE MOMENT \$8

chef choice soup feature



# DINNER

## ENTREES

**\*MUSHROOM RISOTTO WITH SHORT RIB \$30** GF | V

4oz braised short rib, risotto, confit mushrooms, spinach, demi-glace, horseradish  
Vegan Option \$26.00

**MUSHROOM BUCATINI \$17**

cremini mushroom bechamel, thyme, garlic, bread crumb, lemon, parsley

**GNOCCHI \$22**

handmade gnocchi, seasonal veg, red wine, cream, fried prosciutto

**\*WINTER SQUASH \$18** GF

winter squash, spiced ricotta, apple butter, roasted pepitas, gf tuile

**\*PORK SCHNITZEL \$30**

creamy mustard vinaigrette, sweet potato spaetzle, braised cabbage, cured duck egg

**\*SCALLOPS \$38** GF

parsnip puree, caramelized fennel, fried prosciutto, confit oyster mushroom, spinach

**\*GEE'S FRIED HALF CHICKEN \$26**

half chicken confit & fried, corn ribs, garlic mashed potatoes

**\*RUSH CREEK TROUT \$33** GF

whole trout head on, walnut beurre blanc, coconut rice cake, swiss chard, confit tomato

**\*THE ELEANOR \$48** GF

8oz beef tenderloin, twice baked potato, bearnaise sauce, rapini  
Oscar Style +\$13.00

**\*RIBEYE \$60** GF

16oz ribeye, twice baked potato, onion & mushroom demi-glace

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