



KITCHEN &
COCKTAILS



THE STORY BEHIND THE NAME

Ever wonder why it's called The Eleanor Room?

This charming space pays tribute to a remarkable First Lady whose legacy continues to inspire!

Eleanor Roosevelt played a crucial role in the Greenbelt communities, a New Deal initiative aimed at providing affordable housing for low-income families. In 1936, the U.S. Department of Agriculture created three towns designed to offer a balance of city & country living.

Greendale, with its scenic layout, was seen by many as a tiny utopia, a slice of paradise. Eleanor visited Greendale & called it a "delightful site," praising it as a "really good development." 572 originals were built, welcoming families to settle in and make their lives starting in 1938.

We aimed to honor Eleanor Roosevelt as a revolutionary First Lady & one of the most driven women to ever serve in the White House. She is remembered as a passionate advocate for women's rights and social justice.



Eleanor Roosevelt touring a Greendale Original home in 1936



Lunch & Brunch

Tuesday – Friday | 11 AM – 2 PM

Saturday & Sunday | 9 AM – 2 PM

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.

SHAREABLES



OYSTERS \$18 GF

rotating selection of six coastal oysters w/rotating mignonette

MUSSELS \$17

absinthe, shallot, tarragon, cream, garlic, & house rosemary toast

FRITES \$7 V

shoestring fries & house sauce

LOADED FRITES \$12

shoestring fries, pork belly, cheddar cheese & hot honey

BRUSSEL SPROUTS \$16 GF

sweet potato puree, candied bacon, balsamic reduction

WINGS \$15

1 lb. dry rubbed wings w/carrots, celery,
rotating house sauce & ranch or blue cheese dressing

SHORT RIB CROQUETTES \$12

short rib stuffed potato croquettes w/French onion aioli & fried onion

CHARCUTERIE BOARD \$24 GF

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

SHAREABLES



DEVEILED EGGS DUO \$12 GF

classic fill topped w/dill

classic fill topped w/smoked salmon rilette

OLD FASHIONED BACON PLANK \$13

bourbon brown sugar glazed bacon

GARLIC & DILL PICKLE FLATBREAD \$15

house flatbread, garlic, dill, provolone, mozzarella, & basil oil

EVERYTHING POP TART \$12

two house puff pastries w/savory seasoned cream cheese filling, chives,
topped w/everything bagel seasoning

BERRY BLISS POP TART \$10

two house puff pastries filled w/seasonal mixed berry jam
topped w/classic pink icing & sprinkles

CINNAMON ROLLS \$14

three house cinnamon rolls w/original & seasonal cream cheese

BRUNCH ROYALE \$80

16oz. choice ribeye, five eggs your way, five house biscuits w/sausage gravy,
side of breakfast potatoes

from freshly baked breads & handcrafted crackers to decadent desserts,
every bite at The Eleanor Room is made from scratch with care

SOUPS



FRENCH ONION \$10

caramelized onion, beef & chicken stock,
house brioche crostini, provolone

SOUP OF THE MOMENT \$8

cup of our chef's creation soup w/ house bread



upgrade to a crock for \$2

SALADS



add chicken for \$6 or pan seared salmon for \$10 to any salad

CAESAR SALAD \$15

romaine, house brioche croutons, parmesan, caesar dressing

COBB SALAD \$17 GF

romaine, grilled chicken breast, cherry tomatoes, bacon, avocado,
hard-boiled egg, blue cheese dressing

WINTER MIXED GREEN SALAD \$14 V

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

CHICKEN SALAD \$16 GF

mixed greens, smoked chicken salad, avocado, hard-boiled egg,
cheddar cheese, ranch dressing

HANDHELDS



upgrade to onion rings \$2 or mixed green salad \$6

BLT \$14

bourbon brown sugar glazed bacon, Roma tomato, lettuce, basil aioli,
house country white bread, side of frites

SMOKED HAM & HONEY BISCUIT STACK \$12

smoked ham, honey butter, honey drizzle, on a house biscuit,
side of breakfast potatoes

CHICKEN SALAD SANDWICH \$16

smoked chicken salad, house country white bread, side of frites

BEE'S KNEES GRILLED CHEESE \$14

blue cheese, brie, caramelized onions, house country white bread, side of frites

CHICKEN SANDWICH \$17

fried or grilled chicken breast, coleslaw, pickles, house brioche, side of potato salad

* BROAD STREET BURGER \$15

7oz. Ray's Butcher Shoppe butcher blend patty, provolone, mushroom,
arugula, house brioche, side of frites

* LOADED LUXE CHEESEBURGER \$17

7oz. Ray's Butcher Shoppe butcher blend patty, lettuce, onion, pickles, thousand island
dressing, Hooks 5-year cheddar, house brioche, side of frites

MUFFALETTA \$18

prosciutto, mortadella, salami, provolone, olive tapenade, giardiniera,
house Sicilian sesame bread, side of frites

ENTREES



* PETIT FILET \$30

5oz. prime beef tenderloin, garlic mashed potatoes, sauteed green beans

FARM PLATE \$13

two eggs your way, side of bacon, sausage, ham, side of breakfast potatoes,
& toast (option of house country white or brown bread)



make it a breakfast sandwich on a house buttermilk biscuit for \$2

FRENCH OMELET \$16

three egg omelet piped w/filling of savory blended mixture of mushrooms, spinach,
onion, garlic, ricotta cheese, & a hint of lemon, side of breakfast potatoes

FARMERS OMELET \$16

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

CHORIZO SKILLET \$16

two eggs your way, pork chorizo, onion, peppers, breakfast potatoes,
& avocado crema sauce

SHORT RIB HASH \$18

two eggs your way, short rib, onion, peppers, breakfast potatoes, cheddar cheese,
horseradish aioli, & toast (option of house country white or brown bread)

SCOTCH EGG \$15

soft-boiled egg wrapped in pork sausage, arugula, creamy mustard vinaigrette

ENTREES



BISCUITS & GRAVY \$14

house buttermilk biscuits, sausage gravy

SMOKED TROUT BENEDICT \$17

poached eggs, smoked trout on an English muffin topped
w/Old Bay hollandaise, house side salad

MONTE CRISTO \$16

ham, bacon, provolone & American cheese on tempura battered French toast
dusted w/powdered sugar

FRENCH TOAST STACK \$12

house brioche French toast stacked, mascarpone, powdered sugar, maple syrup

BLUEBERRY PANCAKE STACK \$12

house buttermilk pancakes stacked, blueberries, powdered sugar, maple syrup

CHOCOLATE CHIP PANCAKE STACK \$12

house buttermilk pancakes stacked, chocolate chips, powdered sugar, maple syrup

WAFFLE STACK \$12

house waffles stacked, seasonal berries, powdered sugar, maple syrup

* CHICKEN & WAFFLES \$18

house waffles, chicken tenderloins, hot honey glaze, maple butter, maple syrup

ENTREES



EGG WHITE SCRAMBLE \$14

two egg whites, spinach, onion, peppers, side of breakfast potatoes

AVOCADO TOAST \$16

poached egg, avocado smash, roasted tomatoes, pickled red onion, mixed greens,
topped w/strawberry vinaigrette & shaved parmesan

BERRY BLISS YOGURT PARFAIT \$11

whole Greek yogurt, seasonal berries, crunchy granola, local honey drizzle

SIDES



BACON \$4

HAM \$4

CHORIZO \$6

SAUSAGE \$4

SAUSAGE GRAVY \$4

BREAKFAST POTATOES \$5

HOUSE WHITE BREAD \$2

HOUSE BROWN BREAD \$3

1/2 BRULEED GRAPEFRUIT \$5



Dinner

Sunday – Thursday | 5 PM – 9 PM

Friday & Saturday | 5 PM – 10 PM

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RAW BAR



OYSTERS \$18 GF

rotating selection of six coastal oysters w/rotating mignonette

* CRUDO \$15 GF

chef's choice of sushi grade fish w/rotating mignonette

SHAREABLES



CHARCUTERIE BOARD \$24 GF

chef curated selection of cured meats, cheeses, mixed nuts, house rosemary crackers, local honey & seasonal preserves

FALL SMØRREBRØD \$13

house brown bread, sweet potato spread, apple, goat cheese, candied pecans, honey drizzle

MEZZE BOARD \$16 V

house hummus, sumac, Aleppo, marinated olives, tabbouleh salad, mixed nuts, seasonal vegetables, grilled house pita bread

HEARTH & HONEY BOARD \$12

choice of garlic & rosemary bread or house brown bread, w/whipped honey butter topped w/local honeycomb & basil oil

from freshly baked breads & handcrafted crackers to decadent desserts, every bite at The Eleanor Room is made from scratch with care

SHAREABLES



GARLIC & DILL PICKLE FLATBREAD \$15

house flatbread, garlic, dill, provolone, mozzarella, & basil oil

DEILED EGGS DUO \$12 GF

classic fill topped w/dill

classic fill topped w/smoked salmon rillette

MUSSELS \$17

absinthe, shallot, tarragon, cream, garlic, & house rosemary toast

FRITES \$7 V

shoestring fries & house sauce

* SLIDERS \$18

bacon jam & Hook's 5-year cheddar; brandy mushrooms & provolone;

chef's special slider; all on house brioche buns

PORK & PICKLE \$16 GF

crispy confit pork, bacon jam, hot honey glaze,

seasonal pickled vegetables

CRAB CAKES \$23

lump crab cakes, remoulade, arugula, citrus

BRUSSEL SPROUTS \$16 V | GF

muhammara, za'atar spice, scallion, lemon gastrique, Aleppo

SHAREABLES



BACON WRAPPED DATES \$17 GF

stuffed w/goat cheese, maple glaze, romesco sauce

* BONE MARROW \$24

parsley, capers, red onion, house crostini, smoked salt

ROASTED RAINBOW CARROTS \$17

sumac labneh, mujadara, pomegranate seeds, dukkah,
lemon gastrique

BBQ PORK RIBS \$17

polenta cakes, confit cherry tomatoes, pickled
Hungarian pepper, Italian salsa verde, frico

FRIED CAULIFLOWER \$16 V | GF

hummus, arugula, cucumber, tahini, herb chutney,
fried chickpeas, Aleppo

PIEROGIES \$18

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

HUSH PUPPIES \$14

jalapeño-stuffed hush puppies, white barbecue sauce, pickled green tomatoes

SOUPS



FRENCH ONION \$10

caramelized onion, beef & chicken stock, house brioche crostini, provolone

SOUP OF THE MOMENT \$8

cup of our chef's creation soup w/ house bread



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

CAESAR SALAD \$15

romaine , house brioche croutons, parmesan, caesar dressing

COBB SALAD \$17 GF

romaine, grilled chicken breast, cherry tomatoes, bacon, avocado,
hard-boiled egg, blue cheese dressing

WINTER MIXED GREEN SALAD \$14 V

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

BEET SALAD \$14 GF

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

APPLE & SQUASH PANZANELLA SALAD \$14 V

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

ENTREES



*** SHORT RIB MUSHROOM RISOTTO \$32 V | GF**

4oz. braised short rib atop risotto, confit mushrooms, spinach,
demi-glace, horseradish



vegan option \$26

MUSHROOM BUCATINI \$17

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

GNOCCHI \$24

handmade gnocchi, seasonal vegetables, 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 mushrooms, spinach

GEE'S FRIED CHICKEN \$28

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

RUSH CREEK TROUT \$34 GF

whole trout head on, walnut beurre blanc, coconut rice cake, Swiss chard,
confit tomatoes

ENTREES



* THE ELEANOR \$48 GF

8oz. prime beef tenderloin, twice baked potato, bearnaise sauce, green beans



oscar style +\$13

* RIBEYE \$56 GF

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

all of our beef is locally sourced from our friends at
Ray's Butcher Shoppe

Ask your server for our dessert menu,
featuring house-made treats from our
in-house pastry team.

Just in the mood for a drink? Enjoy one
of our handcrafted after-dinner
cocktails!

THE LITTLE RASCALS



CHICKEN TENDERS & FRITES \$11

hand breaded tenders, shoestring fries

GRILLED CHEESE & FRITES \$9

white bread, cheddar cheese, shoestring fries

BUTTERED NOODLES \$7

buttered spaghetti noodles

SLIDER & FRITES \$8

slider, cheddar cheese, shoestring fries



THE GIGGLE GAZETTE

Why did the chicken join the orchestra?

Why did the baker go to the bank?

What kind of beans never grow?

Why did the bread go to the doctor?

What's a cow's favorite Wisconsin vacation spot?

Why did the chicken cross Broad Street?

Because it had the drumsticks!

To get some dough!

Jellybeans!

Because it felt a little crumbly!

Cheese-dale!

To get to The Eleanor Room for dinner, of course!





Welcome to The Eleanor Room,

Our family has strong roots in Greendale, and our love for this community runs deep. Food is more than just a passion for us - it's a way to bring people together. We've poured our love of hospitality, design, and local ingredients into every detail, creating a warm, inviting experience that's uniquely Greendale.

Supporting local businesses, giving back, and making this village even better for our four daughters and future generations is at the heart of what we do.

Thank you for being apart of this journey. Whether you're here for dinner, a celebration, or just a drink with friends, we hope The Eleanor Room feels like a place you can always come back to.

Until next time,
Jason & Kelly Cyborowski



The
ELEANOR
ROOM

GREENDALE

WISCONSIN



5636 BROAD STREET



HAPPY HOUR

AVAILABLE 3-5PM

Mini Charcuterie \$10 **GF**

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

Mini Mezze Board \$10 **V | GF**

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

Deviled Egg Duo \$7 **GF**

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

Kettle Chips & French Onion Dip \$5

kettle chips, house made French onion dip

\$1 Wings

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

Minimum 3.
Who can eat
just 1?

\$3 Oysters In A
Half Shelf

chef mignonette, lemon,
and horseradish

No minimum.
But, you won't
want just one