



KITCHEN &
COCKTAILS



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





Lunch & Brunch

Tuesday – Friday | 11 AM – 2 PM

Saturday & Sunday | 9 AM – 2 PM

(Closed Mondays)

Presented By:

Executive Chef Jose Melendrez Jr. & Sous Chef Juan Salazar

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

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS



FRENCH ONION

caramelized onion, beef & chicken stock,
house crostini, provolone...10

SOUP OF THE MOMENT

cup of our chef's creation soup w/house bread...8



upgrade to a crock for 2

SALADS



add chicken for 6, pan seared salmon for 10,
or blackened salmon for 12 to any salad

CAESAR SALAD

chopped romaine, house brioche croutons, asiago, anchovy,
tossed w/Caesar dressing, & lemon wedge...17

COBB SALAD **GF**

romaine, grilled chicken breast, cherry tomatoes, bacon, avocado,
hard-boiled egg, bleu cheese crumbles, bleu cheese dressing...17

BRAISED BEET & GOAT CHEESE SALAD **V | GF**

braised beets, pickled vegetables, creamy goat cheese, candied nuts,
fresh mint, balsamic glaze...17

SPRING HARVEST GRAIN SALAD **GF**

spring mix, red cabbage, ancient grains, crisp cucumber, baby heirloom
tomatoes, fontina, preserved lemon vinaigrette, & cantaloupe sprouts...17

SHAREABLES



*OYSTERS GF

rotating selection of six coastal oysters' w/horseradish, hot sauce, & lemon...18



add chef mignonette for 2

SHRIMP COCKTAIL

chilled jumbo gulf shrimp, house cocktail sauce of tomato, horseradish,
Worcestershire, hot sauce, & fresh lemon...18

DEVEILED EGGS DUO GF

classic fill topped w/chive

classic fill topped w/cured salmon & dill...13

OLD FASHIONED BACON PLANK

bourbon brown sugar glazed bacon...13

SHORT RIB CROQUETTES

short rib stuffed potato croquettes w/French onion aioli & fried onion...14

BRUSSLES & BACON GF

candied bacon, confit garlic, fontina cheese, crispy shallots,
preserved lemon vinaigrette...16

*WINGS

1 lb. dry rubbed wings w/carrots, celery,
choice of rotating house sauce; ranch; or bleu cheese dressing...15

FRITES V

shoestring fries & house sauce...7

LOADED FRITES

shoestring fries, pork belly, cheddar cheese, chives & chipotle honey...12

SHAREABLES



CHARCUTERIE BOARD **GF**

chef curated selection of cured meats, cheeses, nuts, house crackers,
local honey & seasonal preserves...24

GARLIC & DILL PICKLE FLATBREAD

house flatbread, garlic, dill, provolone, mozzarella, & basil oil...15

EVERYTHING POP TART

two house puff pastries w/savory seasoned cream cheese filling, chives,
topped w/everything bagel seasoning...12

BERRY BLISS POP TART

two house puff pastries filled w/seasonal mixed berry jam
topped w/classic pink icing & sprinkles...10

ELEANOR'S CINNAMON ROLL

one oversized, house-baked cinnamon roll w/cream cheese anglaise & powdered sugar...8

SIDES



BACON...4

HAM...4

CHORIZO...5

SAUSAGE...4

SAUSAGE GRAVY...4

BREAKFAST POTATOES...5

HOUSE WHITE BREAD...2

HOUSE BROWN BREAD...3

SEASONAL MIXED FRUIT...4

HANDHELDS



upgrade to onion rings 2 or mixed green salad 6

BOURBON BROWN SUGAR BACON BLT

bourbon brown sugar glazed bacon, Roma tomato, lettuce, basil aioli,
house country white bread, side of frites...14

SMOKED HAM & HONEY BISCUIT STACK

smoked ham, honey butter, honey drizzle, on a house biscuit,
side of breakfast potatoes...14

CHICKEN SALAD SANDWICH

chicken salad, house country white bread, side of frites...17

MONTE CRISTO

ham, bacon, provolone & American cheese on tempura battered French toast
dusted w/powdered sugar...16

CHICKEN SANDWICH

fried or grilled chicken breast, coleslaw, pickles, house brioche, side of frites...17

***BROAD STREET BURGER**

7oz. butcher blend patty, provolone, mushroom, arugula, house brioche, side of frites...15

***LOADED LUXE CHEESEBURGER**

7oz. butcher blend patty, lettuce, onion, pickles, thousand island dressing, cheddar
cheese, house brioche, side of frites...17

***STEAK FRITE**

4 oz prime tenderloin on toasted house French roll w/horseradish
aioli, mixed green side salad w/strawberry poppyseed dressing...22

***STEAK, EGG & CHEESE BAGEL**

4 oz. USDA prime tenderloin, jalapeño cream cheese, caramelized
onion, & eggs your way on a bagel, side of brunch potatoes...21

ENTREES



BRIE & BERRY OMELET

French-style three egg omelet filled w/brie, fresh apples & spinach, topped w/fresh berries, & mixed berry jam, side house salad...16

FRENCH OMELET

three egg omelet piped w/filling of savory blended mixture of mushrooms, spinach, onion, garlic, ricotta & cream cheese, side of breakfast potatoes...16

CARNEVORE OMELET

three egg omelet filled w/ham, pork sausage, bacon, shredded cheddar cheese, side of breakfast potatoes...16

CHORIZO SKILLET

two eggs your way, pork chorizo, cheddar cheese, onion, peppers, breakfast potatoes, avocado crema, & toasted house bread...18

SHORT RIB HASH

two eggs your way, short rib, onion, peppers, breakfast potatoes, horseradish aioli, & toasted house bread...20

BISCUITS & GRAVY

house buttermilk biscuits, sausage gravy...14

*STEAK & EGGS

4 oz. prime beef tenderloin, two eggs your way, side of breakfast potatoes, & toasted house bread...26

FARM PLATE

two eggs your way w/bacon, sausage, or ham, side of breakfast potatoes, & toasted house bread...13



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

Lunch & Brunch
ENTREES



SHRIMP & GRITS

tempura battered parmesan grits, seared shrimp w/andouille sausage gravy,
shaved parmesan, & house biscuit...22

***SALMON BENEDICT**

poached eggs, cured salmon on an English muffin topped
w/Old Bay hollandaise, house side salad...19

FRENCH TOAST STACK

house brioche French toast stacked, topped w/berry jam, mascarpone,
powdered sugar, whipped cream, maple syrup...12

PANCAKE STACK

house buttermilk pancakes stacked, powdered sugar, maple syrup...10



add chocolate chips for 2 or blueberries for 3

CHICKEN & WAFFLES

house waffles, chicken tenderloins, chipotle honey glaze, maple butter, maple syrup...18

WAFFLE STACK

house waffles stacked, seasonal berries, powdered sugar, whipped cream, maple syrup...12

CHICKEN TENDERS & FRITES

hand breaded tenders, shoestring fries...14

TOMATO BASIL SOUP & BRIOCHE MELT

Creamy tomato basil soup topped with a brioche grilled cheese, finished
w/shredded cheddar & baked until golden...17

AVOCADO TOAST

poached egg, avocado smash, roasted tomatoes, pickled red onion, mixed greens,
topped w/strawberry poppyseed vinaigrette & shaved asiago...16

EGG WHITE SCRAMBLE

two egg whites, spinach, onion, peppers, side of breakfast potatoes...14

THE LITTLE RASCALS

for our younger guests (13 & under)



CHICKEN TENDERS & FRITES

hand breaded tenders, shoestring fries...11

GRILLED CHEESE & FRITES

white bread, cheddar cheese, shoestring fries...9

BUTTERED NOODLES

buttered spaghetti noodles...7

SLIDER & FRITES

slider, cheddar cheese, shoestring fries...8

SILVER DOLLAR PANCAKES

stack of fluffy house pancakes made just the right size for little hands, topped w/powdered sugar & whipped cream, maple syrup...8



add chocolate chips for 1 or blueberries for 2



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 crummy!

Cheese-dale!

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





Dinner

Sunday | 5 PM – 8 PM

Tuesday – Thursday | 5 PM – 9 PM

Friday & Saturday | 5 PM – 10 PM

(Closed Mondays)

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blackened salmon for 12 to any salad

CAESAR SALAD

chopped romaine, house brioche croutons, asiago, anchovy,
tossed w/Caesar dressing, & lemon wedge...17

COBB SALAD **GF**

romaine, grilled chicken breast, cherry tomatoes, bacon, avocado,
hard-boiled egg, bleu cheese crumbles, bleu cheese dressing...17

BRAISED BEET & GOAT CHEESE SALAD **V | GF**

spring mix, braised beets, pickled vegetables, creamy goat cheese,
candied nuts, fresh mint, balsamic glaze...17

SPRING HARVEST GRAIN SALAD **GF**

spring mix, red cabbage, ancient grains, crisp cucumber, baby heirloom
tomatoes, fontina, preserved lemon vinaigrette, & cantaloupe sprouts...17

RAW BAR



*OYSTERS GF

rotating selection of six coastal oysters' w/horseradish, hot sauce, & lemon...18



add chef mignonette for 2

*SHRIMP CEVICHE GF

cucumber, tomato, onion, cilantro, lime, & clamato,
served w/crisp plantain chips...18

SHAREABLES



CHARCUTERIE BOARD GF

chef curated selection of cured
meats, cheeses, mixed nuts,
house crackers,
local honey & seasonal preserves...24

DEVILED EGGS DUO GF

classic fill topped w/chive
classic fill topped w/cured salmon & dill...13

SHRIMP COCKTAIL GF

chilled jumbo gulf shrimp, house
cocktail sauce of tomato,
horseradish, Worcestershire, hot
sauce, & fresh lemon...18

BREAD & ACCOUTREMENTS

a rotating showcase of our pastry
chef's house breads & delicate
accompaniments...12

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

house flatbread, garlic, dill, provolone, mozzarella, & basil oil...15

GRILLED STEAK, FOREST MUSHROOM & FONTINA FLATBREAD

house flatbread, forest mushrooms, caramelized onion, fontina cheese, arugula, balsamic reduction...22

CITRUS CANDIED CARROTS GF

whipped herb ricotta, ancient grains, toasted walnuts, thyme, orange-honey gastrique...17

BRUSSELS & BACON GF

candied bacon, confit garlic, crispy shallots, fontina cheese, preserved lemon vinaigrette...16

WHITE WINE & GARLIC MUSSELS

mussels simmered in garlic herb butter & white wine, served w/grilled baguette...20

***BRIOCHE TRIO**

butcher blend patty topped w/bacon jam & cheddar cheese; crab cake topped w/Cajun tarter; & a braised short rib topped w/crispy shallots; all on house brioche buns...18

GOAT CHEESE & DATE SAMOSAS

golden goat cheese & date filled pastry, fresh greens, preserved lemon vinaigrette, & bacon jam...21

GLAZED PORK BELLY GF

confit pork belly, charred blood orange, orange-honey gastrique, arugula, pickled red onion...19

SHAREABLES



***PRIME SKIRT STEAK CHIMICHURRI GF**

char-broiled prime skirt steak, fresh arugula, chimichurri...28

***SALMON BOXTY**

crispy potato pancake, mushroom & spinach ricotta whip,
cured salmon, topped w/drizzled honey & lemon zest...18

CRAB CAKES

twin jumbo lump crab cakes, creamy roasted corn relish, chive oil,
micro herbs...28

FRITES V

shoestring fries & house sauce...7

ENTREES



add a mixed green salad for 6

***BEEF BORDELAISE GF**

8oz prime beef filet, silky red wine sauce, broccolini,
garlic mashed potatoes...58

***NEW YORK STRIP GF**

16oz prime hand-cut New York strip, roasted asparagus & baby heirloom
tomatoes in ancient grains, & bone marrow herb compound butter...60

ENTREES



add a mixed green salad for 6

SPANISH CHORIZO RISOTTO GF

Spanish chorizo risotto, sofrito, confit garlic, sweet corn, romesco, queso fresco...34

DUCK THREE WAYS

pan-seared duck breast w/citrus glaze, handmade duck egg gnocchi, corn, spinach, & crispy duck chicharrón...52

*PORK & GRITS GF

seared 8 oz. pork tenderloin, served w/creamy parmesan grits, garlic spinach, & garlic butter white wine pan sauce...36

ELEANOR'S FRIED CHICKEN

half chicken confit & fried, creamy coleslaw, garlic parmesan potato wedges w/lemon zest, garlic parmesan sauce...28



add a ½ rack baby back ribs for 18

BRAISED & GRILLED BABY BACK RIBS

full rack baby back ribs – braised, dry-rubbed, & grilled, garlic parmesan potato wedges w/lemon zest & creamy corn relish...36

*CHILEAN SEA BASS GF

parmesan-crusteD Chilean sea bass, w/ roasted asparagus & baby heirloom tomatoes in ancient grains, roasted tomato coulis, basil oil, & micro herbs...46

*SALMON PICCATA GF

seared Chilean salmon w/white wine-lemon cream, capers, & confit garlic, served w/roasted asparagus, baby heirloom tomatoes, ancient grains...38



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

The
ELEANOR

GREENDALE ROOM WISCONSIN



5636 BROAD STREET

THE LITTLE RASCALS

for our younger guests (13 & under)



CHICKEN TENDERS & FRITES

hand breaded tenders, shoestring fries...11

GRILLED CHEESE & FRITES

white bread, cheddar cheese, shoestring fries...9

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buttered spaghetti noodles...7

SLIDER & FRITES

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