



harvestcafé

Weekend Brunch



weekend brunch hours
sat: 8am-3pm • sun: 9am-3pm

Breakfast Sandwich 7.99  

We start with a local Wildflour Brioche roll and pile it up with fried tomato, seared Boar's Head natural smoked ham and an over easy local Milo's farm fresh egg, then finish it with your choice of Deppeler's local baby Swiss, BelGioioso local provolone or Cedar Grove local cheddar. Includes a side of fresh seasonal fruit.

California Avocado Toast 10.99   

Soak in some sunshine and bite into our take on avocado toast. We start with two slices of Cadia Seed & Grain whole grain bread, toasted, then pile it up with fresh sliced avocado, juicy tomato, crisp red onion, a pair of sunny side up Milo's Farm Fresh eggs and a nice pinch of peppery arugula. We sauce it with just a touch of our house-made tzatziki then serve it with a side of fresh fruit.

Breakfast Burrito 8.99  

Start your morning with some Southwest Americana flair! An extra-large Sonoma whole wheat wrap absolutely stuffed with all natural house-made chorizo, seared onion, bell pepper, scrambled local Milo's farm fresh eggs and local Cedar Grove cheddar. Served up with a side of house-made pico de gallo, guacamole and our special harvest root hash.

Rise and Shine 7.99   

Simple done right. Two local Milo's farm fresh eggs prepared to your tastes, Cadia Seed & Grain whole grain toast, and mouth-watering house-made natural maple blueberry sausage.

Harvest Root Hash Bowl 8.99  

Now you can have our signature Harvest Root Hash your way! Rich harvest root vegetable hash, griddle seared with your choice of up to three add-ins: Boar's Head Smoked Ham, house-made chorizo, red onion, tri-color bell peppers, seared spinach, roasted vegetables, pico de gallo, or local Cedar Grove cheddar. We top it all off with two local Milo's farm fresh eggs prepared to your tastes and a side of Cadia Seed & Grain whole grain toast.

Organic Pancakes 7.99   

Three rich fluffy griddlecakes seared golden brown then finished off with a dollop of house-made local honey butter and just a kiss of powdered sugar. Enjoy them with your choice of local honey or pure maple syrup. (Add bananas, granola or blueberries 1.50)

Organic Whole Oat Griddlecakes 7.99    

Like a delightful stack of oatmeal cookies that will keep you going all day! Three beautifully browned whole grain cinnamon oat pancakes topped off with a dollop of house-made East Troy honey butter and just a kiss of powdered sugar. Enjoy them with your choice of local honey or pure maple syrup. (Add bananas, granola or blueberries 1.50)

Organic French Toast 7.99   

Three slices of Cadia Seed & Grain whole grain bread dipped in cinnamon vanilla infused batter, griddle seared, then topped with a dollop of house-made local honey butter and just a kiss of powdered sugar. Enjoy them with your choice of local honey or pure maple syrup. (Add bananas, granola or blueberries 1.50)



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Organic Incan Breakfast Protein Bowl 8.99

A warm and hearty portion of savory toasted almond tri-color quinoa steamed, then served up with sautéed sweet onion, bell pepper, and power greens blend. We top it off with two over easy local Milo's farm fresh eggs, pico de gallo, and guacamole.

Organic Supergreens Omelette 9.99

A savory pan-seared omelette combining three local Milo's farm fresh eggs, sautéed baby spinach, kale, and baby arugula folded around roasted vegetables. Served with a side of our house root hash and Cadia Seed & Grain whole grain toast. (Enjoy with local Cedar Grove cheddar, Boar's Head natural smoked ham, or house-made natural chorizo for only .99¢ each.)

Organic Oatmeal 5.99

A classic morning starter to keep you going all day. Hearty whole grain oatmeal served piping hot with house-made granola, fair-trade cinnamon, and toasted almonds. Includes a side of fresh organic seasonal fruit.

Quiche of the Day 7.99



Enjoy a slice of rich delicate quiche with a side of fresh seasonal fruit and our house power greens. Inquire for our daily selection.

breakfast sides

Organic Cadia Seed & Grain Whole Grain Toast (2) 1.99   

Udi's Gluten Free Whole Grain Toast (2) 1.99    

Milo's Local Organic Farm Fresh Egg (1) 1.99     

Organic Harvest Root Hash 1.99    

Organic Sweet Potato Latkes (2) 3.99     

House-made Natural Maple Blueberry Sausage (2) 2.99    

Applewood Smoked Bacon (2) 2.99    

Seared Boar's Head Natural Smoked Ham (2) 2.99    

Organic Fresh Seasonal Fruit 3.99    

Organic Plain Pancake, Whole Oat Griddlecake or French Toast (1) 3.99   



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salads

Organic Thai Ginger Lime Salad 9.99

Packed with flavor! Local Windy Drumlin's greens tossed with crispy red and green cabbage, carrot, crunchy cucumber, red onion, toasted almonds and fresh cilantro sprigs with a tangy Thai ginger lime dressing. (Try it with grilled chicken breast, roasted vegetables or falafel for 3.99)

Organic Toasted Almond Quinoa Apple Salad 9.99

Toasted almond quinoa, power greens, apple, cucumber, red onion, bell pepper, dried cranberries and balsamic vinaigrette. (Try it with grilled chicken breast, roasted vegetables or falafel for 3.99)

Organic Curried Chicken Avocado Plate 11.99

Piled up with flavor! Our house power greens nestled between two creamy avocado halves, stuffed with curried chicken salad, and finished off with juicy sliced tomato.

Organic Harvest Power Greens 9.99

A generous portion of our house power greens topped with your preference of curried chicken salad, house tuna salad, or roasted vegetables then finished with sweet red onion and sliced tomato.

Organic Middle Eastern Salad with Falafel 9.99

Salad just got a lot more tempting! Our signature power greens tossed with creamy cucumber dressing then topped with crisp red onion, cool cucumber, juicy tomato and our extra tender, house-made chickpea falafel. We finish it all off with a light sprinkle of middle eastern za'atar. (Try it with grilled chicken or roasted vegetables for \$3.99)

bowls

Organic Ginger Lime Thai Bowl 8.99

Crispy red and green cabbage, carrot, crunchy cucumber, and red onion in tangy Thai ginger lime dressing on a bed of our savory toasted almond tri-color quinoa, then topped with fresh cilantro sprigs and toasted almonds. (Try it with grilled chicken, roasted vegetables or falafel for \$3.99)

Loaded Mac Bowl 9.99

Our house made triple cheese white mac served hot and fresh with your choice of three add ins: chicken, ham, chorizo, onion, bell pepper, spinach, roasted vegetables, or pico de gallo.

Organic Harvest Garlic Ginger Stir Fry 8.99

Vegetables seared with ginger, garlic, scallion, and tamari sauce on a bed of toasted almond tri-color quinoa. (Try it with grilled chicken, roasted vegetables or falafel for 3.99)



Gluten Free



Nut Free



Soy Free



Vegetarian



Dairy Free



Vegan



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Lebanese Citrus Bowl 8.99



Refreshing cucumber, sweet red onion, and juicy tomato piled atop our savory toasted almond tri-color quinoa with citrus spice, a touch of house-made hummus and creamy tzatziki. (Try it with citrus spiced grilled shawarma chicken, roasted vegetables or falafel for \$3.99)

Organic Falafel Bowl 9.99



Sink into something new! The heavenly flavors of our extra tender, house-made chickpea falafel, hummus, cool cucumber, juicy tomato, crisp red onion, peppery arugula and Kalamata olives served over our signature toasted almond tri-color quinoa, then garnished with just a touch of creamy tzatziki and a light sprinkle of middle eastern za'atar. (Try it with grilled chicken or roasted vegetables for \$3.99)

soup & salad bar

Organic House-made Soup Four options served daily with gluten free, dairy free and vegan options

8 oz 3.99 | 16 oz 5.99 | 32 oz 9.99 (take-out only)

Organic Salad Bar Served buffet style with rotating toppings and deli salads daily 9.49/lb



Gluten Free



Nut Free



Soy Free



Vegetarian



Dairy Free



Vegan



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sandwiches & more

Organic Wild West Quesadilla 9.99

Hot, cheesy and simply yum. An extra-large Sonoma whole wheat wrap seared crispy and folded around local Cedar Grove cheddar & jack cheeses, feta, sweet corn, organic black beans, mild green chiles, and baby spinach. Served with a side of house-made pico de gallo, guacamole, and our house power greens. (Enjoy it with shredded chicken for 1.50)

Pasture Raised Beef Burger 11.99

Sometimes you just need a classic. We hand-make our juicy one-third pound pasture raised beef burgers, season them just right, flame grill them to your tastes, then top them with local Cedar Grove cheddar, local BelGioioso provolone, or local Deppeler's baby swiss. Served on your choice of local Wildflour Roll or O'Dough's Gluten Free Flat with crunchy red onion, local Windy Drumlins greens, tomato, and our house power greens.

Organic Pesto Chicken Avocado 11.99

Crammed to bursting with flavor! We take local honey Dijon grilled boneless chicken breast and stack it up on a local Wildflour Whole Wheat Flax bun with juicy tomato and sliced avocado, then we pep it up with baby arugula, roasted garlic, and a smear of basil almond pesto. Served with a side of our house power greens.

Organic Strawberry Turkey Panini 10.99

A perfect marriage of salty and sweet! Boar's Head natural oven roasted turkey, local Deppeler's baby Swiss, stone ground mustard, and peppery arugula on local Wildflour Herb Focaccia now play counter to strawberry fruit spread in this classic favorite. Served with a side of our house power greens.

Organic Crispy Thai Wrap 8.99

Bright and refreshing! Crispy red and green cabbage, crunchy cucumber, red onion, toasted almonds, and fresh cilantro sprigs are folded inside a tender extra-large Sonoma whole wheat wrap with a tangy Thai ginger lime dressing. Served with a side of our power greens. (Try it with grilled chicken for 3.99)

Organic Lebanese Citrus Wrap 8.99

Sensationally savory herbs, spices and citrus, house-made hummus, refreshing cucumber, crisp red onion and juicy tomato are piled atop local Windy Drumlin's greens with creamy tzatziki then folded into an extra-large Sonoma whole wheat wrap. Served with a side of our house power greens. (Try it with shawarma chicken for 3.99)



Gluten Free



Nut Free



Soy Free



Vegetarian



Dairy Free



Vegan

organic smoothies

All served with your choice of yogurt (dairy or non-dairy substitute)

Raspberry Patch raspberries, bananas, milk 5.99

Strawberry Field strawberries, bananas, milk 5.99

Rainforest pineapple, mango, orange juice 6.49

Rise and Shine pineapple, strawberries, bananas, orange juice 6.49

Blueberry Hill blueberries, bananas, peaches, milk 6.99

Berry Garden raspberries, blueberries, strawberries, apple juice 6.99

Green Smoothie kale, kiwi, cinnamon, apple juice, lemon juice, lime juice, strawberries, blueberries (no yogurt) 8.49

Joe's Special blueberries, strawberries, bananas, pineapple juice, orange juice 6.99

Jody's Special spinach, mango, blueberries, raspberries, bananas, carrots, beet root juice, pomegranate juice, coconut yogurt, protein powder 8.99

Extras soy protein, whey protein, super greens, wheatgrass, esterC or flax seed oil 1.99/each

fresh organic juice

Green Breakfast apple, carrot, cucumber, spinach, green pepper, tomato 7.99
health benefits: high in antioxidants; can help prevent cancer and heart disease, reduce inflammation, improve complexion

Happy Rabbit apple, carrot, ginger, parsley 6.99

health benefits: can help manage diabetes and cholesterol; aids in digestion, and helps increase blood circulation

ABC apple, beet, carrot 5.99
health benefits: aids in digestion and diabetes management

Fresh Start carrot, apple, celery 5.99
health benefits: good for helping manage blood sugar & cholesterol

Pink Lady beet, pear, romaine, lime 6.99
health benefits: helps reduce inflammation & increase energy

Mega Green celery, kale, apple, spinach, cucumber, ginger 7.99
health benefits: high in antioxidants and fiber

In Between celery, apple, lemon, spinach, kale, cucumber 7.99
health benefits: high in antioxidants and fiber

Sunset apple, sweet potato, beet, carrot, red bell pepper 6.99
health benefits: helps with digestion & cleansing the liver

All smoothies and fresh juices are made entirely with certified organic produce!

local coffee

All coffee drinks are prepared using locally roasted beans by **Colectivo Coffee**

Coffee of the day 12oz/16oz 1.69/1.99

Espresso single/double 1.49/1.99

Latte 12oz/16oz 2.99/3.99

Iced latte 16oz 3.99

Cappuccino 12oz/16oz 2.99/3.99

Americano 12oz/16oz 2.99/3.99

Served with your choice of milk: whole, 2%, skim, soy, coconut or almond

Add a flavor

Flavorganics hazelnut, caramel, vanilla, amaretto, raspberry, peppermint or irish cream 1.29/1.49

Add chocolate syrup 1.29/1.49

local cold brew coffee & tea on tap

Cold brew coffee and tea on tap is provided by local producer **Cadence**

Cold brew coffee

7 oz cup 1.99

14 oz cup 3.49

Seasonal iced tea on tap

7 oz cup 1.99

14 oz cup 3.49

Growlers

32 oz grower 13.99

64 oz growler 14.99

32 oz growler refill 6.49

64 oz growler refill 11.99

beverages

local tea

All teas are prepared using local **Rishi Tea**

Hot tea 1.99 (extra bag 1.49)

Tap cold tea 16oz 3.99

Iced tea 16oz 1.99

Chai tea latte 12oz 2.99 | 16 oz 3.99

(Your choice of milk: whole, 2%, skim, soy, coconut, almond)

local kombucha on tap

Tap kombucha provided by local producer **Nessalla Kombucha**

7 oz cup 2.49

14 oz cup 3.99

64 oz growler 14.99

64 oz growler refill 11.99

Choose from three seasonal flavors!

organic milk & juice

Organic apple juice 7oz/14oz 1.99/2.99

Organic orange juice 7oz/14oz 1.99/2.99

Organic milk 7oz/14oz 1.99/2.99

Organic chocolate milk 7oz/14oz 2.49/3.49

(Your choice of milk: whole, 2%, skim, soy, coconut, almond)

other

Hot cocoa 7oz/14oz 2.49 | 3.49

Organic wheat grass shot 2.49