



brunch menu

Farm Fresh Ingredients
Organic & Local

We use only the finest 100% certified organic produce

We proudly serve local Wisconsin ingredients whenever possible!

East Troy Honey • IGL Farms • Wild Flour Bakery • Cedar Grove •
Milo's Eggs • Sassy Cow • Colectivo Coffee • Nessalla • Sippl's • Rishi
• BelGioioso • Windy Drumlins • Angelic Bakery • Organic Valley •
and More!

Menu and prices are subject to change



harvestcafé

brunch

weekend brunch hours
sat: 7am-6:30pm • sun: 9am-2pm

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.

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.

Breakfast Quesadilla 8.99

Perfect for the diner on the go! An extra-large Sonoma whole wheat wrap seared crispy and topped with melty Cedar Grove local cheddar, then folded around scrambled Milo's farm fresh eggs, seared bell pepper, onions, and all natural house-made chorizo. Nestled next to a pile of our harvest root hash, house-made pico de gallo, and guacamole.

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.

Organic Hippie Root Hash 8.99

Paradise in a bowl! Rich harvest root hash buried under fresh pan-seared seasonal vegetables then topped with two local Milo's farm fresh eggs prepared to your tastes.

Organic Pancakes 6.99

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 East Troy honey or local Sippl's pure maple syrup. (Add bananas, granola or blueberries 1.50)

Organic Cornmeal pancakes 7.99

A heartier version of our pancakes. Three beautifully seared cornmeal griddlecakes 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 East Troy honey or local Sippl's pure maple syrup. (Add bananas, granola or blueberries 1.50)

Organic French Toast 6.99

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 East Troy honey or local Sippl's pure maple syrup. (Add bananas, granola or blueberries 1.50)



Gluten Free



Nut Free



Soy Free



Vegetarian



Dairy Free



Vegan

weekend brunch hours
sat: 7am-6:30pm • sun: 9am-2pm

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 8.99

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 Cadia Seed and Grain whole grain toast and our harvest root hash. (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 seasonal fruit.

Quiche of the Day 6.99

Enjoy a slice of rich delicate quiche with a side of fresh seasonal fruit. 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) 2.99     

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, Cornmeal Pancake or French Toast (1) 3.99   



harvestcafé

brunch

weekend brunch hours
sat: 7am-6:30pm • sun: 9am-2pm

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 10.99  

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 Harvest Caprese Toasted Cheese 7.99  

A fresh spin on our original grilled cheese. Local Wildflour Herbed Focaccia stuffed with local BelGioioso provolone, local Deppeler's baby swiss, and local Cedar Grove cheddar. We dress it up with fresh sliced tomato and a smear of basil almond pesto.

Organic Strawberry Turkey Panini 9.99  

We've recast the flavors on our classic turkey panini. 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. SF NF

Ham and Swiss melt 9.99  

So much more than ham and cheese! Local Wildflour Herbed Focaccia is spread with stoneground mustard and roasted garlic, then piled with natural Boar's Head smoked ham, local Deppeler's baby swiss, and grilled crispy in our panini press. Served with a side of our house power greens.

Organic Barley Burger 9.99  

Prepare to be shocked at the flavor and texture packed into our new barley burger! We hand make them and sear them up a beautiful brown, then serve it up on your choice of local Wildflour roll with hummus, local Windy Drumlin's greens, sweet red onion, sliced tomato, and creamy tzatziki. Includes a side of our house power greens.

Gluten free bread options are available for all of our sandwiches!



Gluten Free



Nut Free



Soy Free



Vegetarian



Dairy Free



Vegan



harvestcafé

brunch

weekend brunch hours
sat: 7am-6:30pm • sun: 9am-2pm

salads

Organic Thai Ginger Lime Salad 8.99

A peppy new flavor! Local Windy Drumlin's greens tossed with crispy red and green cabbage, carrot, crunchy cucumber, red onion, toasted almonds, and fresh cilantro with a tangy Thai ginger lime dressing. (Try it with grilled chicken breast or roasted vegetables for 4.99.)

Organic Toasted Almond Quinoa Apple Salad 8.99

Toasted almond quinoa is a tasty topper for our house power greens. Finished off with crisp braeburn apple, cucumber, red onion, bell pepper, sweet dried cranberries, house balsamic vinaigrette, and even more toasted almonds! (Try it with grilled chicken breast or roasted vegetables for 4.99.)

Organic Curried Chicken Avocado Plate 10.99

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 Mediterranean Caesar 8.99

Local Windy Drumlin's Greens tossed with local BelGioioso parmesan and caesar dressing, then topped with our roasted vegetables and garnished with sweet red onion, tomato, and just a touch of house-made hummus. (Try it with grilled chicken breast for 4.99.)

bowls

Organic Ginger Lime Thai Bowl 9.99

Crispy red and green cabbage, grilled chicken breast, 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 and toasted almonds.

Organic Shawarma Bowl 9.99

Citrus spiced grilled shawarma chicken, refreshing cucumber, sweet red onion, and tomato piled atop our savory toasted almond tri-color quinoa with a touch of house-made hummus and creamy tzatziki.



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

joe's special blueberries, strawberries, bananas, pineapple juice, orange juice 6.99

green smoothie kale, kiwi, cinnamon, apple juice, lemon juice, lime juice, strawberries, blueberries (no yogurt) 8.49

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 1.50/each

fresh organic juice

green breakfast apple, carrot, cucumber, spinach, green pepper, tomato 7.49
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 4.99
health benefits: good for helping manage blood sugar & cholesterol

pink lady beet, pear, romaine, lime 6.49
health benefits: helps reduce inflammation & increase energy

mega green celery, kale, apple, spinach, cucumber, ginger 7.49
health benefits: high in antioxidants and fiber

in between celery, apple, lemon, spinach, kale, cucumber 6.99
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

wheat grass shot central greens 1 oz. 2.49

all smoothies and fresh pressed 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 2.99/3.49
iced latte 16oz 3.99
cappuccino 12oz/16oz 2.99/3.49
americano 12oz/16oz 2.99/3.49
cold brew coffee 16oz 2.99

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 1.50

add chocolate syrup 1.50

local cold brew coffee on tap

cold brew coffee on tap is provided by local producer **cadence cold brew coffee**

7 oz cup 1.99
14 oz cup 3.49
64 oz growler 14.99
64 oz growler refill 11.99
32 oz grower 13.99
32 oz growler refill 6.49

beverages

local tea

all teas are prepared using local **rishi tea**

rishi hot tea 1.99 extra bag 1.50
rishi chai tea latte 12oz/16oz 2.99/3.49
rishi iced tea 16oz 1.50

local kombucha on tap

tap kombucha provided by local producer **nessalla kombucha**

7 oz cup 2.50
14 oz cup 3.50
64 oz growler 14.99
64 oz growler refill 11.99

we have 4 seasonal flavors to choose from-- stop in to see what's on tap!

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
organic hot cocoa 7oz/14oz 2.49/3.49