



artisan food + craft beer

Starters

redevye wings | 16

woodfired wings, blue cheese dressing, celery, choice of buffalo(gf**), honey bourbon bbq, pad thai

spinach & artichoke dip - sub tortilla chips (v/gf**) | 12

spinach, artichokes, parmesan sauce, pita bread

hummus - sub tortilla chips (v/gf**) | 14

roasted beets, preserved lemon, toasted caraway, chickpeas, tahini, seasonal vegetables, pita bread

mushroom tartine (v) | 14

roasted mushrooms, thyme, lemon-truffle goat cheese, parmesan, shallots, crème fraiche, persillade, grilled main grain bakery sourdough, whitefeather organics microgreens

main grain bakery pretzels (v) | 12

maldon salt, house-made beer cheese sauce, stoneground mustard

grilled shrimp skewers* | 15

charmoula, lemon aioli, arugula

Soups & Salads

seasonal house-made soups | 5 / 7

red eye signature salad (v/gf**) | half or full 7 / 13

mixed greens, avocado, candied pecans, blue cheese, tomatoes, dried tart cherries, citrus honey mustard vinaigrette

citrus shrimp salad* (gf**) | 16

grilled shrimp, frisee, arugula, grapefruit, orange, carrot, bell pepper, toasted pistachios, sartori herb asiago, citrus honey mustard vinaigrette

red eye cobb salad (gf**) | 18

mixed greens, grilled chicken, nueske's bacon, farm egg, avocado, blue cheese, cherry tomatoes, seasonal farm vegetable, shallot-cider vinaigrette

Burgers, Sandwiches & Wraps

Udi's gluten free** bun, add 2.

Served with your choice of kettle chips, tossed mixed greens, or upgrade to one of our signature sides.

redevye burger* | 16

grass-fed beef, nueske's bacon, aioli, tomato, bibb lettuce, sharp white cheddar, brioche bun

wisconsin burger* | 17

grass-fed beef, caramelized onion, carr valley 2yr cheddar, nueske's bacon, stoney acres maple aioli, brioche bun

rooted reuben burger (v) | 15

house made beet-carrot-sweet potato patty, deppler's baby swiss, sauerkraut, house thousand island dressing, brioche bun

turkey club | 16

nueske's bacon, bibb lettuce, tomato, carr valley fontina, grilled scallion aioli, main grain sourdough

b.l.a.t | 14

nueske's bacon, bibb lettuce, avocado, tomato, jalapeno-parmesan aioli, multi grain bread

fried chicken cordon bleu | 16

crispy fried chicken breast, uphoff ham, frisee, truffle dijonaise, deppler's baby swiss, brioche bun

victorious vegan wrap (v) | 13

roasted beet hummus, mixed greens, cherry tomato, red onion, avocado, bell pepper, lemon-ginger vinaigrette

ham-jam | 16

uphoff ham, carr valley fontina, blackberry-jalapeno jam, arugula, multi grain bread

Signature Sides (gf)

- curry spiced nuts | 4

- garlic-herb roasted potatoes | 5

- broccoli with parmesan & lemon | 5

- double blanched frites,
garam masala ketchup | 5

- woodfired sweet potatoes, togarashi,
candied pepitas, miso-maple sauce | 7

Beverages

soda | 3

coke, diet coke, mello yello, sprite, sprite zero, dr pepper, lemonade

topo chico | 2

sprecher maple root beer | 3

mama bear beans coffee press | 4.5

3-4 cups (regular)

iced tea | 2

stash hot tea | 2.5

english breakfast, premium green,
english breakfast (decaf), lemon ginger (decaf),
cinnamon vanilla (decaf), coconut mango
orange spice black tea

(v) vegetarian – (gf) gluten free

extra sides of dressing/aioli/sauce | .60

add chicken | 7

add shrimp* | 5

to any salad, pizza or entree

**while we offer gluten free menu items Red Eye is not a gluten free environment. In consuming our gluten free items, be aware that we are unable to guarantee that any item can be completely free of allergens.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, increase your risk of foodborne illness



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Red Eye Signatures

ninepatch chicken pot pie | 26

roasted chicken, snap peas, farm carrots, persillade, sauce veloute, puff pastry

steak frites * | mp

certified angus beef, double blanched frites, mixed greens, sauce bearnaise

peas & carrots risotto (v/gf**) | 18

farm carrot puree, sugar snap peas, persillade, toasted walnut, sartori sarvecchio parmesan, preserved lemon, whitefeather organics microgreens

tagliatelle bolognese | 25

braised beef and lamb, red wine, house rolled pasta, san marzano tomatoes, mire poix, chili flake, sartori sarvecchio parmesan, mint

red eye mac & cheese gratin | 15

carr valley fontina, sartori sarvecchio parmesan, sharp cheddar, nueske's bacon, sassy cow cream, gemelli pasta, herb bread crumbs



Woodfired Pizzas

red eye original crust or schroeter's gluten/dairy free crust**, add 4

craft your own starting at 11

margherita (v) | 14

san marzano tomato sauce, fresh basil, house-rolled mozzarella, extra virgin olive oil

formaggio (v) | 15

wisconsin cheddar cream sauce, house-rolled mozzarella, parmesan, asiago, chives

forager | 16

san marzano tomato sauce, roasted mushrooms, fennel sausage, mozzarella, toasted pine nuts, basil pesto

bianco | 17

garlic cream sauce, mozzarella, cherry tomatoes, castelvetroano olives, arugula, prosciutto

napolitana | 17

san marzano tomato sauce, prosciutto, chorizo, fennel sausage, mozzarella, roasted red pepper, chives

sweet heat | 16

san marzano tomato sauce, mozzarella, chorizo, jalapeno, lavender honey

locavore | 17

basil pesto base, fennel sausage, nueske's bacon, carrot, kale, radish, sartori basil-olive oil asiago, whitefeather organics microgreens

slices for sharing | mp

seasonal pizza, \$2 of each pizza goes towards a rotating monthly charity (ask your server)

Local Farms



FRIENDS

red door farm (athens)

cattail organics (athens)

lonely oak farm (milladore)

stoneycres farm (athens)

ninepatch farm (athens)

main grain bakery (stevens point)

whitefeather organics (custer)

lakeview berry farm (mosinee)

roth cheese (monroe)

carr valley cheese (lavelle)

sartori cheese (plymouth)

nueske's meat (wittenberg)

schroeter's bakeshop (milwaukee)

sassy cow creamery (columbus)

underground meats (madison)

skinny bee honey (hamburg)

wisconsin meadows (viroqua)

mama bear beans (wausau)

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