



artisan food + craft beer

Starters

re:eye wings | 17

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

spinach & artichoke dip - sub tortilla chips (v/gf**) | 13.5

spinach, artichokes, parmesan sauce, pita bread

mushroom tartine (v) | 15

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) | 14

maldon salt, house beer cheese sauce, stoneground mustard

grilled shrimp skewers* | 15.5

charmoula, lemon aioli, arugula

Soups & Salads

seasonal soups | 5.5 / 7.5

chef inspired house soups

red eye signature salad (v/gf**) | half or full 8.5 / 14.5

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

red eye cobb salad* (gf**) | 18.5

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

fall harvest bowl | 15

woodfired farm squash, farro, tart cherries, kale, nueske's bacon lardon, pistachios, sherry-shallot vinaigrette

beets me | 15

farm salt roasted beets, frisee, lemon-truffle goat cheese, toasted hazelnuts, truffle citronette, farm radish, pumpnickel croutons

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.

re:eye burger* | 17

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

wisconsin burger* | 18

grass-fed beef, caramelized onion, hook's 3yr cheddar, nueske's bacon, stoney acres maple aioli, brioche bun

rooted reuben burger (v) | 16.5

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

turkey club | 17

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

fried chicken cordon bleu | 18.5

buttermilk marinated chicken breast, uphoff ham, deppler's baby swiss, frisee, truffle dijonnaise, brioche bun

victorious vegan wrap (v) | 14.5

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

Signature Sides (gf)

- garlic-herb roasted potatoes | 6

- broccoli, parmesan, lemon | 6

- parmesan tater tots | 5

Beverages

soda | 3.75

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

topo chico | 3

sprecher maple root beer | 3.5

mama bear beans coffee press | 4.5

3-4 cups (regular)

iced tea | 3

stash hot tea | 3

english breakfast, premium green, maple apple cider, english breakfast (decaf), lemon ginger (decaf), cinnamon vanilla (decaf), coconut mango

(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

*an additional 3% charge will be added to all credit card transactions to help offset fees. This excludes debit transactions.



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Red Eye Signatures

woodfired ninepatch chicken | 34

partially de-boned half chicken, mn wild rice, roasted brussels sprouts, lemon buerre blanc

lamb & beef meatballs | 26

wi meadows beef, pomodoro sauce, white cheddar polenta, sartori sarvecchio parmesan, chives

squash risotto (v) | 26

arborio rice, butternut squash puree, woodfired squash, kale, sartori sarvecchio parmesan, persillade, walnuts, whitefeather organics microgreens

red eye mac & cheese gratin | 17

carr valley fontina, sartori sarvecchio parmesan, sharp cheddar, nueske's bacon, 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 13

margherita (v) | 16

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

formaggio (v) | 17

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

forager | 18

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

napolitana | 19

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

bianco | 18

garlic cream sauce base, cherry tomatoes, mozzarella, castelvetrano olives, arugula, prosciutto

pizza verde (v) | 18

basil pesto base, artichoke hearts, castelvetrano olives, broccoli, carr valley fontina, roth feta, pistachios

slices for sharing | mp

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



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Local Farms



FRIENDS

red door farm (athens)

cattail organics (athens)

lonely oak farm (milladore)

stoney acres farm (athens)

ninepatch farm (athens)

main grain bakery (stevens point)

whitefeather organics (custer)

lakeview berry farm (mosinee)

roth cheese (monroe)

carr valley cheese (lavage)

sartori cheese (plymouth)

hook's cheese (mineral point)

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)