

DINNER

Mon - Fri: 3:00pm - 9:00pm

JavaMo

STARTERS

HUMMUS BOARD 12

Roasted garlic hummus, pepperoncini, roasted red pepper, red onion, tomato, scallions, cucumber, feta, greek olives, stuffed grape leaves, olive oil & toasted pita

WISCONSIN GRAZING BOARD 18

Three artisan cheeses: Sartori Merlot Bellavitano, Nordic Creamery Capriko & aged Marieke Gouda Belegen, charcuterie, fresh fruit, preserves, nuts, crackers, & local honey from C&C Family Apiary

BAKED SPINACH ARTICHOKE DIP 12

with toasted pita

FEISTY FETA DIP 12

Roasted red peppers, feta, scallions, toasted pita

TOMATO BASIL BRUSCHETTA 11

Tomato, garlic, basil, olive oil, parmesan, balsamic glaze, baked crostini

SAUTÉED BRUSSEL SPROUTS 10

Brussel sprout halves sautéed crispy, feta, sunflower kernels, drizzled with local honey from C&C Family Apiary

MARGHERITA PINSA 12

Roman style, hand-pressed pizza with fresh mozzarella, pesto, house-made bruschetta

GLUTEN-FRIENDLY | Pita 2 Crackers 2

SALADS + BOWLS

HARVEST SALAD 12

Spring mix, cold roasted beets, butternut squash, red onion, candied almonds, goat cheese, drizzled balsamic reduction & local honey from C&C Family Apiary

BERRY SALAD 12

Spring mix, blueberries, strawberries, candied almond, feta, cucumber, blueberry pomegranate vinaigrette
"Hold the feta" makes this vegan!

MEDITERRANEAN AVOCADO SALAD 12

Spring mix, avocado, greek olives, cherry tomato, sumac roasted chickpeas, feta cheese, cucumber, house vinaigrette, lemon wedge
"Hold the feta" makes this vegan!

HOUSE SALAD 7

Spring mix, tomato, red onion, cucumber, feta, house vinaigrette | "Hold the feta" makes this vegan!

ANCIENT BUDDHA BOWL 14

Choice of quinoa or farro topped with beets, turmeric roasted cauliflower, roasted sweet potato, crisped kale + brussel sprout blend, sumac roasted chickpeas, housemade lemon tahini dressing | served cold (V)

ADD-ONS:

Chicken 4 Shrimp* 6 Burger Patty* 4 Fried Egg* 1.5
Smoked Pulled Pork 3 Roasted Veggie Pinto Burger 5

ADDITIONAL DRESSING OPTIONS:

Ranch, Parmesan Peppercorn, French

SOUP

Two daily homemade soups served with french bread

Cup 5 Bowl 7



FOR THE KIDDOS

BURGER* 8.5

with choice of chips or apples | add cheese 1

GRILLED CHEESE ON SOURDOUGH 6

with choice of chips or apples 6 | Add ham 2

HOMEMADE MAC & CHEESE 8

DESSERT

Gluten-Friendly **Chocolate Indulgence Cake 7.5**

Original Cheesecake with Fresh Berries 6.5

Tiramisu 7.5

Chocolate Hazelnut Beignets 5

We kindly ask for **NO SUBSTITUTIONS**, these requests compromise the unique characteristics of our food & the efficiency of our service.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

HANDHELDS

Choice of seasoned kettle chips or sliced apples

All panini on pressed ciabatta bread

MOZZARELLA CAPRESE PANINI 11

Fresh mozzarella, spinach,
slow-roasted tomato, fresh basil
Add chicken* 4

CLUB PANINI 11.5

Turkey, ham, bacon, cheddar, spinach,
tomato, pesto aioli

FLORENTINE PANINI 11.5

Garlic herb chicken, spinach,
provolone, roasted red pepper,
spinach artichoke spread

AMERICAN PANINI 11.5

Garlic herb chicken, cheddar, bacon, ranch

CUBAN PANINI 11.5

Ham, house-smoked pulled pork,
pickles, swiss, roasted jalapeño mustard

CURRIED CHICKEN SALAD SANDWICH 12

Housemade curried chicken salad,
peanuts & spring mix
on wheatberry bread

BURGERS

6 oz. patty on a toasted brioche bun

BUCKO BURGER* 13

Bacon, cheddar, grilled
red onion, lettuce, BBQ aioli

FEISTY BURGER* 13

Blackened patty with lettuce,
tomato, red onion, jalapeño, pepper
jack cheese and feisty feta spread

CALIFORNIA BURGER* 11

Lettuce, tomato, onion

BUFFALO GAL BURGER* 16

Bison patty* from Buffalo Gal Ranch
with RothKase Muenster, lettuce,
tomato, red onion, chipotle mayo

Add-ons | Cheese 1 | Bacon 2

Make it Veggie! (V, GF)

Roasted veggie pinto burger 2

FEATURE BURGER

New & creative burger
combinations every week!

DINNER

DINNER FEATURE

New & creative entree served up every week! Ask your server for details.

THAI FRIED NOODLES 13.5

Thai rice noodles sautéed in a sweet peanut sauce, roasted edamame, broccoli, carrots, cilantro,
scallions, roasted peanuts, egg, wonton strips

MAC & CHEESE 13

Cheddar, Monterey Jack, parmesan

Like it Smoked? | Add house-smoked pulled pork, Ellsworth cheese curds & BBQ drizzle 4

Like it Hot? Add sriracha & jalapeño 1 | Gluten Friendly Noodles 2

ASIAN NOODLE BOWL 13

Japchae starch noodles in honey ginger broth with broccoli, chili bamboo shoots, pickled radish,
pickled red onion, fresh ginger, topped with soft poached egg & cilantro

CREAMY BUTTERNUT SQUASH GNOCCHI 16

With pancetta, spinach, red onion in a light cream sage sauce topped with parmesan cheese

SMOKEY LOADED WAFFLE 14

Our cornbread waffle served with house-smoked pulled pork, roasted corn, jalapeños,
cheddar-jack cheese & BBQ sauce

SMOKEY LOADED HASH 13

Choice of Peruvian-style smoked chicken or hardwood smoked pork with russet potato, sweet potato,
red onion, green pepper & Aji Amarillo sauce

ADD-ONS:

Chicken 4 | Shrimp* 6 | Burger Patty* 4 | Roasted Veggie Pinto Burger 5

Smoked Pulled Pork 3 | Fried Egg* 1.5

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