

DINNER

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

JavaMo

STARTERS

HUMMUS BOARD 13.5

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

WISCONSIN CHEESE & CHARCUTERIE 9

Small plate of local cheeses, salami, fresh fruit, nuts, crackers, & local honey from C&C Family Apiary

BAKED SPINACH ARTICHOKE DIP 13.5

with toasted pita

FEISTY FETA DIP 13

Roasted red peppers, feta, scallions, toasted pita

TOMATO BASIL BRUSCHETTA 12.5

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

SAUTÉED BRUSSEL SPROUTS 11

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

MARGHERITA PINSA 13.5

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

GLUTEN-FRIENDLY | Pita 2 Crackers 2

SALADS + BOWLS

FARM FRESH SALAD 13

Featuring greens and crisp veggies sourced directly from local farms

BERRY SALAD 13

Spring mix, blueberries, strawberries, candied almond, feta, cucumber, blood orange shallot vinaigrette
"Hold the feta" makes this vegan!

MEDITERRANEAN AVOCADO SALAD 13

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 8

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

ALOHA POKE BOWL 16

Ahi tuna in sesame vinaigrette, quinoa, pickled red onion, sliced avocado, shredded carrot, black & white sesame seeds, wasabi roasted edamame, green onion

ANCIENT BUDDHA BOWL 15

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:

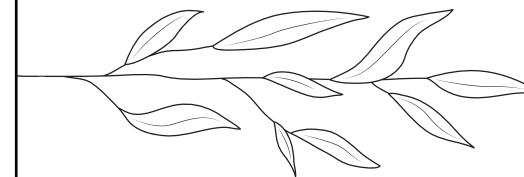
Chicken 4 Shrimp* 6 Burger Patty* 4 Fried Egg* 1.5
Smoked Pulled Pork 4 Roasted Veggie Pinto Burger 5

ADDITIONAL DRESSING: Ranch, Parmesan Peppercorn, French

SOUP

Two daily homemade soups served with french bread

Cup 5.5 Bowl 7.5



FOR THE KIDDOS

BURGER* 9.5

with choice of chips or apples | add cheese 1

GRILLED CHEESE ON SOURDOUGH 6.5

with choice of chips or apples | Add ham 2

HOMEMADE MAC & CHEESE 8.5

DESSERT

Gluten-Friendly **Chocolate Indulgence Cake 8**

Original Cheesecake with Fresh Berries 7

Tiramisu 8

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 12.5

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

CLUB PANINI 12.5

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

FLORENTINE PANINI 12.5

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

AMERICAN PANINI 12.5

Garlic herb chicken, cheddar, bacon, ranch

CUBAN PANINI 12.5

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

CURRIED CHICKEN SALAD SANDWICH 12.5

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

BURGERS

6 oz. patty on a toasted brioche bun

BUCKO BURGER* 14

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

FEISTY BURGER* 14

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

CALIFORNIA BURGER* 12.5

Lettuce, tomato, onion

BUFFALO GAL BURGER* 17

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

Add-ons | Cheese 1 Bacon 2 Avocado 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 14.5

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

MAC & CHEESE 14.5

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

GNOCCHI DE PROVENCE 17

with sauteed zucchini, tomato, red onion, spinach in seasoned vegetable broth topped with parmesan

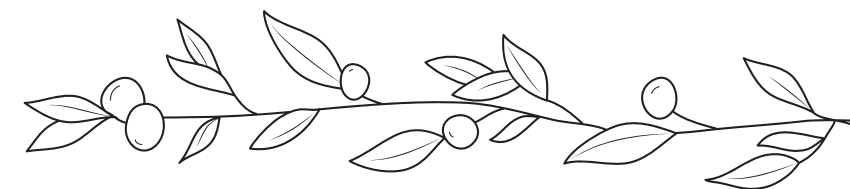
SMOKEY LOADED HASH 14.5

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 4 Fried Egg* 1.5



Sub cup of soup or house salad 3 | Sub bowl of soup 5
Sub side of mac & cheese 5 | Sub gluten-friendly bread 2