

# 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

### HARVEST SALAD 13

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 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:

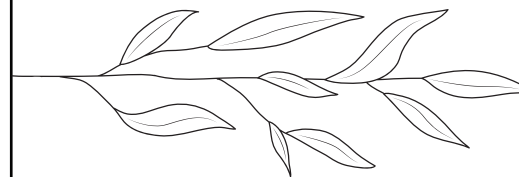
Chicken 4 Shrimp\* 6 Burger Patty\* 4 Fried Egg\* 1.5  
Smoked Pulled Pork 4 Roasted Veggie Pinto Burger 5

**ADDITIONAL DRESSING:** Ranch, Parmesan Peppercorn, French

## SOUP

Two daily homemade soups served with french bread

**Cup 5.5 Bowl 7.5**



## LIGHTER FARE

### 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

# BURGERS

# DINNER

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

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 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

**SMOKED CHICKEN GNOCCHI 18**

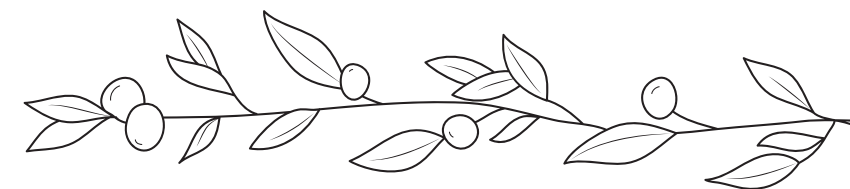
Smoked chicken, gnocchi, red onion, mushrooms, slow roasted tomato in a Cajun cream sauce

**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

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