

# DINNER

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

JavaMo

## STARTERS

### HUMMUS BOARD 15

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 10.5

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

### BREAD & DIPPING OIL 11

French bread, seasoned balsamic, olive oil, with parmesan and a side of greek olives & feta

### BAKED SPINACH ARTICHOKE DIP 14.5

with toasted pita

### FEISTY FETA DIP 14

Roasted red peppers, feta, scallions, toasted pita

### TOMATO BASIL BRUSCHETTA 14

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

### SAUTÉED BRUSSEL SPROUTS 12.5

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

### MARGHERITA PINSAs 15.5

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

**GLUTEN-FRIENDLY** | Pita 2 Crackers 2

## SALADS + BOWLS

### ASIAN CHOP SALAD 14

Romaine, edamame & carrot mix, roasted red pepper, wonton strips, cilantro, toasted peanuts, scallion, toasted sesame dressing (V)

### BERRY SALAD 14

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

### MEDITERRANEAN AVOCADO SALAD 14.5

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 8.5

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

### ALOHA POKE BOWL 17

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 16.5

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:

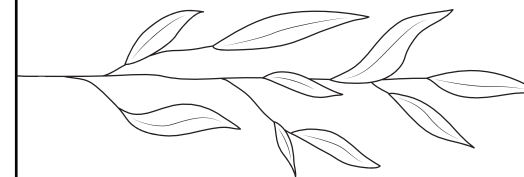
Chicken 5 Shrimp\* 8 Burger Patty\* 4.5 Fried Egg\* 1.75  
Smoked Pulled Pork 5 Roasted Veggie Pinto Burger 5

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

## SOUP

Two daily homemade soups served with french bread

**Cup 6 Bowl 8.5**



## LIGHTER FARE

### GRILLED CHEESE ON SOURDOUGH 8

with choice of chips or apples | Add ham 2

### HOMEMADE MAC & CHEESE 9.5

## DESSERT

### Affogato 6

Vanilla Ice Cream topped with Espresso

Gluten-Friendly **Chocolate Indulgence Cake 10**

**Original Cheesecake with Fresh Berries 10**

**Tiramisu 10**

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 13.5**

Fresh mozzarella, spinach,  
slow-roasted tomato, fresh basil  
Add chicken\* 5

### **CLUB PANINI 14**

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

### **FLORENTINE PANINI 14**

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

### **AMERICAN PANINI 13.5**

Garlic herb chicken, cheddar, bacon, ranch

### **CUBAN PANINI 14**

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

### **CURRIED CHICKEN SALAD SANDWICH 13.5**

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

Sub cup of soup 3.5 | House salad 4 | Sub bowl of soup 5.5  
Sub side of mac & cheese 6 | Sub gluten-friendly bread 2

## BURGERS

*6 oz. patty on a toasted brioche bun*

### **BUCKO BURGER\* 15.5**

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

### **FEISTY BURGER\* 15.5**

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

### **CALIFORNIA BURGER\* 14**

Lettuce, tomato, onion

### **BUFFALO GAL BURGER\* 18.5**

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 16**

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

### **MAC & CHEESE 15.5**

Cheddar, Monterey Jack, Parmesan

**Like it Smoked?** | Add house-smoked pulled pork, Ellsworth cheese curds & BBQ drizzle 5

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

### **SOUTHWEST GNOCCHI 19.5**

Smoked chicken, green peppers, red onion, corn, in light mesquite cream sauce

### **TOMATO & BACON GNOCCHI 19**

Bacon, roasted red pepper, spinach, mushroom, tomato sauce

### **SMOKEY LOADED HASH 16**

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 5 Shrimp\* 8 Burger Patty\* 4.5 Roasted Veggie Pinto Burger 5

Smoked Pulled Pork 5 Fried Egg\* 1.75

