

HACKBERRY'S

ABOVE THE CO-OP!

Bistro

SUMMER OFFERINGS

BREAKFAST	ADD STEAK* \$5 • CHICKEN* \$4 • SALMON* \$7 • BACON, SAUSAGE, CHORIZO \$3	HALF	WHOLE
periwinkle hash. millet. beets. herbs. berries. blackberry balsamic sauce. goat cheese.		8	11
roasted root. balsamic radish. lemon. rainbow chard. scrambled egg. hashbrowns. feta.		8	11
farmhouse. fire roasted peppers & onions. salsa. hashbrowns. sausage. cru. scrambled eggs.		9	12
vegan bourbon cream French toast. rose icing.			8
wheatless buttermilk pancakes. (add seasonal flavor \$1)			9
*California benedict. local mushrooms. avocado. Ferndale Farms turkey. tomato. poached egg. mornay.			12
*fiesta pescado benedict. black beans. salsa. grilled peppers. salmon. poached egg. chipotle mornay.			13
aurora salad. kale. beet. pepitas. avocado. carrot. apple cider vinaigrette. basted egg.			10
*pick your four.			10
black beans • avocado • fruit cup • granola • yogurt • two eggs your way • toast • pancake • chorizo			
hashbrowns • croissant • bacon • Co-op's Own sausage • vegan bacon • vegan sausage • French toast • English muffin			

SUNRISE BREAKFAST SANDWICHES OVER-HARD EGG & CHOICE OF PROTEIN OR AVOCADO

Cassie. cucumber spread. spinach. tomato. mozzarella. English muffin.	6
Kelby. kale. citrus vinaigrette. strawberry balsamic mustard. blackberry sauce. goat cheese. croissant.	6
fruit & cheese plate 6	
PFC bakery scone 1.75	
PFC bakery muffin 2	

SANDWICHES & BURGERS SERVED WITH YOUR CHOICE OF SIDE (ON BACK)
MADE WITH CO-OP'S OWN BREADS

	HALF	WHOLE
smoked scarlet. strawberry balsamic mustard. cru. turkey. cucumber. spinach. rosemary aioli.	8	11
so fresh. croissant. house summer chicken salad. spinach. topped with root slaw.	8	11
vegan green. cucumber spread. carrot. avocado. kale. citrus vinaigrette. sunflower micros.	8	11
val d aosta. broccoli. Sartori parmesan & fontina. Belgioso mozzarella. parsley. kalamata. lemon.	8	11
double decker club. Amish chicken. nitrate-free bacon. chipotle aioli. cru. lettuce. tomato.	9	12
vegan grilled. balsamic grilled zucchini. fire roasted peppers. spinach. green onion pesto.	8	11
*back roads Philly. marinated Twisted Oak Farms steak. roasted chard. broccoli anchovy pesto. mornay.		13
into the woods. local mushrooms. tomatoes. kalamata. roasted kale. rosemary mushroom gravy.		12
vegan sweet bean burger. green leaf. root slaw. cilantro lime sauce.		11
*bistro burger. 1/3 lb Twisted Oak chargrilled beef. green leaf. tomato. onion. rosemary aioli.		12
*legacy. 1/3 lb Twisted Oak chargrilled beef. marmalade. balsamic portabella. strawberry mustard. fontina.		13
*black & bleu. blackened Antler Shed elk patty. bacon. Blue Jay bleu cheese dressing. tomato. lettuce.		13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 3-603.11

Fresh, local food
8 a.m. to 4 p.m. • 7 days a week

SUMMER OFFERINGS

SIGNATURE SALADS

ADD STEAK* \$5 • CHICKEN \$4 • SALMON* \$7

HALF

WHOLE

bleu 'barb. pomegranate vinaigrette. spinach. microgreens. Blue Jay bleu cheese. beets. rhubarb.	8	11
roasted caesar. kale. radish. Organic Valley feta. avocado caesar. Italian sunflower seeds.	8	11
I'm local. ask your server what local offerings are in your salad today. served with our house dressing.	7	10
upgrade your sandwich or burger side to any signature side salad		2

SOUP & SALAD BAR

made from scratch soup. choice of meat or vegan.	cup 3	bowl 6
unlimited soup & salad bar. (add to any burger or sandwich \$7)		12

SIGNATURE ENTREES

ADD STEAK* \$5 • CHICKEN \$4 • SALMON* \$7

summertime stuffed portobellas. millet. parsley. green onion pesto. cilantro lime sauce. peas. carrots.	11
teriyaki stir fry. orange teriyaki sauce. sesame. local vegetables & rice.	12
puttanesca penne. anchovies. kalamata. capers. parsley. tomatoes. parmesan. basil.	12
chargrilled salmon tacos. avocado. root slaw. goat cheese. cajun tartar. bourbon orange syrup.	13

DESSERT \$6

SIDES \$3

kettle chips	bacon or Co-op's Own sausage
root slaw	hashbrowns
seasonal side	vegan sausage patties or bacon
black beans	1/2 avocado
roasted beet	fresh fruit
single pancake	single French toast
cheese \$1 • onion 50¢ • mushrooms \$1	

gluten-free bread available \$2

plates split by the kitchen \$2

20% gratuity added for groups of 10+

People's Food Co-op's kitchen produces products containing wheat, nuts, tree nuts, shellfish, dairy and eggs. While we do take allergies seriously, airborne contamination or cross contact may occur.

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Hackberry's Bistro proudly sources from local farms & features WI cheese

B&E's Trees

Dave Miles Farm

Driftless Organics

RP Pasta

Organic Valley

Ridgeland Harvest

Deep Rooted

Green Pastures

Small Family Farm

Happy Horns Farm

Montechevre Cheese

Sartori Cheese

