



ABOVE THE CO-OP!

FALL OFFERINGS

BREAKFAST ADD CARNITAS* \$5 • CHICKEN* \$4 • SALMON* \$7 • BACON, SAUSAGE, CHORIZO \$3 **HALF** **WHOLE**

*autumn benedict. Ferndale Farms turkey. sweet potato purée. rosemary dijon microgreens. cranberry sauce.		14
*Tex-Mex scrambler. peppers. onions. tomatoes. carnitas. pepperjack.	9	13
*Buddha bowl. forbidden rice. zhoug. basted egg. avocado. radish. curried sweet potato. choice of sausage.		12
sunkist galettos & gravy. avocado. tomato. vegan sausage. herbed pepper gravy. biscuits.		12
chimichurri scrambler. sweet potato. kale. avocado. black beans. chimichurri.	8	11
*southwest burrito. black beans. Co-op's Own salsa. avocado. scrambled eggs. pepperjack. sweet potato.		10
aronia breakfast bowl. pumpkin seeds. chia. granola. coconut. apple. yogurt.		9
wheat-free buttermilk cakes. (add cinnamon swirl & icing for \$1)		9
miso caramel French toast. ganache..		9
*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 (LOCAL & ORGANIC) & CHOICE OF PROTEIN OR AVOCADO

apple Annie. bianca bun. grilled apple. bourbon apple mustard. goat cheese.		7
mon amour. croissant. coffee butter. maple syrup. crème fraiche.		7

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

Reuben or Rachel. choice of corned beef or turkey. house red kraut. swiss. thousand island.	9	13
pulled pork sandwich. roasted red pepper pesto. house slaw. pickled red onion.		13
*patty melt. house sauce. Swiss cheese. grand cru. caramelized onion. 1/3 lb Twisted Oak burger.		13
*bistro burger. 1/3 lb Twisted Oak chargrilled beef. lettuce. tomato. onion. smoked mustard.		12
sweet bean & beet burger. beet relish. green chutney. avocado. roasted kale.		12
Sonoma chicken salad croissant. pumpkin seed. grape. celery. poppyseed. lettuce.	8	12
picket fence. avocado. kale pesto. tomato. mixed greens. chipotle roasted carrot. cucumber.	7	11
the rustic. choice of bacon. pears. cranberry sauce. goat cheese.	7	11
driftless vegan. smoked squash. maple turmeric spread. roasted kale. beet relish.	7	10
roasted emerald. roasted vegetables & peppers. zhoug. spinach. smoked mustard.	7	10

*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

FALL OFFERINGS

SIGNATURE SALADS

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

HALF WHOLE

olé. green leaf. feta jalapeño dressing. black bean. tomato. grilled onion. roasted pepper. cilantro.	9	12
pear salad. mixed greens. caramelized onion. beet. goat cheese. rosemary dijon.	7	10
solstice. kale. maple squash. grilled apples. pepitas. pomegranate. fire roasted onion. balsamic.	7	10
the wedge. roasted peppers & carrot. mango dressing. radish. cabbage. grilled romaine. chia.	6	9
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 4	bowl 6
unlimited soup & salad bar. (add to any burger or sandwich \$7)		12

SIGNATURE ENTREES

*hibachi salmon. tomato butter. forbidden rice. sweet potato purée. chutney. citrus microgreens. tomatoes.	15
carnitas tacos. honey coriander slaw. chipotle sour cream. feta. piña colada glaze. pickled red onion.	14
beet & carrot falafel tacos. zhoug. radish. red cabbage. roasted red peppers. pomelo reduction. Za'atar tarter.	12
curried kabobs. choice of chicken or vegetable. dal. chimichurri sauce. mango microgreen salad. grilled naan.	10

DESSERT \$6

gluten-free
& vegan options

SIDES \$3

kettle chips	bacon or Co-op's Own sausage
house slaw	hashbrowns
sweet potato purée	vegan sausage patties or bacon
black beans	1/2 avocado
roasted beet	sweet potatoes
single pancake	single French toast

cheese, onion, peppers \$1 ea

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 locally & features WI cheese

B&E's Trees

Dave Miles Farm

Driftless Organics

Cedar Grove

Carlson Coffee

Organic Valley

Ridgeland Harvest

Deep Rooted

Green Pastures

Small Family Farm

Happy Horns Farm

Montechevre Cheese

Roth Cäse

Twisted Oak

Hoch Orchard

