



FALL MENU

8 a.m. to 4 p.m.
7 days a week

PLATE

SERVED WITH YOUR CHOICE OF SIDE: LOCAL GREENS, MARKET VEGETABLE, OR BISTRO POTATO

- chicken salad wrap** cucumber-dill chicken salad, local greens, roasted red pepper aioli **10**
- spinach feta ciabatta** spinach, feta, local mushrooms, organic sunnyside egg with rosemary aioli. **10**
on Co-op's Own sourdough ciabatta
- millennial** avocado, salsa verde, cucumber, capers, whipped avocado, and vegan furikake **8**
on Co-op's Own artisan sourdough
- Bistro burger** grass-fed beef, Wisconsin Swiss, local greens, tomato, bistro sauce, pickles. **13**
- black bean burger** black bean and red quinoa patty, whipped avocado, tomato, red onion,. **12**
local greens, pickles
- salmon on rye** smoked Atlantic salmon, capers, cucumber, sunny-side egg with a house-made **14**
dill herb spread on Co-op's Own Rye
- vegan taco** chipotle quinoa, avocado, roasted butternut squash purée, quick-pickled red onion **11**
- old timer** ham, Wisconsin Swiss, and over-hard organic egg on Co-op's Own sourdough English muffin **8**
- breakfast taco** scrambled organic eggs, Wisconsin cheddar, pico de gallo, whipped avocado (add bacon \$2). **10**

BOWL

- polenta** with duck sausage, organic cabbage, grated parmesan, Thai chili and orange gastrique **14**
with poached organic eggs
- hash** sweet potatoes, Brussels sprouts, red onion, sweet peppers, roasted butternut squash purée **12**

CLASSIC

- wheatless buttermilk stack** organic apples from Chicken Ridge, mascarpone, oat crunch **8**
- French toast** Co-op's Own multigrain, housemade cherry sauce, vegan whipped cream, chocolate. **11**
- run of the mill** two eggs and two sides **9**

SOUP & SALAD BAR

- unlimited soup & salad bar** seasonal toppings, daily selections **12**
- soup of the day** with artisan bread **cup 4/bowl 6**

SIDES

CO-OP'S OWN MAPLE SAUSAGE LINKS 4 • LOCAL BACON 4 • POTATOES 3
MARKET VEGETABLE 4 • FRUIT 3 • TOAST 2 • EGG 2 • LOCAL GREENS 3

a 20% gratuity will be added for parties above 10 people

*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.

HACKBERRY'S

ABOVE THE CO-OP!

Bistro

BEVERAGE MENU

coffee

- Equal Exchange coffee **2**
- Carlson cold press **3**
- flavor shot **1**

Equal Exchange tea **2**

- English breakfast, Earl Grey,
- ginger green tea, peppermint,
- vanilla rooibos

Organic Valley milk **3**

- whole, skim, chocolate, coconut milk

organic juice **3**

- apple, orange, cranberry lemonade, tomato

fizzy drinks

- Wisco Pop Ginger, Lemon Sparkle **4**
- Tree Fort root beer **4**
- Coca-Cola Diet Coke, Sprite Zero, Coke **3**
- NesAlla Kombucha **4**

Woodbridge

house wine **5**

- white zinfandel
- pinot grigio
- chardonnay
- merlot
- cabernet sauvignon

beer **5**

- New Glarus Spotted Cow
- New Glarus Two Women
- Pearl Street Downtown Brown
- Pearl Street Rumpshaker
- And rotating Pearl Street seasonals

classic brunch

- Segura Viudas Brut Cava **8**
- mimosa **7**
- pomegranate mimosa **8**
- Bistro bloody Mary **8**

Hackberry's Bistro proudly sources locally & features WI cheese

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|-----------------------------|---------------------------------|-------------------------|
| Dave Miles Farm (37 mi.) | Green Pastures Poultry (35 mi.) | Carlson Coffee (25 mi.) |
| Driftless Organics (51 mi.) | Semper Fungi (in La Crosse) | B & E's Trees (31 mi.) |
| Ridgeland Harvest (37 mi.) | Deep Rooted (30 mi.) | Organic Valley (42 mi.) |