

# RIVERVIEW TERRACE CAFÉ

## STARTERS

- Soup in a Cup/Bowl** Served with Crackers made from Meadowlark Organics **4.5/6.5**
- Wisconsin Driftless Cheese Plate for Two** **16**  
A selection of three regional cheeses including Upland's Pleasant Ridge Reserve. Served with crackers made from Meadowlark Organic Grains, seasonal fruit, and toasted nuts

## MAIN

- Deconstructed Enchilada Verde** Gluten Free **14**  
Seven Seeds Farm Chicken, Meadowlark Organics yellow flint cornmeal grits with sharp cheddar, organic tomatillo sauce.
- Grilled Vegetable "Reuben" Sandwich** Vegetarian **11**  
Organic beets, Swiss cheese, house sauerkraut and Russian dressing on a marble rye ciabatta. Served with choice of Russet Fries, or Leafy Greens with Herb Vinaigrette.
- Entrée Salad of the Moment** Can be prepared Vegan **12**  
Curly kale and Minnesota wild rice dressed in apple cider miso vinaigrette. Garnished with roast beets, diced Future Fruit Farm apples, and Dreamfarm chevre dusted with sumac and sage.
- Cates Farm Beef Cheeseburger\*** Nowhere near Vegetarian **12**  
Third-Pound Ground Beef grilled and served on a toasted Brioche Roll with Red Onion Jam, Marieke Gouda Cheese with Foenegreek Seed and served with choice of Russet Fries, or Leafy Greens with Herb Vinaigrette.
- Grilled Cheese** Vegetarian **10**  
Hook's Aged Cheddar Cheese on Multi-grain Bread with a Seasonal Dipping Sauce, served with choice of Russet Fries, or Leafy Greens with Herb Vinaigrette.

## SIDES

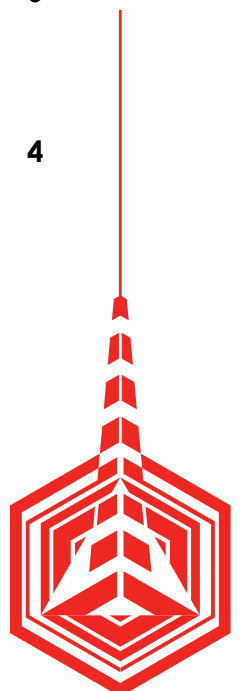
- House-Cut Russet Fries with Seasonal Dipping Sauce **5**  
Side Salad with Herb Vinaigrette **4**  
Split Plate Charge **2**

## SWEETS

- House Baked Cookies** **1**  
Chocolate Chip, Oatmeal Raisin, Sorghum, or Hickory Nut Shortbread Cookies
- Chocolate Pot de Crème** Gluten and Dairy Free **6**  
Belgian Dark Chocolate and coconut milk infused with Spring Green's Brewhaha Coffee
- Pumpkin Bread Pudding** Vegetarian **4**  
With milk chocolate chips

**Before placing your order, please inform us if a person in your party has a food allergy.**

\*\*Cooked to medium well. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All weights are prior to cooking.



# RIVERVIEW TERRACE CAFÉ

## BEVERAGES

Brewhaha Coffee Roasters Coffee	Spring Green, WI	2
Hot Tea		2
Simple or Infused Lemonade		4
Iced Tea		2
Arnold Palmer		4
Coca-Cola   Diet Coca-Cola		3
Wisco-Pop Strawberry   Ginger   Cherry   Grapefruit	Viroqua, WI	4
Wisco-Pop Sparkling Lemon Water	Viroqua, WI	3

## WINES

<b>Vinho Verde-Pavao</b>	Portugal	7/35
Chillingly effervescent wine that refreshes with its high acidity.		
<b>Bordeaux Blanc-Haut Peyruguet</b>	France	8/40
Notes of crisp grapes, which expresses all the vivacity of Sauvignon.		
<b>Rosso-Scia Corvina Veneto</b>	Italy	9/45
The nose has a floral aroma, and the palate conjures blackberries, cherries.		

## BEER

<b>Ale Asylum Hopalicious</b>	Madison, WI	5
Ale Asylum brews this beer with Amarillo hops, for a bright yet soft take on this American Pale Ale.		
<b>New Glarus Spotted Cow</b>	New Glarus, WI	5
Wisconsin's favorite: a naturally cloudy, fruity, and satisfying Farmhouse Ale		
<b>Lake Louie Kiss the Lips I.P.A.</b>	Arena, WI	5
This is one old school I.P.A. Still balanced; not a 'one trick pony' pale		
<b>Karben4 Fantasy Factory</b>	Madison, WI	5
Karben4 brewed American Pale Ale, brewed with Cascade hops for a full-bodied citrus flavor		

---

We would like to acknowledge our Local Farm Alliances for providing us with superb products.

Cates Family Farm  
Circle M Farm  
DreamFarm  
Enos Farm  
Fazenda Boa Terra  
Future Fruit Farm  
Harmony Valley Farms  
Keewaydin Farms  
Meadowlark Organics  
Seven Seeds Farm  
Uplands Cheese

