



PLEASE ORDER AT THE COUNTER AND WE WILL BRING EVERYTHING TO YOU!

Breakfast

Served Tuesday – Saturday 8am – 11am All Day Sunday

Sweets

Buttermilk Pancakes

Three Pancakes, Powdered Sugar, Pancake Syrup, Berry Garnish 7.50

French Toast with Choice of Meat - GF

Choice of Two Pork Sausage Patty, Two Crispy Bacon, or Pulled Ham, Two Piece Thick Cut Brandy Custard Challah, Powdered Sugar, Pancake Syrup, Berry Garnish 8.75

Nutella Crepe with Fresh Strawberries

One Large Nutella Crepe, Strawberry Compote, Fresh Strawberries, Chocolate Drizzle, Whipped Cream 5.50 *Two For 10*

Cinnamon Brown Sugar Oatmeal with Fresh Berries

Steel Cut Oatmeal, Cinnamon Brown Sugar Topping, Whole Milk, Fresh Berries 5.50

Basics

Choice of Home Fries or Hashbrowns. Toast options include Sourdough, Wheat, Marble Rye, or English Muffin, Cinnamon Raisin

Country Breakfast*

Choice of Two Pork Sausage Patty, Two Crispy Bacon, or Pulled Ham, Farm Fresh Eggs Any Style, Choice of Potato and Toast 9.75

Egg Panini – GF available

Panini Bread, Scrambled Egg Patty, Choice of Potato, Choice of Two Pork Sausage Patty, Two Crispy Bacon, or Pulled Ham, Choice of Cheese: American, Cheddar, Pepperjack, Swiss 10.25

Omelet – GF available

Choice of Cheese: American, Cheddar, Pepperjack, Swiss; Choice of Potato and Toast 8.75

Meat Fillings .50 each: Pulled Ham, Bacon, Pork Sausage

Veggie Fillings .25 each: Mushrooms, Pepper Medley, Onions, Spinach, Tomato

Biscuits and Gravy*

Large House-made Biscuit, Sausage Gravy, Two Farm Fresh Eggs any Style 10.50

House-Made Corned Beef Skillet* - GF available

Diced Potatoes, Onions, Pepper Medley, Pepperjack Cheese, Two Farm Fresh Eggs any Style, Choice of Toast 11.25

Vegetarian Breakfast Burrito

Black Beans, Onion, Peppers, Crushed Corn Chips, Cheddar Cheese, Green Chiles, Tomato, Side of Salsa & Sour Cream. Choice of Potato 9.50

Add Scrambled Farm Fresh Egg 2.00

Sides

Hashbrowns	2.50	Bacon (2pc)	3.50	Toast (2pc)	2.25
Home Fries	2.75	Pulled Ham	3.75	Oatmeal	4.00
One Farm Fresh Egg*	2.00	Pork Sausage (2pc)	4.00	Yogurt Parfait	4.50

Substitute Egg White for Any Dish Split Plate Charge 3 Gluten Free Bread 1.5

Kid’s Menu \$5 for Each Entree

Ages 12 and Under

Breakfast Tuesday-Saturday 8am-11am All Day Sunday

Toad in a Hole

Farm Fresh Egg cooked inside Sourdough Toast with Choice of Sausage Patty, Bacon, or Pulled Ham

French Toast

One Piece French Toast with Choice of Sausage Patty, Bacon, or Pulled Ham

Buttermilk Pancakes

Two Pancakes with Berry Garnish, Syrup, and Choice of Sausage Patty, Bacon, or Pulled Ham

Oatmeal with Fresh Berries

Steel Cut Oatmeal, Whole Milk, Fresh Berries

Lunch Tuesday-Saturday 11am-2:30pm Thursday & Friday 4:30pm-7:30pm

Served with Café 213 homemade potato chips & French Onion Dip & Applesauce. Substitute Fresh Fruit for Chips \$2.50

Grilled Cheese Sandwich

Sourdough Bread, American Cheese

Hamburger

Four Ounce Patty, Potato Bun, Add Cheese .50

Chicken Tenders

Three Chicken Tenders, Choice of House-made BBQ Sauce or Ranch

PB&J

Challah, House-made Jam, Creamy Peanut Butter

* Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness | GF - Gluten Free options available for additional charge



Appetizers for Two

Served Tuesday – Saturday 11am – 2:30pm Thursday and Friday 4:30pm-7:30pm

Snack Tray – GF available

Feta, Cheese Curd, Olives, Cured Meat, Fruit & Nuts, Crackers 12.50

Beer Cheese Dip

Scratch Made Pretzel Bites 6.50

Poutine

Choice of Crispy Bacon or Pulled Ham, Crispy Fries, Melted Cheese Curds, Red Eye Gravy, Garden Herbs 7.00

Basics

Served with toasted panini bread

House-made Soup - GF

Tomato Bisque (GF)/Soup Du Jour

Cup 4.75/Bowl 6.00/Pint 9.25/Quart 15.00

Greek Country Salad with Chicken- GF available

6oz Chicken Breast, Garden Greens, Cucumbers, Tomatoes, Red Onion, Feta, Mediterranean Olives, Pepperoncini, Green Goddess Dressing 12.50

Ancient Grains Salad – GF/V/VE

Ancient Grain Blend, Kale & Garden Greens Blend, Toasted Pistachio, Dried Apricot, Apricot Vinaigrette 11.00

Lunch

Served Tuesday – Saturday 11am – 2:30pm Thursday 4:30pm-7:30pm

Sandwiches

Served with Crispy Fries or Café 213 homemade potato chips & French onion dip. Substitute Asian slaw .50 or soup/salad 2.50

Caprese Turkey Panini – GF available

Vegetarian? Ask for no Meat!

Panini Bread, Oven Roasted Turkey, Fresh Mozzarella, Pesto, Fresh Garden Tomato 12.50 No Meat 9.00

Reuben

Marble Rye, House-Made Corned Beef, Swiss, Sauerkraut, Thousand Island 13.00

Cubano

Cuban Roll, Ancho Coffee Rubbed Pork Shoulder, Sliced Pitt Ham, Yellow Mustard, Swiss, Pickles 13.00

Also Available Friday 4:30pm-7:30pm

Asian Chicken Wrap

Flour Tortilla, 6 oz Grilled Chicken, Asian Slaw [contains almonds, sesame seeds, chili paste, and soy] 12.00

Classic BLT - GF

Sourdough, (3pc) Thick Cut Bacon, Tomato, Garden Lettuce, Mayo 10.50

213 Burger*

Bun, Two Fully Cooked 4oz Patties, Thick Cut Bacon, American Cheese, Caramelized Onion, Port Wine Spread, Stone Ground Mustard 13.25

Falafel Burger -

Potato Bun, 6oz Falafel Patty, Tzatziki Sauce, Garden Greens, Tomato, Pickled Red Onion 9.25

Sides

Chips and Dip	3.50	Side Salad	4.00	Yogurt Parfait	4.50
Asian Slaw	4.50	Pickles	.75		
Split Plate Charge 3		Gluten Free Bread 1.5			

Friday Fish Fry

Served Friday 4:30pm-7:30pm

CHECK OUT OUR BEER, WINE, AND SPECIALTY COCKTAILS!! ASK TO SEE THE DRINK MENU



**LIVE MUSIC ON THE PATIO
MAY-AUGUST**



Served with Crispy Fries, Baked Potato & Sour Cream, or Café 213 homemade potato chips & French onion dip. Substitute soup/salad 2.50
Served with Scratch Made Tartar Sauce & Scratch Made Coleslaw, Lemon Wedges, Turano Marble Rye Bread

Beer Battered or Baked Cod

Two Piece (8oz Portion) 12.00 Three Piece (12oz Portion) 14.50

Hand Breaded Ocean Perch

Three Piece (9oz Portion) 12.00

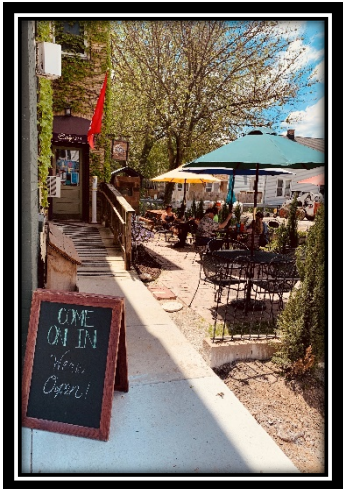
Hand Breaded Canadian Walleye

Three Piece (9oz Portion) 18.00

Friday Combo Basket

One Piece Beer Battered Cod, One Piece Hand Breaded Perch,

One Piece Hand Breaded Walleye 16.00



Hosting a Private Event? Email holly@cafe213.com or call 262-534-2131

Check our Website www.cafe213.com for information on Weekly Take and Bake Offerings or Custom Cake Details!

* Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness | GF - Gluten Free options available for additional charge