

APPETIZERS

COMET POUTINE \$16

French fries, pork belly, Wisconsin cheese curds, beer gravy, scallions

VEGAN CHILI CHEESE FRIES 🌱 \$16

French fries, Comet's veggie chili, "cheese" sauce, scallions

SPINACH ARTICHOKE DIP \$15

Artichokes, spinach, melted parmesan & cream cheese, crostini

CHEESY DOUBLE-BAKED POTATOES-GF \$12

Chive mashed potatoes, cheese curds, cheddar cheese, broiled, topped with green onion

VEGAN WINGS 🌱 \$16

House made seitan, battered and fried, house buffalo sauce or BBQ, with side of fries & housemade ranch

HAND-BREADED CHICKEN STRIPS \$16

Battered, fried chicken breast - house BBQ or Buffalo sauce - side of fries & housemade ranch

HUMMUS 🌱 \$14

House-made hummus, crispy chickpeas, pickled veggies, tapenade, toasted pita bread

SALADS

Add grilled or fried chicken +\$5 | Tofu +\$3

CAESAR SALAD 🌱-GF \$15

Romaine lettuce, house croutons, pepperoncini, Parmesan, Caesar dressing

WARM KALE & MUSHROOM SALAD 🌱-GF \$16

Roasted mushrooms & shallots, Lacinato kale, brie, herbed breadcrumbs, warm truffle vinaigrette

HOUSE SALAD 🌱-GF Sm \$7 | Lg \$12 served with dressing on the side

Hundred Acre greens, shaved carrots, cherry tomato, cucumber

Choice of housemade dressing: Caesar, Ginger, Tomato Vin, 1000 or Ranch

SIDES

MASHED POTATOES AND GRAVY 🌱-GF \$6

Choose bacon or vegan mash

FRIES + SPICY MAYO 🌱-GF \$6

Make 'em Seasoned w/cucumber dill sauce + \$1

VEGETABLE OF THE DAY 🌱-GF \$4

CREAMY TOMATO SOUP-🌱GF

or -> SOUP OF THE DAY

Bowl \$8 | Cup \$5

VEGGIE CHILI 🌱-GF Bowl \$8 | Cup \$5

cheese, onion, noodle, and/or sour cream

EXTRA HOUSEMADE SAUCES 🌱-GF \$1

Ranch, BBQ, Buffalo, Spicy Mayo, 1000, Cucumber Dill, Spicy Cilantro Mayo



VEGAN OPTIONAL (NO DAIRY, NO ANIMAL PRODUCT) GF=GLUTEN FRIENDLY

**RAW OR UNDERCOOKED MEAT, FISH, POULTRY MAY CAUSE ILLNESS

We proudly follow One Fair Wage practices - All gratuity is pooled and split equally between ALL of our team in the front and back of the house.

ENTREES



MEATLOAF WITH BEER GRAVY \$18

Our famous beef-pork meatloaf, bacon-chive mashed potatoes, grilled tomatoes, bacon, onions, open face on salted rye with beer gravy and chives

MAC AND CHEESE \$16

Made-to-order classic creamy mac and cheese. Need we say more? Yes we do! Covered with even more cheese, broiled, garnished with green onion. Add chili, bacon, ham or housemade seitan +\$3

HOT DISH CASSEROLE \$15

Carrots, onion, celery, mushroom, roasted garlic green beans, veggie protein, hashbrowns, cheddar cheese, served with a Dinner Roll

COMPACT TURKEY DINNER \$17

Beer-battered, fried spheres of slow-roasted turkey, sage stuffing, and mashed potatoes topped with country gravy & chives. Served with vegetable of the day

FRIDAY FISH FRY \$18 (FRIDAYS ONLY)

Beer-battered haddock, french fries, freshly made slaw, rye toast, lemon, house tartar sauce

BREAKFAST



Served 9am - 3pm

EGGS ANYWAY YOU LIKE** -GF \$13

Two farm eggs, hashbrowns & toast.

Add bacon, sausage, vegan sausage +\$3

TOFU SCRAMBLE -GF \$15

Tofu, bell pepper, artichoke hearts, chili flakes, spinach, veggie sausage, hashbrowns & toast

DENVER OMELETTE -GF \$15

Three egg omelette with bell pepper, ham, onion, cheddar, hashbrowns & toast

BREAKFAST BURRITO -GF \$15

Scrambled eggs & cheese, wrapped in a flour tortilla, topped with ranchero sauce, spicy sour cream, & pico de gallo
(GF=no tortilla)

THE STENDLER -GF \$17

Slow-cooked corned beef, scrambled eggs, hashbrowns, cheddar cheese, wrapped in a flour tortilla, topped with hot sauce
(GF=no tortilla)

ROCKET PLATTER ** \$16

One pancake, two farm eggs, two strips of bacon, hashbrowns

CLASSIC PANCAKES one \$7 | two \$12

add chocolate chips, blueberries, strawberries +\$2 per cake

-Make it a **Bacon Cake +\$2 per cake**

COMMUTER SANDWICH -GF ** \$15

Two scrambled eggs, cheddar cheese, on a croissant, side of hashbrowns. Add bacon, ham, sausage, vegan sausage. +\$3

FRUIT FETISH -GF \$14

Honeypie Bakeshop Honey-Nut Granola, yogurt, fresh berries and Wisconsin honey

EVERYTHING BAGEL \$6

Served w/ whipped herb-cream cheese

SIDES

HASHBROWNS  \$4

TOAST (SOURDOUGH, RYE, GF)  \$3

BISCUIT  \$4

SINGLE EGG* \$3 -EGG WHITES ONLY +\$3

BACON, HAM, OR SAUSAGE \$3

VEGAN SAUSAGE  \$3

TOFU SCRAMBLE  \$4

FRUIT CUP  \$5



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SANDWICHES



Served with fries and dill pickle* Sub French fries with spicy fries or salad +\$2, soup +\$3
Gluten-free bread/bun (+\$2), vegan American or provolone "cheese" available to sub

BIG LUCK BURGER 🍖-GF ** \$18
Two smashed beef patties, American cheese, lettuce, tomato, onion, pickles, 1000 island dressing, sesame seed bun - Add bacon \$3

THE LEGHORN-GF \$16
Pulled chicken, house-made apricot jam, herbed cream cheese, iceberg lettuce, cucumbers, pickled red onion, on toasted Sourdough

CLASSIC CHEESY TOMATO 🍖-GF \$14
Tomatoes, red onion, provolone & mozzarella - Broiled on a hoagie, topped with mayo, lettuce & herbs

* Add Hot Giardiniera Peppers and "Make it a **Buttafuccho**" +\$1

* Add Roast Beef and "Make it a **Cheesy Roast Beef**" +\$3

* Sub Seitan + Vegan Cheese to "Make it a **Cheesy Vegan**" +\$3

ARTICHOKE MELT 🍖-GF \$16
Artichoke hearts, red onion, spinach, chili flakes, mayo, herbs, provolone, broiled on hoagie bun

REUBEN 🍖-GF \$16
Slow-cooked corned beef, sauerkraut, Swiss Cheese, 1000 island, grilled on salted rye

FRIED CHICKEN SAMMIE \$17
Hand-breaded fried chicken, house pickles, mayo, lettuce, tomato, sesame seed bun

* Make It a **Buffalo Chicken Sammie** & toss in buffalo sauce +\$1

GRILLED CHEESE+TOMATO SOUP 🍖-GF \$15
Provolone, mozzarella and American cheeses on sourdough, with a cup of creamy tomato soup - Add bacon for +\$3

COMET CLUB-GF \$17
Turkey, ham, bacon, cheddar, spicy cilantro mayo, pickled red onion, lettuce, tomato, toasted sourdough

CHOPPED CHEESE & BEEF 🍖-GF \$17
Roast beef, bell peppers, mushrooms, provolone, American cheese, spicy mayo, hoagie bun

VEGAN SHWARMA 🍖-GF \$16
Marinated oyster mushrooms, house tapenade, lettuce, marinated tomato, cucumber dill sauce, warm pita

DESSERT



Our pies are handmade by our baking team at **Honeypie Bakeshop**. Flavors vary daily. Ask your server or check our beautiful pie case! Wholes pies are available for purchase - or order through our online Pie Store at honeypiecafe.com

FRUIT PIE SLICE 🍖 \$8.00 * **CREAM PIE SLICE** \$8.50



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