

APPETIZERS

COMET POUTINE \$16

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

VEGAN CHILI CHEESE FRIES \$15

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

SPINACH ARTICHOKE DIP \$14

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 \$15

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

HAND-BREADED CHICKEN STRIPS \$14

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

HUMMUS \$13

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 \$15

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 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, Giardiniera Mayo, 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 🍷 \$14

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 cod, french fries, freshly made slaw, rye toast, lemon, house tartar sauce

BREAKFAST

Served 9am - 3pm

EGGS ANYWAY YOU LIKE** 🍷 -GF \$12

Two farm eggs, hashbrowns & toast.

Add bacon, sausage, vegan sausage +\$3

TOFU SCRAMBLE 🍷 -GF \$13

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

DENVER OMELETTE \$14 -GF

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 \$17 -GF

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

ROCKET PLATTER 🍷** \$15

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

CLASSIC PANCAKES 🍷 one \$6 | two \$10

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

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

COMMUTER SANDWICH 🍷 -GF ** \$14

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

FRUIT FETISH -GF \$12

Honey Pie 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, salad, or grits for +\$2
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 \$15
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 **Buttafucco**" +\$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 \$15
Slow-cooked corned beef, sauerkraut, Swiss Cheese, 1000 island, grilled on salted rye

FRIED CHICKEN SAMMIE \$16
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 \$16
Turkey, ham, bacon, cheddar, spicy cilantro mayo, pickled red onion, lettuce, tomato, toasted sourdough

CHOPPED CHEESE & BEEF 🍖-GF \$16
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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