

Café 1505 Menu (PDF)

Breakfast Menu

NEW! Breakfast Items

Check out our new breakfast offerings with a focus on local sourcing. Thanks to our Wisconsin producers and their help with our commitment to eating local, for their support all these years past and moving forward.

NEW Apple Cran Walnut Pancake

One large buttermilk pancake loaded with apple, dried cranberries, and homemade candied walnuts, topped with orange vanilla whipped cream.

NEW Pumpkin Bread French Toast

Our homemade pumpkin bread slices dipped in vanilla cream and grilled, topped with orange vanilla whipped cream, house candied walnuts, and sprinkled with cinnamon.

NEW Ham & Brie French Toast

*Troubadour Bakery challah is grilled and topped with pit ham, creamy brie, one fried **J.R. Acres** egg, and **Central Greens** micro greens lightly dressed with our homemade lemon Dijon.*

NEW Asparagus Basil Brie Omelet

***J.R. Acres** eggs stuffed with oven roasted asparagus, **Central Greens** basil, and creamy brie. Served with american fries.*

NEW Butternut Squash Boursin Omelet

*Roasted butternut squash, homemade herbed boursin, and fresh watercress served inside **J.R. Acres** eggs. Served with a side of american fries.*

NEW Apple Turkey Sausage Frittata

***J.R. Acres** eggs stuffed with seasonal maple orange apple, aged cheddar, and house turkey sausage. Served with a side of american fries and choice of fruit, dressed greens, or locally baked toast.*

NEW Specialty Chevre Toast

Italian bread charred on the grill, with creamy goat cheese and pleasantly sweet grape must reduction.

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NEW Specialty Avocado Toast

Grilled sourdough with lime avocado, cracked pepper, and kosher salt.

NEW Boursin Honey Toast

*Italian bread grilled, spread with creamy house boursin, and drizzled with **Kallas** honey.*

NEW Quinoa Power Breakfast

*Organic quinoa tossed with feta, Kalamata, red onion, tomato, garbanzo, parsley, cilantro, and lemon Dijon vinaigrette is sauteed and topped with two **J.R. Acres** eggs. Served with fresh fruit.*

NEW Green Eggs & Ham

*Three **J.R.**'s eggs are scrambled with homemade **Central Greens** basil pine nut pesto, **Bel Gioioso** provolone, and pit ham. Served with choice of fresh fruit or toast.*

NEW Breakfast Salad

*Spicy arugula, **Central Greens** micro sprouts, and fennel lightly dressed with homemade lemon Dijon, topped with a poached **J.R.**'s egg and sprinkled with parm. Served with choice of locally baked toast.*

NEW Lost Eggs

*Two poached **J.R.**'s eggs in our homemade arrabiata sauce, topped with **Sartori** parm and broiled. Served with choice of locally baked toast.*

Specialty Drinks, Beer, Wine

Homemade Bloody Mary

Mimosa

NEW Pomegranate Sparkler

NEW!

Pomegranate juice and bubbly.

NEW Raspberry Fizzle

NEW!

Raspberry and bubbly.

NEW Lakefront Beers

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NEW!

Milwaukee brewed: wheat monkey, fixed gear, ipa, riverwest stein, eastside dark, new grist (gluten free).

NEW Wines

NEW!

A selection of food friendly wines like chardonnay, sauv blanc, riesling, white zin, red zin, and, of course, bubbly.

House Favorites

A selection of some of our most popular items. We take great pride in our fluffy, made from scratch pancakes.

Homemade Buttermilk Pancakes

Blueberry Buttermilk Pancakes

Chocolate Chip Buttermilk Pancakes

Cranberry Pecan Pancake

One large buttermilk pancake loaded with whole cranberries and toasted pecans inside and topped with homemade orange vanilla whipped cream.

Grilled Banana Pancake

One large buttermilk pancake with caramelized sliced bananas inside and topped with homemade orange vanilla whipped cream and toasted pecans.

Red Garnet Yam Hash

Red garnet yams, kale, yellow squash, zucchini, snap peas, two local eggs, fresh fruit or toast.

Cinnamon Morning Bun French Toast

Miller Bakery cinnamon bun dipped in vanilla cream, grilled, and sprinkled with powdered sugar.

Challah French Toast

Locally baked Troubadour Bakery challah lightly grilled and dusted with powdered sugar. Add fresh strawberries.

NEW Banana Bread French Toast

Homemade banana bread, homemade vanilla orange whipped cream, fresh berries, toasted pecans.

NEW Grassfed Breakfast Burger

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Half pound black angus, egg, bacon, smoked gouda, roasted tomatoes, italian seeded roll, american fries.

Blueberry Granola Cake

One huge pancake, blueberries, house granola, homemade orange vanilla whipped cream.

Local Eggs

Choice of freshly baked, preservative free French, whole wheat, harvest, raisin walnut, light rye, dressed greens, or fresh fruit.

The Big 1505

Two eggs any style, choice of bacon, Usinger's Canadian bacon, or homemade turkey sausage, American fries, and toast.

Omelet

*Big and fluffy with any 3 of the following: American, cheddar, Swiss, parmesan, feta, smoked gouda, gorgonzola, ham, bacon, turkey sausage, andouille, roasted asparagus, roasted red pepper, roasted tomato, roasted eggplant, avocado, broccoli, mushrooms, onions, tomatoes, spinach, and green pepper. With fresh fruit or toast. **Add additional items 1.00***

Healthy Morning Breakfast

Three egg whites, homemade low-fat turkey sausage, and fresh fruit or toast.

Two Eggs

*Two eggs any style and choice of toast.
Add choice of bacon, Usinger's Canadian Bacon, or homemade low-fat turkey sausage.*

Café 1505 Egg Sandwich

*Two scrambled eggs served on a croissant, English muffin, sesame bagel, or toast.
Add cheese • Add bacon*

Homemade Quiche of the Day

Signature breakfast, delicious ingredients in a deep dish crust with choice of toast, hard roll, or fresh fruit.

Frittata

Local eggs cooked frittata style with 3 of the following: American, cheddar, Swiss, parmesan, feta, smoked gouda, gorgonzola, ham,

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*bacon, turkey sausage, andouille, roasted asparagus, roasted red pepper, roasted tomato, roasted eggplant, avocado, broccoli, mushrooms, onions, tomatoes, spinach, and green pepper. With fresh fruit or toast. **Add additional items 1.00***

Loaded Am Fries

Diced baked potatoes lightly pan fried and topped with unique ingredients. Make any loaded am fries into a breakfast with two local eggs and fresh fruit or toast.

NEW Gouda

NEW!

American fries, smoked gouda, caramelized bbq onion, ancho mayo. Make it a breakfast with two local eggs and fresh fruit or toast.

NEW Pepper Jack

NEW!

Pepper jack, roasted red bell pepper, chipotle sour cream.

NEW Bacon

NEW!

Smoky bacon, roasted tomatoes, aged cheddar.

NEW Southwest

NEW!

Chorizo, red & green bell pepper, onion, house made tomatillo salsa verde, queso fresco.

Cereals

Café 1505 Heart Healthy Granola

Rolled oats, roasted salted sunflower seeds, coconut, almonds, molasses, honey, and cinnamon with cold milk.

Complimentary raisins or craisins served upon request.

Homemade Granola, Fresh Fruit and Yogurt with Honey

Homemade granola, choice of 3 fruits, low-fat plain yogurt, and honey.

Organic Steel-Cut Oatmeal

Baked heart healthy oatmeal served with craisins, brown sugar, and warm milk.

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Add bananas • Add toasted pecans

Fresh Bakery & Sides

Homemade Specialty Bread

Banana, Cranberry Walnut, or Pumpkin

Ooey Gooey Cinnamon Roll

Croissant

Scone

Assorted Muffins

American Fries

Crisp Smoked Bacon, Canadian Bacon, Turkey Sausage

Low-Fat Plain Yogurt

Toast, English Muffin, Toasted Sesame Bagel

Fresh Fruit Cup

Accoutrements

Fresh Sliced Bananas

Fresh Strawberries (in season)

100% Pure Maple Syrup

Toasted Pecans

Coffees & Teas

Valentine Coffee

Espresso

Cappuccino

Café Latte

Café Mocha

Hot Chocolate

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Steamer

(skim or 2% milk)

NEW Rishi Tea

NEW!

Milwaukee's own Rishi hot teas and iced tea.

Oregon Chai

Rishi Iced Tea (Black & Tropical Mango)

Snapple

Tall Drink Add (large to go cup)

Soy Milk Add

Monin Flavorings

Caramel, hazelnut, frosted mint, vanilla, sugar free vanilla

Juices, Sodas, & Waters

Fresh Squeezed OJ

R.W. Knudsen Juices

V8

Lemonade

The Switch

*Black cherry, grape, orange tangerine, tropical punch, watermelon
strawberry*

Sprecher Root Beer & Lo-Cal Root Beer

Coke, Diet Coke, Sprite, Caffeine Free Diet

Vernor's Ginger Ale & Diet Ginger Ale

Fiji

San Pellegrino

Consuming raw or undercooked meats or eggs with yolks less than well done may pose an increased risk of foodborne illness. Some items may contain nuts or nut oils. We gladly offer ingredient information upon request. Please ask.