Appetizers

Homemade French Fries (V, DF) Small: $3.00  Shareable: $4.50
Served with your choice of two house-made sauces

Farmer’s Market Cheese Curds (V)  $12.25
Fresh Fried Cheese Curds (from the Dane County Farmer’s Market) served with your choice of two house-made sauces

Hummus Plate (V)  $14.95
House-Made Hummus, Falafel (2), Pita Bread, Cucumber, Feta, Kalamata Olives, Tomatoes (GS/DF upon request)

Cauliflower Fritters (V, GS)  $9.95
Grilled Parmesan-Herb Cauliflower Fritters (5 pc) served with House-Made, Nut-Free Pesto

Salads

(Roof top Grain Salad (V, GS)  $12.95
Shredded Kale, Shredded Carrot, and Farro tossed with Apple Cider Vinaigrette, topped with Shaved Radish, Sliced Sugar Snap Peas, Crumbled Goat Cheese, and Toasted Pepitas

Farmer’s Market Tomato and Watermelon Salad (V, GS)  $12.95
Dane Co. Farmer’s Market Tomatoes, Watermelon, and Feta served with our Mojito Vinaigrette and Mixed Greens

Greek Olive Pasta Salad (V)  $11.75
Herbed Pasta and Chickpeas with Bell Peppers, Cucumber, Tomato, Olives, Pepperoncini, and Feta mixed with our Greek Dressing

Salad Enhancements:

Grilled Chicken Breast  add $3.50
Sliced Avocado  add $2.95

Sandwiches

All Sandwiches served with Kettle Chips
Substitute Fries for $1.50  Gluten Sensitive Buns Available for $1.50
(All Sandwiches may be made DF upon request)

LVC Signature Burger*  $12.95
All-Natural Beef cooked-to-order and topped with a Tomato Confit, Caramelized Onion and our Vegan Chipotle Sauce

House-Made Black Bean Burger (Vegan)  $12.95
Vegan Black Bean Burger served with Farmer’s Market Tomato, Hydro But ter Lettuce and our Vegan Chipotle Sauce

Herb Burger*  $12.95
All-Natural Beef cooked-to-order and topped with Dill Havarti, Thinly Sliced House-Made Pickles, Spring Mix, and Dill Aioli

Pesto Chicken Sandwich  $12.95
Grilled Chicken Breast with Pesto Aioli, Roasted Red Pepper, Grilled Farmer’s Market Tomato, and Hydro Butter Lettuce

Grilled Pita with Pepp ered Bacon: $11.95 or Falafel (V): $11.95
Grilled Pita served with Farmer’s Market Tomatoes, Hydro Butter Lettuce and Roasted Garlic Aioli with your choice of: Pepp ered Bacon OR Falafel (V)

Sandwich Enhancements:

Cheddar Cheese  add $0.50
Applewood Smoked Bacon  add $1.95
Sliced Avocado  add $2.95

House-Made Sauces

LVC Sauce • Tomato Rémoulade • Garlic Aioli
Ranch • Vegan Chipotle Sauce
Add extra sauce for $0.50

Entrées

LVC Fish Tacos (GS, DF)  $11.95
Grilled Adobo Cod served in Corn Tortillas (2), topped with Pico de Gallo, Pickled Onion, Shredded Cabbage with Chili Sauce, and Black Bean-Mango Salsa

Cauliflower Shawarma Tacos (Vegan)  $12.95
Roasted Spiced Cauliflower served in Flour Tortillas (2) with a Lemon-Tahini Sauce and Zhoug (a spicy cilantro sauce)

Summer Salmon (GS, DF)  $16.95
Seared Salmon served with Grilled Asparagus and Crispy Fingerling Potatoes with Romesco Sauce (contains nuts)

*Hamburgers served rare or medium-rare may be undercooked and will only be served upon the consumers’ request.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Desserts

Homemade from our in-house Bakery

Ice Cream or Sorbet of the Day  $3.50
Whoopie Pie of the Day  $3.50
Chocolate Chip Oatmeal Cookie (Vegan, GS)  $2.95

Cold Beverages

Fountain Drink
Choose From: Soda, Iced Tea, or Lemonade

Bottled Water  $3.00
Milk  $1.50

Coffee Drinks
(16 fl oz)

Rising Shores® Coffee Locally roasted by Just Coffee Co-Op  $2.00
Cold Brew Coffee  $3.00
Iced Café au Lait  $3.50
Frappé - Mocha or Caramel  $4.25

More Beverage Options Available on our Drink Menu

For our Young and Young-at-Heart Guests

Meal Special  $7.25
Comes with an Entrée, Side, and Drink

Chicken Tenders (with Ranch or BBQ Sauce) • Grilled Cheese • All Beef Hot Dog
Includes a Choice of:
Side - Tater Tots or Baby Carrots
Drink - Small Fountain Drink or Milk

Dietary Preference and Allergen Guide
GS - Gluten Sensitive Option  •  V - Vegetarian Option
DF - Dairy Free Option  •  Vegan - Vegan Option