

~ pastas ~

Includes choice of French, sourdough, or rustic potato roll

Tuscany Chicken Pasta

Herbed tomato sauce with artichoke hearts and sweet peppers topped with grilled basil chicken and melted parmesan cheese over angel hair pasta~ \$11.95

Mac and Cheese Pasta

Three cheese cream sauce, cavatappi pasta, and toasted herbed bread crumbs ~ \$8.99
~ with julienned grilled chicken add \$3.00

Pasta Bianca

White wine cream sauce, fresh tomato, herbs, and melted parmesan cheese over penne pasta~ \$9.95 ~ with julienned grilled chicken add \$3.00

~ flatbread pizzas ~

Caramelized Pear and Gorgonzola Flatbread

Parmesan basil cream sauce, bacon, caramelized pear and onion, gorgonzola cheese, toasted walnuts, mixed greens, and citrus vinaigrette ~ \$8.75

BBQ Chicken Flatbread

Barbeque sauce, julienned grilled chicken, carrots, cheddar cheese, red pepper, red onion, and fresh cilantro ~ \$7.75

Traditional Cheese Flatbread

Red sauce, fresh basil, mozzarella and parmesan cheeses ~ \$5.95 ~ with julienned grilled chicken add \$1.50

Artichoke and Spinach Flatbread

Parmesan basil cream sauce, red pepper, kalamata olives, red onion, spinach, artichoke hearts, mozzarella and parmesan cheeses, and balsamic glaze ~ \$7.95 ~ with julienned grilled chicken add \$1.50

Breakfast Flatbread

Parmesan basil cream sauce, scrambled eggs, bacon, three potato blend, cheddar cheese, and green onion ~ \$7.95

~ just for kids~

Buttered Noodles

cavatappi pasta tossed with butter and melted cheddar cheese

Grilled Chicken

julienned grilled chicken breast served with a side of fruit

Peanut Butter & Jelly

served with choice of chips or cookie

Grilled Cheese

colby cheese sandwich and choice of chips or cookie

Kids meals \$4.95

~ sides ~

Homemade Chips, Salsa, and Guacamole ~ \$5.95

Seasonal Fresh Fruit Bowl ~ \$4.75

Small Side Fruit ~ \$2.00

House Fries ~ \$3.00

Three Potato Blend ~ \$3.25

Sea Salt Potato Chips ~ \$1.00

Bacon or sausage ~ \$2.95

~ beverages ~

Assorted Canned Sodas

Coca Cola products ~ \$1.50

Assorted Bottled Beverages

Nantucket juices, Iced teas, Vitamin Water, Izze Soda, Stewarts Soda, and Ice

Mountain water ~ \$1.99

Also offering Rishi tea, fresh brewed ice tea, coffee, specialty coffee drinks, frappes, fresh squeezed orange juice, and smoothies.

Shorewood

2205 E. Capitol Dr.

(414)962-0100

Whitefish Bay

527 E. Silver Spring Dr.

(414)332-0300

Wauwatosa

8725 W. North Ave.

(414)453-0000

8700 W. Watertown Plank

(414)479-0479

The City Market also offers corporate catering options including our baked fresh daily breakfast options, sandwiches made to order, green salads, and pasta salads. Please ask our staff today for help planning your next party, box lunch, or corporate outing!



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



~ breakfast ~

Hot Oatmeal

(Until 11:00 am) Rolled oats, raisins, and brown sugar ~ \$4.25

Power Oats

(Until 11:00 am) A mix of ancient grains prepared like oatmeal served with dried cranberries and brown sugar ~ \$4.50

Steel Cut Oats

Slow cooked steel cut oats made with seasonal fruit and served with a side of milk ~ \$4.50

Whole Wheat Pancakes

(Until 11:00 am) Three homemade pancakes and maple syrup ~ \$5.65 ~ with strawberries add \$1.55

French Toast

(Until 11:00 am) French baguette French toast, powdered sugar, cinnamon tossed bananas, heath bits, and maple syrup ~ \$7.95

Fruit Fiesta

Fresh fruit bowl and your choice of toast ~ \$6.15 ~ raisin walnut bread add \$.25, specialty bread add \$.60

Market Parfait

Low fat vanilla Greek yogurt, honey balsamic glaze, seasonal berries, dried cherries, pistachios, served with a raisin walnut crisp ~ \$7.75

Granola & Yogurt

Low fat vanilla Greek yogurt, raisins, and City Market granola ~ \$5.25

Greek Yogurt

Bowl of low fat vanilla Greek yogurt ~ \$4.25

Market Toast

Choice of freshly baked City Market bread ~ \$1.55 ~ raisin walnut add \$.25, specialty bread add \$.60

Two Egg Scrambler

Wheat or white toast and scrambled eggs with a choice of two fresh ingredients: broccoli, spinach, onion, green peppers, cheese, bacon, ham, mushroom, tomato, or quinoa ~ \$6.15 Each additional ingredient add \$.55, extra egg or egg whites add \$1.00 each, sub multigrain wrap or raisin walnut toast \$.25

Breakfast Panini

Scrambled eggs with peppers, green onion, and cheddar cheese topped with sausage on grilled francese bread with fresh fruit or three potato blend ~ \$7.35 ~ sub multigrain wrap add \$.25

~ breakfast ~

Breakfast Classic

Two over medium eggs, choice of fruit or three potato blend, sausage patties, bacon or turkey bacon, and Market toast ~ \$6.95 ~ specialty bread add \$.60

Market Quiche

Quiche lorraine served with a side of fresh fruit ~ \$6.35

Fresh Spinach and Swiss Cheese Frittata

Baked eggs, fresh spinach, Swiss cheese, and roma tomato served with cantaloupe and mesclun greens ~ \$6.25

Sunrise Egg Sandwich

Fried egg, caramelized onion, pepper jack cheese, pepper jelly, agave nectar, and choice of bacon or turkey bacon, and sausage on toasted raisin walnut bread with fresh fruit or three potato blend ~ \$8.25

Croque Madame

Fried egg, ham, Jarlsburg cheese, parmesan béchamel, and Dijon mustard on toasted country French bread with a champagne vinaigrette, mixed greens, and strawberry side salad ~ \$8.25

Morning Egg Wrap

Scrambled eggs, guacamole, pepper jack cheese, brown rice, black beans, sweet potato, jalapeno lime vinaigrette, and salsa served in a multigrain wrap with fresh fruit or three potato medley ~ \$7.95

Breakfast Flatbread Pizza

Parmesan basil cream sauce, scrambled eggs, bacon, three potato blend, cheddar cheese, and green onion ~ \$7.95

~ soups ~

Creamy French Onion

Toasted croutons and mozzarella cheese ~ \$4.35

Vegetable Chili

Carrots, onions, tomatoes, potatoes, and kidney beans ~ \$4.35

Soup of the Day

Inquire for the homemade soup of the day ~ \$4.35

~ salads ~

Salads below include choice of French, sourdough, or rustic potato roll

Market Salad

Mesclun greens, gorgonzola cheese, cashews, and champagne vinaigrette ~ \$7.50

Caesar Salad

Romaine lettuce, parmesan cheese, croutons, and Caesar dressing ~ \$7.15

Greek Salad

Mesclun greens, red pepper, kalamata olives, red onion, tomato, feta cheese, and red wine vinaigrette ~ \$7.95

Strawberry Gorgonzola Salad

Fresh strawberries, gorgonzola cheese, toasted walnuts, romaine lettuce, mesclun greens, and berry balsamic vinaigrette ~ \$8.95

Beet Salad

Diced red beets, dates, mesclun greens, romaine lettuce, shredded carrots, toasted almonds, Manchego cheese, and citrus vinaigrette ~ \$8.50

~ salads ~

Santa Fe Salad

Avocado, tomato, red bell pepper, red onion, brown rice, sweet potato, black beans, romaine lettuce, sweet jalapeno vinaigrette, and tortilla strips ~ \$8.50

Market Cobb Salad

Mesclun greens, romaine hearts, hard boiled eggs, roma tomato, Swiss cheese, strawberries, Dijon vinaigrette and choice of chicken salad, tuna salad, or julienned grilled chicken ~ \$10.95

Quinoa Salad

Grilled asparagus, caramelized pear, quinoa, goat cheese, toasted hazelnuts, raspberries, mixed greens, citrus vinaigrette, and a raisin walnut crisp ~ \$8.95

Tuscan Bread Salad

Mesclun greens, marinated French baguette, fresh mozzarella, grape tomatoes, fresh basil, cashews, red onion, and balsamic vinaigrette ~ \$8.25

Peanut Crunch Salad

Red and white cabbages, spinach, carrots, snow peas, green onion, cucumber, roasted peanuts, fried wontons, and ginger soy vinaigrette ~ \$8.95

Add julienned grilled chicken breast to any salad \$3.00

~ create your own ~

Create Your Own Grilled Cheese ~ \$6.75

Step 1: Choose bread:

Country French, whole wheat sourdough, nine grain

Step 2: Choose two cheeses:

Colby, Swiss, dill havarti, pepper jack

Step 3: Choose vegetables:

Tomato, onion

Step 4: Choose sauce:

Market sauce, mayonnaise, Dijon mustard, yellow mustard, pepper jelly

Step 5: Add a protein for \$1.50:

Roast turkey, roast ham, bacon, chicken salad, tuna salad, avocado

Create Your Own Sandwich

Full ~ \$6.75 make it on a croissant or specialty bread ~ \$7.95

Half ~ \$4.75 make it on a croissant or specialty bread ~ \$5.35

Step 1: Choose bread:

Country French, nine grain, whole wheat sourdough, French, francese, corn baguette

Step 2: Choose one protein:

Roast turkey, roast ham, bacon, chicken salad, tuna salad, avocado

Step 3: Choose one cheese:

Colby, Swiss, dill havarti, pepper jack

Step 4: Choose vegetables:

Lettuce, tomato, cucumber, alfalfa sprouts, onion, green pepper

Step 5: Choose sauce:

Market sauce, mayonnaise, Dijon mustard, yellow mustard

City Market Sampler

“Create Your Own Sandwich” half sandwich and soup of choice served with a homemade cookie ~ \$9.10 on a croissant \$9.70

~ sandwiches ~

Cranberry Turkey

Turkey, cranberry chutney, swiss and gorgonzola cheeses, tomato, mesclun greens, toasted walnuts, and roasted garlic and onion spread on grilled country French bread with a side of fruit ~ \$8.50

Market Masterpiece

Ham, turkey, bacon, colby and Swiss cheeses, lettuce, tomato, green pepper, and Market sauce on French baguette served with a homemade cookie ~ \$7.45

Basil Chicken

Basil marinated chicken breast, lettuce, tomato, green pepper, and Market sauce on francese bread with fresh fruit or three potato blend ~ \$8.25

Lime Cilantro Chicken

Grilled julienned chicken breast, lettuce, tomato, green pepper, lime cilantro pesto, chipotle mayonnaise, and colby cheese on roasted corn baguette with a side of chips and salsa ~ \$8.25

Market Melt

Bacon, guacamole, roma tomato, pepper jack and colby cheese, and chipotle mayo on grilled sour dough bread with corn tortilla chips and salsa ~ \$7.95

BBQ Chicken Sandwich

Julienned chicken tossed in BBQ sauce, cabbage slaw, tomato, chipotle mayo, and pepper jack cheese on corn baguette with a side of sweet potato fries ~ \$7.95

Cobb Stack

Turkey, sliced hard boiled egg, guacamole, lettuce, blue cheese crumbles, bacon crumbles, and honey mustard dressing on a pretzel roll with a side of sweet potato fries ~ \$8.25

Croque Monsieur

Ham, Jarlsburg cheese, parmesan béchamel, and Dijon mustard on toasted country French bread with a champagne vinaigrette, mixed greens, and strawberry side salad ~ \$7.75

Vegetable Stack

Lettuce, tomato, green pepper, alfalfa sprouts, cucumber, Swiss and dill havarti cheeses, and Market sauce on nine grain bread served with a homemade cookie ~ half \$4.35 or full \$6.25

Vegetable Stack with Turkey

Vegetable stack plus turkey ~ half \$5.45 or full \$8.50

Vegetable Baguette

Roasted vegetables, feta cheese, and honey Dijon mustard on French baguette with a side of fresh fruit ~ \$7.45

Market Burger

Grilled 1/3 pound Black Angus burger, lettuce, and tomato on a homemade bun with house fries ~ \$8.20 with cheese add \$1.00

Market Vegetable Burger

Vegetable burger, lettuce, tomato, and avocado on a homemade bun with house fries ~ \$8.20 with cheese add \$1.00

Chicken Fajita Wrap

Seasoned sautéed chicken, red and green peppers, onion, and cheddar cheese in a grilled multigrain wrap with a side of homemade tortilla chips and salsa ~ \$8.50

Market Bruschetta

Tomatoes, basil, melted mozzarella and parmesan cheeses, and balsamic vinaigrette on toasted country French bread with a side of fresh fruit ~ \$7.45