

GRILL

Steakhouse Burger	\$5.29
Natural Turkey Burger	\$5.29
Spiced Whole Grain Chicken Burger	\$5.29
House Made Quinoa Burger	\$5.29
Herb Grilled Chicken Breast	\$5.29
Top Sirloin Steak	\$5.99
Fish Market Catch of The Day	\$7.99
Add a Side and Fountain Beverage	\$2.39



DELI

Gourmet Sandwich	\$5.19
Custom Deli Sandwich	\$5.19
Custom Panini	\$5.19
Custom Wrap	\$5.19
Hot Carved Sandwich 5oz 8oz 12oz	\$5.49 \$6.79 \$8.49
Add a House Made Side to Any Item	\$1.00
A la Carte House Made Deli Side	\$1.79



SALAD

Salad Bar by the ounce	\$.49
Grain Bar by the ounce	\$.49
Fruit and Yogurt Bar by the ounce	\$.49
Soup 12 oz. 16oz.	\$2.99 \$3.79
Oatmeal 12 oz. 16oz.	\$1.99 \$2.59

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assorted flavors

mercadito i taquería

Menu

Weekly

breakfast		Monday 5/26
grill		
create		
so deli	happy memorial ady	
mercato		
salad bar		
mercadito		
soup:		
		Tuesday 5/27
breakfast		
grill		
create		
so deli		
mercato		
salad bar		
mercadito		
soup:		
		Wednesday 5/28
breakfast	strawberry pecan french toast w/ whipped cream	\$3.99
	chicken pita w/ cucumber yogurt sauce and tomato onion relish	\$5.99
	world BBQ tour, house smoked meats w/ traditional classic sides	\$6.79
so deli	thai beef lettuce wrap w/ jicama slaw	\$7.29
mercato	simple seasonal pizza, salads, pasta and tapas offered daily by Fabio	
	seasonal salad bar w/ local toppings, grains and gluten free dressings	.47 per OZ
mercadito	homemade, fast delicious food that offers two styles traditional Mexican & Mercadito's signature creations, both sure to satisfy all cravings	
soup:	pork posole w/ chili lime tortilla chips	\$2.99-\$3.79
		Thursday 5/29
breakfast	applewood bacon wisconsin cheddar crossiant w/ sliced avocado	\$4.99
	jerk chicken brioche w/ mango cabbage slaw	\$5.99
	world BBQ tour, house smoked meats w/ traditional classic sides	\$6.79
	open face Italian muffaletta w/ olive tapenade	4000
	simple seasonal pizza, salads, pasta and tapas offered daily by Fabio	\$7.29
	sensoral salad bar w/ local toppings, grains and gluten free dressings	.47 per OZ
	homemade, fast delicious food that offers two styles traditional Mexican & Mercadito's signature creations, both sure to satisfy all cravings	201 02
	forest mushroom white truffle bisque	\$2.99-\$3.79
		Friday 5/30
breakfast	pear and brown suger stuffed french toast	Friday 5/30 \$3.99
		\$3.99 \$6.99
	spicy lime cinatro shrimp flat bread w/ peach salsa world BBQ tour, house smoked meats w/ traditional classic sides	
	carribean chicken w/ papaya salsa and chipotle mayo	\$6.79
	carribean chicken w/ papaya saisa ana chipotie mayo simple seasonal pizza, salads, pasta and tapas offered daily by Fabio	\$7.29
		.47 per OZ
	seasonal salad bar w/ local toppings, grains and gluten free dressings	.+/ poi OZ
mercadito	homemade, fast delicious food that offers two styles traditional Mexican & Mercadito's signature creations, both sure to satisfy all cravings	
soup:	roasted vegetable beef soup	\$2.99-\$3.79
Manager:	Kurt Lefler	
Executive Chef:	Benjamin Browning	
Catering Manager:	Breana Miller	

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Café Hours: 7:00-2:00 illy hours: 7:00-3:00



CHICKEN TINGA

shredded chicken, chile chipotle, avocado salsa, queso fresco

SHRIMP

chipotle mojo, avocado

GRILLED CHICKEN corn salad

WILD MUSHROOM

tomato sofrito, queso fresco, salsa roja

BAJA

crispy beer-battered mahi mahi, mexican-style coleslaw

CARNITAS

braised pork, chile de árbol coleslaw, toasted peanuts

BRAISED SHORT RIBS

mole-q, celery root-leek fondue

LUNCH COMBO

2 tacos with a side of rice & beans

\$7.59

GUACAMOLE & CEVICHE

\$4.49 **TRADITIONAL GUACAMOLE**

tomatillo pico de gallo, jalapeño, garlic, key-lime, cilantro, house-made chips

SEASONAL GUACAMOLE

house-made chips

CEVICHE

watermelon-marinated mahi mahi, green tomato slaw, key lime-habanero broth, crackers

SALADS

CHOPPED

romaine lettuce, hard-boiled egg, jícama, red cabbage, black beans, tomatillo pico de gallo, queso fresco vinaigrette

GREENS

mixed greens, chayote, mango, pico de gallo, chipotle-balsamic vinaigrette

\$6.49

\$6.49

\$4.49

\$5.49

SIDES

IOME-STYLE RICE
BLACK BEANS
CORN PICO DE GALLO
RIED PLANTAINS
RUITS & VEGETABLES
CHIPS & SALSA
omatillo arbol roja habanero

DESSERT

FLAN

BEVERAGE

AGUA FRESCA

daily selection

mercadilo D'aquería

\$3.99

\$2.49

\$3.49 \$3.49

\$2.49

\$2.49

\$2.50

\$3.49

'PANINO' SANDWICH & SALADS

FABIO'S MOM'S MEATBALL SANDWICH BEEF MEATBALLS, TOMATO SUGO, CREAMY RICOTTA CHEESE AND MOZZARELLA ON CRUSTY BREAD - \$6.79

TUSCAN KALE CAESAR SALAD DAILY-MADE OVEN DRIED TOMATO, PARMESAN ROSEMARY HOMEMADE FOCACCIA CROUTONS,

ROASTED LEMON CAESAR DRESSING. SIDE - \$2.79 / FULL - \$5.79

CHIANTI WINE POACHED PEAR & STRAWBERRY SALAD CANDIED WALNUTS, SHARP BLUE CHEESE CRUMBLES AND BALSAMIC DRESSING - \$5.79 BASIL AND PARMESAN PESTO & DAILY-MADE

POTATO GNOCCHI & FRESH PASTA

PORK SAUSAGE, BRAISED LEEKS AND FRESH ASPARAGUS - \$7.29

SUNDRIED TOMATOES - \$7.29

4 CHEESE (FONTINA, TALEGGIO, PARMESAN AND GORGONZOLA) AND HOMEMADE DUCK SAUSAGE SAUCE - \$7.29

SLOW BRAISED BOLOGNESE SAUCE AND PARMESAN - \$7.29

* ALL OF OUR PASTAS AND GNOCCHI ARE MADE BY US, FROM SCRATCH, DAILY.

** ALL PIZZAS CAN ALSO BE MADE WITH WHEAT FLOUR. PLEASE ALLOW A FEW EXTRA MINUTES FOR PREPARATION.



NAPOLESE PIZZAS (INDIVIDUAL)

OVEN ROASTED WILD MUSHROOM, Homemade creamy ricotta and sliced Roasted Ham - \$6.79

CHARRED VERMONT HANDMADE PEPPERONI, FRESH BUFFALO MOZZARELLA, DAILY-MADE SUNDRIED TOMATO, FRESH BASIL - \$6.79

'MODENA' BALSAMIC VINEGAR BBQ PULLED PORK, TUSCANY STYLE BRAISED CANNELLINI BEANS, FRESH-STRETCHED MOZZARELLA, AVOCADO - \$6.79

400 DAY AGED PROSCIUTTO, GRILLED PEARS, FRESH BUFFALO MOZZARELLA, SHAVED PARMIGIANO - \$6.79