

PRE-CONCERT MENU (as of 11.1.2022)

Atrium & Gallery Bar Concessions

Bavarian Ham & Swiss Sandwich <i>thinly sliced ham, sliced Swiss cheese and dijonnaise on a pretzel bun</i>	\$10
Turkey & Cheddar Croissant <i>house-roasted turkey breast, Wisconsin cheddar cheese, tomato, and herb aioli on a flaky croissant</i>	\$12
Humus Dipper <i>Fresh Veggies including cucumbers, carrots, celery sticks and traditional hummus</i>	\$9
Spinach and Berries Salad <i>Baby spinach, Blue Berries, Blue Cheese Crumbles, Toasted Almonds and red wine vinaigrette chips</i>	\$9

Chef's Table in The Gallery

Chef-Carved Sandwich (pre-concert only, meats vary by week) <i>warm chef-carved sandwich served with house-made potato chips</i>	\$14
<ul style="list-style-type: none"> • <i>Shaved Sirloin, Horseradish Cream, Arugula and Roasted Tomato on an Onion Roll</i> • <i>Herb Roasted Chicken Breast with Cranberry Chutney, Brie Cheese and Baby Spinach on an Oat Bun</i> • <i>Corned Beef on Rye with Yellow Mustard, Sauerkraut and Swiss Cheese</i> • <i>Italian Rope Sausage with Marinara, Sautéed Peppers and Onions, Mozzarella Cheese, Giardiniera on Italian Bread</i> 	
Chef Inspired Freshly Simmered Soups	\$4
<ul style="list-style-type: none"> • <i>Cream of Potato Soup, Cheddar Cheese and Scallion Garnish</i> • <i>Beef Barley Soup, Tender Beef, Fresh Vegetables and Barley</i> • <i>Vegetarian Old Fashioned Cabbage Soup</i> • <i>Vegan Minestrone Soup with Fresh Vegetables and Pasta</i> 	
Sausages Beer & Pretzels <i>Beer Cheese, Usinger's Sausages, Whole Grain Mustard and Pretzel Crostini</i>	\$12
Fresh Fruit Cup <i>Assorted Blueberries, Melon, Cantaloupe, Pineapple and Grapes</i>	\$9

Desserts by Signature Sweets

Chocolate, Carrot or Rainbow Cake	\$9
Cake with vanilla ice cream	\$11
Chocolate Chip or Oatmeal Raisin Cookies	\$5
Triple Chocolate Chunk Brownie	\$5
Milwaukee Mix Popcorn	\$5
Sprecher Root Beer Float	\$8
Collectivo Coffee	\$4