

PRE-CONCERT MENU (as of 3.1.2023)

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 mayonnaise on a flaky croissant</i>	\$12
Hummus Dipper <i>Fresh Veggies including cucumbers, carrots, celery sticks and traditional hummus</i>	\$9
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

Chef's Table in the Atrium

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>Roasted Turkey Breast, Russian Dressing, Provolone and Coleslaw on Marble Rye (featured May 6th, 2023)</i> • <i>Pulled Pork Shoulder with Ham, Swiss, Pickle and Yellow Mustard pressed on a Panini Press (featured May 12th-13th, 2023)</i> • <i>Grilled Chicken Salad with Red Grapes, Celery and Toasted Pecans in a Stuffed Pita with Lettuce and Tomato (featured May 26th – 27th, 2023)</i> 	
Chef Inspired Freshly Simmered Soups	
<ul style="list-style-type: none"> • <i>Carrot Soup (featured May 6th, 2023)</i> • <i>Spring Vegetable with Wild Rice Soup (featured May 12th – 13th, 2023)</i> • <i>Chilled Watermelon and Cucumber Gazpacho (featured May 26th – 27th, 2023)</i> 	

Desserts

Featuring Signature Sweet Cakes: Red Velvet, Carrot or Rainbow	\$9
Cake with vanilla Ice Cream	\$11

Chocolate Chip or Oatmeal Raisin Cookie	\$5
Triple Chocolate Brownie	\$5
Sprecher Root Beer Float	\$8
Collectivo Coffee	\$4