

pizza bar & lounge

Kitchen Hours FRI-SUN 11:30am-10:30pm MON-THURS 4:00pm-10pm

Please take the time to say hi and give us suggestions at:



www.crispmilwaukee.com

Nueske's Smoked Meats:

The Nueske family ancestors came to Wisconsin in 1882, bringing with them European skills of Apple-wood smoking and dozens of recipes for spicing and curing meat.

Lakefront Brewery:

Milwaukee's own Lakefront Brewery Inc. Established in 1987, tis an industrious and inventive micro brewery located on the Milwaukee River.

Growing Power

Growing Power is a national nonprofit organization and land trust that supports people from diverse backgrounds, and the environments in which they live, by helps to provide equal access to healthy, high-quality, safe and affordable food for people in all communities

Grande Cheese Company:

Grande cheese company produces cheeses in a class of their own. Their product comes from farms that have received 5 star certifications from the milk & dairy quality assurance brodraw.

Papa's Pepper Co.

We take pride in offering an array of unique hot sauces made from the home grown peppers that we feature when in season. Papa also brings us our firewood.

Greco and Sons

Since 1990 Greco and Sons has manufactured world class Italian sausage and distributes a full line of premium quality food products to the Italian restaurants and pizzerias throughout WI, and the northwestern US.





www.slowfoodwise.org

brunch specials

Brioche French Toast and Berries \$9

Hearty hand dipped French Toast served with an array of delicious berries

Monte Cristo \$8

Nueske Smoked Bacon & Ham, Thick Cut French Toast with Swiss Cheese & Maple Syrup. Served with Seasonal Fruit.

Fried Egg Sandwich \$6

Two Fried Eggs and Cheddar Cheese sandwiched between Thick Cut French Toast, Served with Seasonal Fruit.

Breakfast Burger \$9

Our classic Crisp Burger with Bacon and Mayo topped with a delicious fried egg.

Biscuit n' Gravv \$8

2 fluffy Buttermilk Biscuits. Jones Sausage Patties Roasted Garlic Peppered Gravy & Two Poached Eggs

Corned Beef Hash \$8

Beer Braised Corned Beef, served with two Poached Eggs. Shredded Hash Browns

2 Eggs Any Style \$6

Two Eggs any style served with 2 pieces Nueskies Bacon, Hash Browns & Toast. Choose Wheat, Rve or White.

Breakfast Pizza \$12

Scrambled Eggs, Green Pepper, Bacon, on Sausage Gravy on our delicious signature crust.

house omelettes

Includes Toast & \$9.50 Seasonal Fruit

Sacramento

Rosemary chicken, Roasted Red Pepper, Spinach, and Goat

Garden

Artichoke Hearts, Carmelized Onions, Diced Roma Tomatoes,

Ham & Swiss

Capicola Spiced Ham, Baby Swiss with a Light Mustard Aoli

Farmers

Portobello Mushroom, Bacon, Green Bell Pepper, Melted Yellow Cheddar and seasoned with Fresh Thyme

sides

Egg \$1.75 Rosemary Hash browns \$2 Sausage, Bacon or Ham \$2

Fluffy Buttermilk Biscuit w/gravy \$2 / \$4 Dark Rye, Sourdough & Wheat Toast \$2

appetizers

Roasted Garlic Hummus \$8

Feta Cheese, Black Olives, Roasted Red Pepper, and Extra Virgin Olive Oil. Paired with crispy Pita Chips, Carrot and Celery.

Crisp Nachos \$8

Guacamole, Spiced Sour Cream, Jalapenos, Cheddar Cheese, Scallion, Black Olive, Cheese Sauce, and Spicy Crisp Salsa. Try it with: Seasoned Beef add \$2 Blackened Chicken add \$3

Chicken Wings \$9

Buffalo, BBQ, Sweet-Heat, Sweet Chili Peanut, Honey Chipolte Glaze with Ranch or Blue Cheese.

Portobello Mushroom Fries \$7

Served with our Cajun Remoulade

Sweet Potato Fries \$5

Thinly sliced and deep fried to perfection. Served with our Cajun Remoulade

Shoestring Potato Fries \$4 with a light mist of truffle oil

Criso Bread Sticks \$5

Breadsticks with Shredded Parmesan, served with Garlic Butter or Marinara.

Fire Roasted Garlic Bread \$4 Add Cheese for \$1

Made from scratch and served with a side of our marinara sauce

Breaded Mozzarella \$7

Hand Rolled with a side of marinara

seasonal soup

Cup \$4 - Bowl \$6

sandwiches

W/Shoestring or Sweet Potato Fries

Substitute your Fries: Portobello Fries \$3 Side Salad \$3

Reuben On Rye \$8

Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island on pumpernickle Rye

Grilled Cheese \$7

Sourdough Bread, Oven, Smoked Nueske Bacon, Tomato, Cheddar, & Pepper Jack

Classic Crisp Burger \$9

Bacon, Red Onion, Tomato, Lettuce, Blue or Cheddar Cheese, served on Toasted Bun.

Mushroom Swiss Burger \$9

Sauteed Mushrooms and onions, smothered with melted swiss on Toasted Bun

Blackened Chicken Sandwich \$8

Mozzarella, Tomato, Organic Mixed Greens, BBQ Sauce, Red Onion on Toasted Bun.

Balsamic BLT \$7

Oven Smoked Nueske Bacon, Tomatoes, Organic Greens, Balsamic Mayo, Goat Cheese on Sourdough Bread

signature salads

Available Dressings: basalmic herb, basil caeser, italian, blue cheese, ranch, oil & vinegar

Blackened Chicken \$9 / \$7

Organic Spring Mix, Red Pepper Tomatoes, Croutons, Fresh Mozz, Italian Dressing.

Basil Chicken Caesar \$9 / \$7

Romaine Lettuce topped with Red Onion, Chicken, and our Special Garlic Croutons. Finished with Shredded Parmesan, and Basil Caesar Dressing.

Classic Cobb \$9 / \$7

Crisp Romaine, Tomato, Blue Cheese, Avocado, Bacon Bits, Hard Boiled Egg and Red Onion. Served with your choice of dressing

Antipasto \$9 / \$7

Organic Mixed Greens, Artichoke Hearts, Goat Cheese, and Prosciulto, drizzled with Italian Vinaigrette

Cherry Walnut Chicken \$9 / \$7

Organic Spring Mix, Rosemary Chicken, Dried Cherries, Candied Walnuts, Blue Cheese Crumbles, Basalmic Herb Dressing

side salads \$4

Side Caesar

Romaine Lettuce with Red Onion, Croutons. Shredded Parmesan, & Caesar Dressing.

Garden

Romaine Lettuce, tomatoes cucumbers. with choice of dressing

pizza

\$10 Personal \$20 Large

Gluten Free personal size available, all include Diced Mozzerella.

Choose from our Chef Select options

Cheddar Cheese Burger \$14 / \$24 Lean Ground Beef piled high with Cheddar Cheese, Shredded Mozzarella, Spinach, and Tomato. A top a simple olive oil base.

Chicken Pesto \$12 / \$22 Tomato, Chicken, Fresh Mozzarella, Parmesan Cheese, Fontina and Pesto Sauce.

Bue Cheese Beef & Portabello \$12 / \$22 Beef, Blue Cheese, Fresh Mozzarella Parmesan, Basil Leaves on our Roasted Garlic Sauce

Spinach Artichoke \$10 / \$20 Marinated Artichoke Hearts, Baby Spinach, Carmelized Yellow Onion, Mozzarella, on top of our Roasted Garlic Cream Sauce.

Black Peppered Scallops \$15 / \$25 Scallops, Basil, Balsamic Glaze, Pecorino, Parmesan, Truffle, & Garlic Cream Sauce. Topped with Fresh Basil & Balsamic Glaze

Crisp Supreme \$12 / \$22

Spicy Red Sauce, Portobello Mushroom,
Green Olives, Red Onion, Shredded
Mozz, Italian Sausage, Pepperoni, Green
Pepper, Italian Seasoning, Parmesan.

Taco Pizza \$12 / \$22

Red Onion, Pepper Jack Cheese, Black Olives, Cheddar, and Mozzarella Ground Beef on our house red Sauce. Served with Salsa, & Seasoned Sour Cream. Margherita \$10 \$20

Our house Red Sauce, Ripe Tomatoes, Fresh Mozzarella and Basil, topped with grated Parmesan.

Sausage & Roasted Red Pepper \$10 / \$20

talian Sausage, Mozzarella, Goat Cheese, and Fontina, paired with Roasted Red Peppers in a Spicy Tomato Sauce, and topped with fresh Basil.

Meat Lovers \$10 / \$20

Pepperoni with Italian Sausage, Pancetta, and Sopressata meats. Shredded Mozzarella cheese with our Red Sauce.

Vegan \$10 / \$20 Add Cheese \$2 / \$4 Asparagus, Fresh Mushrooms, Red Onions, Olives, Tomatoes, Bell Peppers, and Artichoke hearts. We top it off with Fresh Basil, Virgin Olive oil, and Balsamic Glaze,

Alfredo Mushroom Chicken \$10 / \$20 Rosemary Chicken, Portobello Mushrooms, Green Pepper, Italian Seasoning and Mozzarella Cheese.

Mac & Cheese \$10 / \$20 Asparagus, Spinach, Fresh and Diced

Asparagus, Spinach, Fresh and Diced Mozerella, Artichoke Hearts and D.O.P. Prosciutto

Truffle Roasted Potato & Bacon \$12 / \$22 Roasted Potatoes, Nueske Bacon, On top of Fontina, Parmesan, Fresh Basil, and White Truffle Cream. Covered with Greens, and Balsamic Glaze.

Slice of the Day

Pepperoni & Sausage

HOT & READY

SLICES

3 Mac N Cheese 4 Five Cheese 5 Chicken

Protein \$1 / \$2

Chicken
Pepperoni
Italian Sausage
Blackened Chicken
Sopressata
Pancetta
Nueske Bacon
Capicolla Ham
Seasoned Beef
Shrimp
Prosciutto
Scalloos

Cheese \$.5 / \$1

yellow cheddar Feta Goat Fresh Mozzerella Asiago Fontina Parmesan Blue Cheese **Veggies \$.5 / \$1**

Portobello Mushroom Roasted Red Peoper Black Olives Green Olives Red Pepper Green Pepper Red Onion Tomato Asparagus Spinach Artichokes Potato Basil Jalapenos Peoperoncinis Pineapple