

PRE-CONCERT MENU (as of 3.1.2023)

Atrium & Gallery Bar Concessions		
Bavarian Ham & Swiss Sandwich thinly sliced ham, sliced Swiss cheese and dijonnaise on a pretzel bun	\$10	
Turkey & Cheddar Croissant house-roasted turkey breast, Wisconsin cheddar cheese, tomato, and mayonnaise on a flaky croissant	\$12	
Hummus Dipper Fresh Veggies including cucumbers, carrots, celery sticks and traditional hummus	\$9	
Sausages Beer & Pretzels Beer Cheese, Usinger's Sausages, Whole Grain Mustard and Pretzel Crostini	\$12	
Fresh Fruit Cup Assorted Blueberries, Melon, Cantaloupe, Pineapple and Grapes	\$9	

Chef's Table in the Atrium

Chef-Carved Sandwich (pre-concert only, meats vary by week)

warm chef-carved sandwich served with house-made potato chips

\$14\$

- Shaved Sirloin, Horseradish Cream, Arugula and Roasted Tomato on an Onion Roll (featured June 10th, 2023)
- Pulled Pork Shoulder with Ham, Swiss, Pickle and Yellow Mustard pressed on a Panini Press (featured June 16th and 17th, 2023)
- Grilled Chicken Salad with Red Grapes, Celery and Toasted Pecans in a Stuffed Pita with Lettuce and Tomato (featured June 23rd and 24th, 2023)
- Roasted Turkey Breast, Russian Dressing, Provolone and Coleslaw on Marble Rye (featured June 30th and July 1st, 2023)

Chef Inspired Freshly Simmered Soups

- White Bean and Kale Soup (featured June 10th, 2023
- Summer Vegetable Soup with Wild Rice (featured June 16th and 17th, 2023)
- Vichyssoise Chilled Potato and Leek Soup (featured June 23rd and 24th, 2023)
- Tortilla Soup with Pulled Chicken (featured June 30th and July 1st, 2023)

Desserts

Featuring Signature Sweet Cakes: Red Velvet, Carrot or Rainbow	\$9
Cake with vanilla Ice Cream	\$1 ⁻
Chocolate Chip or Oatmeal Raisin Cookie	\$5
Triple Chocolate Brownie	\$5
Sprecher Root Beer Float	\$8
Collectivo Coffee	\$4