



Breakfast Menu

Closed Monday & Tuesday
7:30-10:30 Wednesday-Friday
7:30-11 Saturdays
7:30-1:30 on Sundays

Lunch Menu

Closed Monday & Tuesday
10:30-1:30 Wednesday-Friday
11-1:30 Saturdays

Hello from Magpie Café & Coffeehouse, where the coffee is warm, the food is made with love, and every person who walks through our doors is family.

Magpie's story began in 1996, when two sisters had a dream of creating a cozy little café in downtown Decorah. Back then, it was just a small spot on Winnebago Street, a place where people gathered over steaming cups of coffee and plates of something delicious, made from scratch. I first stepped into that world as a high schooler, taking orders, making lattes, and unknowingly falling in love with a place that would shape my life in ways I never expected.

In 2009, my mom, Kathleen, took over Magpie, and together, we poured everything we had into it. We laughed, we cried, we built something special. And when we outgrew our tiny home in 2016, we took a leap and moved to a new space on Water Street, where Magpie could continue to grow alongside the community that loved it.

For a little while, I stepped away, moving to Madison, WI, to managing for Colectivo Coffee. Working with them opened my eyes to the beauty and complexity of coffee. I trained with some of the best, learned the art of roasting, and discovered what it truly means to build a café that feels like home. But my heart? It always belonged to Magpie & to Decorah.

So in 2018, I came back to where I was meant to be, I bought Magpie from my mom, ready to carry its legacy forward. And then, life tested us. A pandemic. A fire. Uncertainty at every turn. There were days it felt impossible. But this community? This town? It lifted us up. With every challenge, we came back stronger, more determined, more grateful for the people who make this place what it is.

Today, Magpie is more than just a café; it's a home, a heartbeat, a gathering place for so many. We've grown our team to 27 incredible people, added new menu items that make our hearts (and bellies) happy, and found ways to give back to the town that has given us so much. And in 2022, life gave me my greatest gift, our daughter, born right here in the town I love, where I now get to raise her alongside my husband, Paul.

Magpie isn't just mine, it's yours, too. It belongs to every person who has ever sat at our tables, shared a conversation over coffee, or found comfort in the familiar warmth of our space. Whether you've been coming here for years or you're just stopping by, know this, you are always, always welcome.

Thank you for being part of our story. We can't wait to be part of yours.

With love & gratitude,

Kelsey & The Magpie Team



♥ Place your order at the register ♥



Holiday Drinks

PEPPERMINT BARK MOCHA

White & dark chocolate, peppermint
syrup, espresso, & local milk.
Hot or iced. Can be made decaf

EGGNOG LATTE

Eggnog, spiced syrup, espresso, &
local milk.
Hot or iced. Can be made decaf

FROSTED GINGERBREAD CRASH

White chocolate & house-made
gingerbread syrup with Bianco espresso
& local milk.
Hot or iced. Cannot be made decaf

EGGNOG COLD BREW

Eggnog cold foam, vanilla syrup in
cold brew.
Iced only.

CRANBERRY CRAZE

cranberry juice, cider, chai, lemon &
orange juice with *brilliance* energy.
Hot or iced.
Can be made decaf

WASSAIL

Cider, chai, orange & lemon juice



Drinks

Hot Sizes: 12oz 16oz, 20oz

Iced Sizes: 12oz (*in house only*), 16oz, 20oz, 24oz

On Tap

Morning Delight - TG - 5oz pour \$15
Pseudo Sue Pale Ale - Toppling Goliath

Coffee

Daily Brew: *Dark, decaf, Vanilla Hazelnut, or light roast*

	2.2/2.70/3.3/n.a
Cold Brew: <i>Add cold foam & 1.25</i>	n.a / 4 / 5 / 5.4
Café au lait: <i>coffee & warm milk</i>	2.7 / 3.3 / 4.1 / n.a
Nitro Cold Brew: <i>with rotating flavor, ask barista</i>	4.4 / 5.4 / 6.7 / 7.2

Espresso

Americano: <i>espresso & water</i>	2 -4.2 / 3- 5.2 / 4-5.6
Redeye: <i>espresso & coffee</i>	1-4.2 / 2-4.8 / 3-6 / 4-7.2
Latte: <i>espresso & milk</i>	4 / 4.9 / 6.1 / 6.5
Mocha: <i>latte with chocolate</i>	4.8 / 5.9 / 7.3 / 7.9
"Starbucks" Style Macchiato:	4.9 / 6 / 7.5 / 8.1
<i>Vanilla latte with caramel drizzle</i>	
Macchiato: <i>espresso & foam</i>	2 -3.9 / 3-4.8 / 4-5.2
Cappuccino: <i>espresso, milk, & foam</i>	2/3.9 - 3/4.8 - 4/5.2
Flat White*: <i>ristretto shot, milk</i>	2/3.9 - 3/4.8 - 4/5.2

Bianco (white) Espresso

Bianco does not taste like coffee! Ask barista for details

White Zombie: <i>white chocolate, milk</i>	4.7 / 5.7 / 7.1 / 7.6
Almond Joy: <i>chocolate, coconut, almond, & milk</i>	5.3 / 6.5 / 8.1 / 8.7
Crash: <i>bianco, chocolate, flavor, & milk</i>	5.3 / 6.5 / 8.1 / 8.7
Lemon Buzz: <i>sparkling bianco & lemonade</i>	5.3 / 6.5 / 8.1 / 8.7

<i>add extra espresso shot 95¢</i>	<i>flavor shot 95¢</i>
<i>soy/almond/foat milk 80¢</i>	<i>whipped cream 95¢</i>

Tea/Boba

Matcha Latte: <i>Matcha green tea & milk</i>	4.5 / 5.4 / 6.8 / 7.3
House-Made Chai:	n.a / 4.5 / 5.6 / 6
Kombucha: <i>Rotating flavors</i>	4.5 / 5.5 / 6.9 / 7.4
London Fog: <i>earl grey tea, vanilla, & milk</i>	n.a / 5.2 / 6.4 / 7
Hot Tea: <i>Ask for current options 3</i>	Iced Tea: n.a/2.5/3.1/3.6

Bubble Milk Tea: <i>with choice of boba</i>	na / 4.95 / 5.75 / 6.5
Bubble Refresher: <i>lemonade & boba</i>	na / 4.95 / 5.75 / 6.5
Bubble Matcha: <i>matcha tea, mixer, & boba</i>	na / 5.95 / 6.75 / 7.5

Ask for current boba options

Blended/Alternatives

Fit Frappe: <i>Chocolate or Vanilla 130 cal, 20g protein</i>	5.8
Frappe <i>Plain latte or add chocolate & flavor</i>	n.a / 4.6 / 5.7 / 6.2
Smoothies: <i>VeryBerry, Power Green, or Tropical</i>	5.9
Hot Cocoa: <i>chocolate & milk</i>	3.5 / 4.3 / 5.3 / n.a
Juice 2.5/3	Milk 2.5/3
Coke, Diet Coke, Sprite	1.75

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness 🌱 :vegetarian

~ Gluten-Free breads, buns, and wraps available (+1.75) (We do not have a true celiac kitchen) menu updated 11/30/25 Prices subject to change

♥ Place your order at the register ♥

Mimosa - 7

Bloody Mary - 7

garnished with a pickle, olive, & bacon

Irish Coffee - 7

Coffee, whisky, & whipped cream

The Basic*

9

two eggs, meat, & two slices of toast

Biscuits & Gravy

9

two buttermilk biscuits smothered in scratch made sausage gravy

Uncle Bill's Favorite

16

two buttermilk biscuits, choice of meat, & scrambled eggs smothered in sausage gravy

Omelet 🌱

13

*three eggs with onion, red pepper, tomato & spinach, choice of cheese, & a slice of toast
Add avocado +.80 or portabella +1.25*

Yogurt & Granola 🌱

6.5

local yogurt, house-made granola, & blueberries

Sweet Selections

Pancake 🌱

7

*plate-sized buttermilk pancake,
add chocolate chips or blueberries (+.5 ea)*

French Toast 🌱

11

*topped with housemade granola & blueberries
served with maple syrup*

Baked Oatmeal 🌱

7

house-made with steel cut oats, cranberries, & spices served with steamed milk

Kid Options *For 7 & under only*

Bagel 🌱

4

plain or blueberry bagel toasted with butter or cream cheese

Small Yogurt & Granola

4.5

local yogurt, housemade granola & blueberries

Mini Pancake & 1 Egg

6

one egg scrambled & mini buttermilk pancake

A La Carte

eggs* 2.4 ea

toast 1.75

meat 2.5

biscuit 1.5

salmon 4.5

rosemary potatoes 3.5

Sandwiches/Wraps

"B-wrap" 🌱

10

scrambled eggs, avocado, house-made red salsa, & cheddar grilled on the panini

Magpie Burrito 🌱

11

*scrambled eggs, rosemary potatoes, & cheddar panini then smothered
house-made green chile*

Ciabatta

8

choice of meat, two scrambled eggs, & cheddar on toasted ciabatta

Wheel House

9

sausage, two scrambled eggs, mayo, & swiss on toasted pretzel bun

Panini

9

two scrambled eggs, grilled ham & tomato with swiss on sourdough

Salmon Bagel

14

disassembled lox, tomato, onion, capers, cucumber, & cream cheese with a plain bagel

Vegan

Tater Scramble 🌱

10

rosemary potatoes sauteed with onion, red pepper, tomato, & spinach

Add avocado +.80 or portabella +1.25

Loaded Toast 🌱

7

avocado, balsamic onions, red peppers, tomatoes, & cucumber on toasted wheat

Avocado Smash 🌱

7

sauteed onions & red peppers, avocado on toasted wheat & cajun seasoning

Toast - wheat, rye, or sourdough

Meat-Local Polashek's bacon, ham, or sausage patties

Extra syrup (+.30)

Veggies - (.5 ez) onion, spinach, red peppers, tomatoes, avocado(+1), portabella (+1.5)

Eggs can be prepared scrambled, easy, medium, hard, or sunny side

Last breakfast orders taken

10:30-weekdays, 11 on Saturdays, & 1:30 Sundays

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All sandwiches/burgers include choice of original, salt & vinegar, or jalapeno chips
upgrade for \$2 to pasta salad, mixed greens, rosemary potatoes, or cup of soup (+4 bowl)

Sandwiches

Water Street	13
<i>turkey, swiss, lettuce, tomato, & mayo on wheat</i>	
Twin Bridges	12
<i>bacon, lettuce, tomato, & mayo on toasted wheat</i>	
Goose Island	14
<i>roast beef, ham, tomato, pickle, lettuce, swiss, cheddar, mustard, & mayo on pretzel bun</i>	
Pleasant Hill 🌱	14
<i>cream cheese, sunflower seeds, cucumber, avocado, red peppers, onion, lettuce, & tomato on toasted wheat</i>	
Nest	13.5
<i>turkey, Polashek bacon, avocado, swiss, & pesto mayo on wheat</i>	
Palisades	15
<i>beef gyro meat, lettuce, tomato, cucumber, & creamy dill sauce on a warmed pita</i>	

Panini

Phelps Park Wrap	13
<i>turkey, avocado, tomato, cheddar, & creamy dill sauce</i>	
Oneota	14
<i>turkey, Polashek bacon, tomato, avocado, cheddar & chipotle mayo paninied on ciabatta bun</i>	
Dug Road	14
<i>roast beef, caramelized onions, muenster, & garlic aioli paninied on rye</i>	
Flat	14
<i>ham, tomato, onion, cheddar, & honey-dijon on parmesan sourdough</i>	

Salads (chips not included)

Seed Saver 🌱	11
<i>red onion, feta, candied walnuts, & creamy dill dressing on a bed of greens</i>	
Canoe Creek	13
<i>Polashek bacon, avocado, tomato, red onion, bleu cheese, & honey-dijon dressing bed of greens</i>	

Soup

Bowl of Soup	
<i>w/ slice of toast 7 w/greens 8.5 w/potatoes 9</i>	
Dressing Options:	
<i>Creamy dill, honey-dijon, & balsamic vinaigrette</i>	

Burgers

All burgers are 1/4# angus beef served on a toasted ciabatta

Porter House	16
<i>house-roasted balsamic portobello, caramelized onions, swiss, & garlic aioli</i>	
Southside	16
<i>Polashek bacon, avocado, tomato, cheddar, & chipotle mayo</i>	
Ice Cave	14
<i>caramelized onions, cilantro, muenster, & garlic aioli</i>	
Build Your Own	7.5
<i>veggies (+.50 ea.): raw onion, tomato, lettuce, caramelized onions, pickles, portabella (+1.5), avocado (+1) cheese (+1.5 ea): cheddar, muenster, swiss, blue, or feta sauce (+1) Black Bean Burger (contains Gluten) (+1)</i>	

Vegan (chips not included)

Tater Scramble 🌱	10
<i>rosemary potatoes sauteed with onion, red pepper, tomato, & spinach Add avocado +.80 or portabella +1.25</i>	
Loaded Toast 🌱	7
<i>avocado, balsamic onions, red peppers, tomatoes, & cucumber on toasted wheat</i>	
Avocado Smash 🌱	7
<i>sauteed onions & red peppers, avocado on toasted wheat & cajun seasoning</i>	

Kids - 10 & under only

Build Your Own Sandwich	5
<i>meat, cheese, sauce with chips</i>	
Build Your Own Burger	6.3
<i>Served with chips: plain burger on ciabatta bun</i>	

Additions

<i>house-roasted turkey - 2.5, ham - 2.5, salmon - 4.25</i>
<i>Polashek's bacon - 2.5, avocado - 1, cheese - 1.5,</i>
<i>extra sauce - 1, extra veggies - .5, black bean patty - 4.5,</i>
<i>portabella - 1.5</i>

Lunch is not available until 10:30 on weekdays & 11 on Saturdays & Sundays

No burgers or palisades on Sundays

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