

BIB		EQUIPMENT SCHEDULE	
1	KNIVES		
2	KNIFE COMPART STAND		
3	CONVECTION OVEN		
4	CONVECTION OVEN		
5	CONVECTION OVEN		
6	CONVECTION OVEN		
7	CONVECTION OVEN		
8	CONVECTION OVEN		
9	CONVECTION OVEN		
10	CONVECTION OVEN		
11	CONVECTION OVEN		
12	CONVECTION OVEN		
13	CONVECTION OVEN		
14	CONVECTION OVEN		
15	CONVECTION OVEN		
16	CONVECTION OVEN		
17	CONVECTION OVEN		
18	CONVECTION OVEN		
19	CONVECTION OVEN		
20	CONVECTION OVEN		
21	CONVECTION OVEN		
22	CONVECTION OVEN		
23	CONVECTION OVEN		
24	CONVECTION OVEN		
25	CONVECTION OVEN		
26	CONVECTION OVEN		
27	CONVECTION OVEN		
28	CONVECTION OVEN		
29	CONVECTION OVEN		
30	CONVECTION OVEN		
31	CONVECTION OVEN		
32	CONVECTION OVEN		
33	CONVECTION OVEN		
34	CONVECTION OVEN		
35	CONVECTION OVEN		
36	CONVECTION OVEN		
37	CONVECTION OVEN		
38	CONVECTION OVEN		
39	CONVECTION OVEN		
40	CONVECTION OVEN		
41	CONVECTION OVEN		
42	CONVECTION OVEN		
43	CONVECTION OVEN		
44	CONVECTION OVEN		
45	CONVECTION OVEN		
46	CONVECTION OVEN		
47	CONVECTION OVEN		
48	CONVECTION OVEN		
49	CONVECTION OVEN		
50	CONVECTION OVEN		
51	CONVECTION OVEN		
52	CONVECTION OVEN		
53	CONVECTION OVEN		
54	CONVECTION OVEN		
55	CONVECTION OVEN		
56	CONVECTION OVEN		
57	CONVECTION OVEN		
58	CONVECTION OVEN		
59	CONVECTION OVEN		
60	CONVECTION OVEN		
61	CONVECTION OVEN		
62	CONVECTION OVEN		
63	CONVECTION OVEN		
64	CONVECTION OVEN		
65	CONVECTION OVEN		
66	CONVECTION OVEN		
67	CONVECTION OVEN		
68	CONVECTION OVEN		
69	CONVECTION OVEN		
70	CONVECTION OVEN		
71	CONVECTION OVEN		
72	CONVECTION OVEN		
73	CONVECTION OVEN		
74	CONVECTION OVEN		
75	CONVECTION OVEN		
76	CONVECTION OVEN		
77	CONVECTION OVEN		
78	CONVECTION OVEN		
79	CONVECTION OVEN		
80	CONVECTION OVEN		
81	CONVECTION OVEN		
82	CONVECTION OVEN		
83	CONVECTION OVEN		
84	CONVECTION OVEN		
85	CONVECTION OVEN		
86	CONVECTION OVEN		
87	CONVECTION OVEN		
88	CONVECTION OVEN		
89	CONVECTION OVEN		
90	CONVECTION OVEN		
91	CONVECTION OVEN		
92	CONVECTION OVEN		
93	CONVECTION OVEN		
94	CONVECTION OVEN		
95	CONVECTION OVEN		
96	CONVECTION OVEN		
97	CONVECTION OVEN		
98	CONVECTION OVEN		
99	CONVECTION OVEN		
100	CONVECTION OVEN		

FS1

0720

James T. Hammond, M.D.
Ham Orem, UT 84112
414.759.0060
414.759.0065 Fax

Engineers

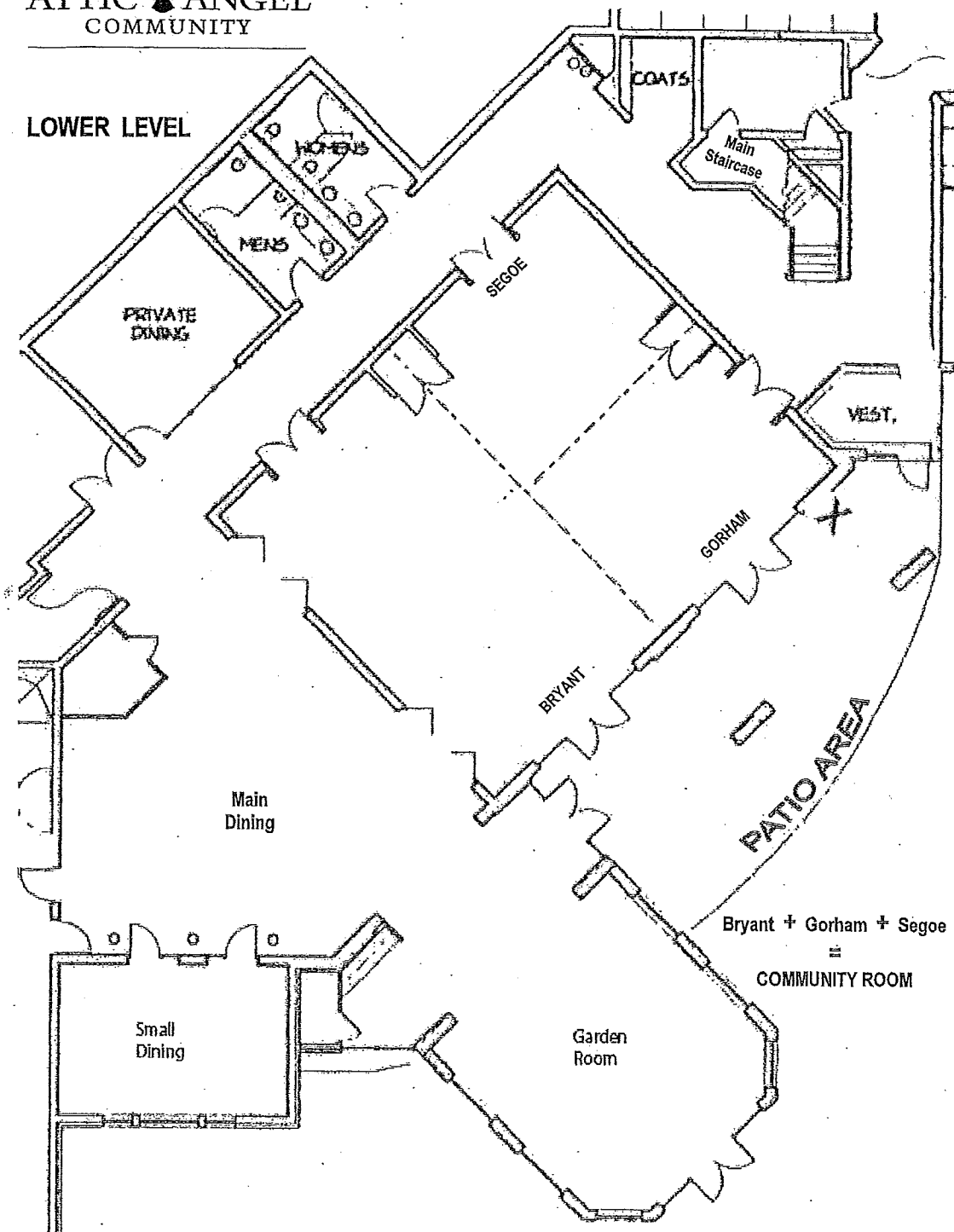
FOSTER

100



ATTIC ANGEL PLACE
8301 Old Sauk Road
ATTIC ANGELS
Madison, Wisconsin

LOWER LEVEL



Wisconsin Tax Account Lookup



Lookup



Results

Legal Name

ATTIC ANGEL PLACE

Account Type

Sales & Use

Account Number

456-0000546792-04

Filing Frequency

Monthly

Permit Status

Valid

Eggs-traordinary Fare

2 EGGS \$3.15
Choose from scrambled or fried

BUILD YOUR OWN OMELET \$5.00

2 Egg omelet. Start with choice of american, cheddar, swiss, or provolone cheese. Substitute egg-beaters upon request.

Ingredient choices include:

Fresh tomatoes, onions, green peppers, spinach, mushrooms, smoked bacon, ham, and sausage.

SIDES

Side of bacon, ham, or sausage Add \$0.90

Side of toast Add \$2.15

Lighter Fare

GRILLED CHEESE SANDWICH OR
MACARONI & CHEESE \$5.25

Choice of whole grilled cheese sandwich or a bowl of mac n' cheese.

SALMON COBB SALAD \$9.50

Romaine lettuce with grilled salmon, turkey bacon, shredded carrots, diced green pepper and red onions, asparagus spears, hard boiled eggs, and bleu cheese with creamy dill dressing.

CAESAR SALAD \$6.30

Romaine lettuce, hard-boiled eggs, croutons, fresh parmesan cheese served with Caesar dressing.
With Grilled Chicken \$8.30
With Grilled Salmon \$9.50

Beverages

COFFEE \$1.60
Regular, decaffeinated

HOT TEA \$1.60

ICED TEA \$1.70

MILK \$1.10

Skim, 2% whole, chocolate, lactose free.

HOT CHOCOLATE \$1.90

JUICE \$1.60

V8, cranberry, orange

SODA \$1.55

Build Your Own Burger

All burgers are served with lettuce, tomato, raw onion, and pickles, on choice of homestyle or whole wheat bun.

FRESH ANGUS STEAKBURGER \$6.30

GARDEN VEGETABLE BURGER \$6.30

BUILD YOUR OWN BURGER \$7.35

Topping choices include: American, cheddar, swiss, provolone, mushrooms, grilled onions, and bacon.

Individual 7" Cheese Pizza

INDIVIDUAL 7" CHEESE PIZZA \$6.30

BUILD YOUR OWN PIZZA \$7.35

Topping choices include: Sausage, pepperoni, onions, green peppers, black olives, mushrooms, and fresh spinach.

Homestyle Meals

Served with choice of two sides.

STEAK DINNER \$13.65

GRILLED SALMON \$13.65

HOMEMADE MEAT LASAGNA \$13.65

FEATURED ENTRÉE \$13.65

Sweet Endings

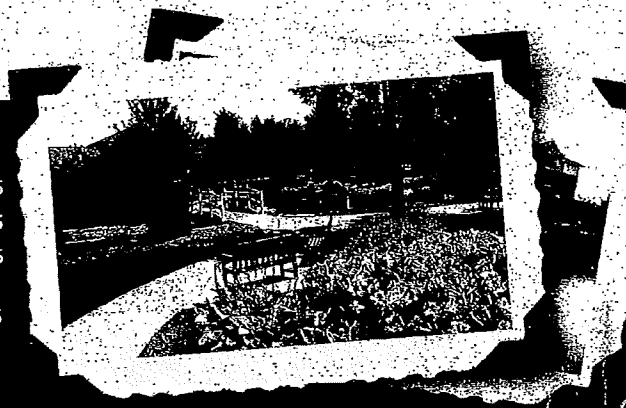
DESSERT OF THE DAY \$4.25

ALA MODE Add \$1.15

ICE CREAM OF THE DAY \$2.65

1 Scoop

SEASONAL FRESH FRUIT \$2.65



Alfie Angel Dinner \$21.50

SOUP OR SALAD 1 DINNER ROLL
1 ENTRÉE 1 DESSERT
2 SIDES MILK, COFFEE OR TEA

Starters

FEATURED SOUP CUP \$2.70 BOWL \$4.00
HOMESTYLE CHICKEN
NOODLE SOUP CUP \$2.70 BOWL \$4.00
CHILI CUP \$3.15 BOWL \$4.25
Chili topped with cheddar cheese, diced onions, and a dollop
of sour cream.
FEATURED SALAD \$3.70
TOSSED SALAD \$3.70
Fresh mixed greens with diced tomatoes, cucumbers, and
shredded carrots served with dressing of your choice.

Sides

SWEET POTATO FRIES \$2.65
FRENCH FRIES \$2.15
MASHED POTATOES & GRAVY \$2.65
TOAST OR DINNER ROLL \$2.15
White, whole wheat, marble rye, multi grain,
gluten-free bread, or the featured dinner roll.
COTTAGE CHEESE \$2.65
POTATO CHIPS \$1.10
SEASONAL FRESH FRUIT \$2.65
FEATURED SIDE

Sandwiches

THE SIMPLE SANDWICH \$6.30
Choose from egg salad, chicken salad, shaved smoked ham,
shaved roasted turkey, served on your choice of white
wheat, marble rye, multi grain, or gluten-free bread, with
lettuce and tomato optional.
GRILLED REUBEN OR RACHEL \$7.40
Your choice of corned beef or turkey with sauerkraut,
thousand island dressing, and swiss cheese, grilled on
marble rye bread.
COD FILET SANDWICH \$6.30
2 piece breaded cod filet on homestyle or whole wheat
bun with lettuce, tomato and side of tartar sauce.
TRADITIONAL BLT \$6.10
Toasted white or wheat bread, smoked bacon, lettuce,
tomato, and mayonnaise.
GRILLED CHICKEN SANDWICH \$6.10
Grilled chicken breast with lettuce, tomato, and side of
mayonnaise, served on choice of white wheat, multi grain,
or gluten-free bread.
CLUB SANDWICH \$6.10
Shaved roast turkey, shaved smoked ham, lettuce, tomato,
and tomato served on choice of white wheat, multi grain,
or gluten-free bread.



Attic Angel is an existing location and has a full service restaurant that has been in service for over 30 years. We are seeking a liquor/beer license so we can offer wine and beer to enhance the dining experience and be able to serve alcohol legally and responsibly to the residents. We are a non-profit establishment serving residents in house.

The restaurant called The Terrace, is located on the ground floor and serves an Ala Carte made to order menu. We average around 40 customers per dinner service. The hours we are open are from 4:00pm-7:30pm daily.

The storage of beverage products is located in a separate storeroom that is locked at all times with limited access by approved employees. The kitchen is located adjacent to the dining room and also supplies food to our Memory care, Health Center and Assisted living units which all have separate serving units in a separate part of the building.

Attic Angel is an existing location and has a full service restaurant that has been in service for over 30 years. We are seeking a liquor/beer license so we can offer wine and beer to enhance the dining experience and be able to serve alcohol legally and responsibly to the residents. We are a non-profit establishment serving residents in house.

The restaurant called The Terrace, is located on the ground floor and serves an Ala Carte made to order menu. We average around 40 customers per dinner service. The hours we are open are from 4:00pm-7:30pm daily.
