

APPETIZERS

Smoked Ivory Char, Red Potatoes, Fennel and Beets 15

Smoked Wisconsin Ivory Char & buttermilk dressed red potatoes, served with shaved fennel salad and beets with herb vinaigrette

Caramelized Onion Tart with Bacon and Goat Cheese 12

Slow cooked onions are topped with chèvre and bacon, served with a green salad tossed with red wine vinaigrette

Garlic and Smoked Paprika Sausage served over Crisp Polenta and Greens 10

House made smoked paprika sausage is served over sautéed kale and crisp polenta

Rosemary Skewers with Chicken Liver Bacon and Garlic Crouton 12

Bacon wrapped sautéed chicken liver and garlic crouton served on a rosemary skewer

House Made Soup of the Day Cup 4.50 /Bowl 5.50

Served with toasted country bread. All soups made from scratch using classic technique to build flavor...slow cooking & fresh local ingredients are the core philosophy of our kitchen

Side Salad with Choice of Dressing 4

Mixed cold hearty lettuces with your choice of house made dressing: Ranch, Red wine vinaigrette, Hook's Blue Cheese, Walnut vinaigrette or Sherry vinaigrette, served with toasted country bread

ENTRÉES

Mussel Chowder 22

Slow cooked celery root, potatoes, onion, bacon, and cream topped with white wine steamed mussels and garlic toast

Roasted Duck with sweet potatoes and frisee 25

Duck breast roasted medium rare and confit leg, is served over roasted sweet potatoes with frisee and watercress. Dressed with cranberry, shallot & red wine vinaigrette

Alaskan Salmon Fillet with Braised Leeks and Lentils 27

Wild caught Alaskan salmon is seared and served over braised leeks and buttered green lentils, topped with a herb and shallot vinaigrette

Ribeye Steak Basted with Garlic and Thyme 32

Wisconsin Meadows 100% grass fed ribeye is seared and basted with garlic and thyme, served with skin on smashed red potatoes and roasted maple carrots

Grilled Aspen Ridge Tenderloin Filet 33

Sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter served with scalloped potatoes

Beef Tips Braised with Red Wine Mushrooms and Polenta 23

Red wine braised beef tips and slow cooked garlic mushrooms are served over creamy polenta

**** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.**

Roast Vegetables with Lentils 17

Slow roasted potatoes, carrots, beets, turnips, and garlic are served with sautéed kale and green lentils

Roasted Airline Chicken Breast with Potatoes and Carrots 21

Bell and Evans Chicken breast is roasted and served over skin on smashed red potatoes, roasted maple carrots, and topped with pan Jus

ENTRÉE SALADS

Frisee Salad with Warm Goat Cheese, Cranberries, and Walnut Vinaigrette 17

Garnished with toasted walnuts and served with Wild Flour Bakery Cranberry Walnut bread.

Add grilled chicken breast **4**, beef tips **6** or salmon **6**

Seared Beef Tips with Blue Cheese Salad 21

Aspen Ridge Beef Tips and Hook's Little Boy Blue cheese served over winter greens and tossed with Blue Cheese dressing served with toasted Wild Flour country bread

Warm Roasted Beet Salad with Sherry Vinaigrette and Pomegranate 15

Warm roasted beets dressed with Sherry Vinaigrette and served over mixed winter lettuce topped with fresh Pomegranate

Add grilled chicken breast **4**, beef tips **6** or salmon **6**

SANDWICHES

All Sandwiches served with your choice of side salad, soup or twice cooked, hand cut fries

Bison Burger with Caramelized Onions and Cranberry Mayo 15

Locally raised 7 oz bison burger, topped with caramelized onions and house made cranberry mayo, served on Wild Flour brioche bun

Ham and Swiss Grilled Cheese 13

Wilson's smoked ham and Hook's Swiss cheese and Dijon sauce served on grilled Wild Flour country bread

Grass Fed Beef Burger 13

Wisconsin Meadows Pasture Raised Beef Burger topped with Hook's white cheddar, caramelized onions and Worcestershire garlic mayo is served on Wild Flour brioche bun

Beef Tip Steak Sandwich 20

7oz Beef Tips topped with caramelized onions & melted Wisconsin White Cheddar and garlic mayo on grilled Wild Flour country bread

Roast Chicken Salad Sandwich 13

Whole roast chicken, slow roasted and hand trimmed, dressed with rosemary and thyme herb mayo. Served on toasted Walnut Cranberry bread.

Or can be served on winter greens with a side of toasted Walnut Cranberry bread.

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FRIDAY FISH FRY

Wisconsin Beer Battered or Baked Cod 13

Served with house made roasted applesauce, twice cooked fries and red cabbage & carrot slaw

Add 1 extra piece 2 Add 2 extra pieces 3.50

Pan Seared Walleye 22

Served over roasted potatoes and greens dressed in a vinaigrette

Wisconsin Beer Battered Walleye 22

Served with house made roasted applesauce, twice cooked fries and red cabbage & carrot slaw

DESSERTS

Dark Chocolate Date Cake with Warm Toffee Sauce 9

Dense and moist dark chocolate cake made with pureed dates is topped with chocolate ganache and warm toffee sauce

Gingerbread Pot du Crème 8

Rich Wisconsin cream and gingerbread spices make up this custard, served with a crisp ginger cookie

Cranberry, Ricotta and Almond Crust Tart 9

Fresh cranberries top a smooth ricotta filling in an almond pastry crust served with vanilla Crème Anglaise

Red Oak Ice Cream Sundae 6

Wisconsin made Vanilla Ice Cream topped with house made warm Caramel and Hot Chocolate sauces and whipped Cream