

APPETIZERS

Warm Jalapeno, Original and Apple Glas Cheeses with Toasted Bread 14

Locally made Glas cheese spreads are served warm, with toasted Wild Flour Bakery bread & our house made breadsticks

BBQ Pulled Pork Flatbread and Pickled Onions 15

Smoked Wilson Farms pork shoulder is dressed with cider BBQ sauce, topped with pickled red onions

Shaved Fennel, Oranges and Olives 12

Fennel thinly sliced, orange segments and nicoise olives, dressed with shallot vinaigrette

Grilled Chili Lime Shrimp Skewer 13

Marinated shrimp is grilled and served with sesame ginger slaw

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, Garlic Lemon vinaigrette, Hook's Blue Cheese (please add \$1) served with toasted country bread

ENTRÉE SALADS

Kale, Egg, Avocado and Pecans 15

Raw kale and other winter greens are topped with hard cooked egg, sliced avocado and pecans, dressed with garlic lemon vinaigrette and served with toasted Wild Flour country 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

Grilled Chicken, Spinach, Feta, Orange and Red Cabbage 17

Grilled chicken breast is served over spinach and topped with marinated feta cheese, red cabbage and orange segments, served with toasted Wild Flour country bread

ENTRÉES

Pork Tenderloin with Roast Apples and Cabbage 20

Wilson Farms pork tenderloin is seasoned with fennel, coriander and cumin, served with smashed potatoes, roast apples and braised red cabbage and topped with pan jus

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

Wisconsin Ivory Char with Roast Potatoes, Onions, Bacon and Spinach 22

Locally farmed Ivory Char from AquaTerra, is pan seared and served over roast potatoes, onions, bacon and spinach

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

Braised White Bean with Kale, Garlic, Tomato and Olives 17

White beans are braised and topped with roasted stewed tomatoes, kale, garlic and nicoise olives

Airline Chicken Breast with Sage Sausage, Mushroom and Bread Stuffing 21

Bell and Evans Chicken breast is roasted and served over stuffing, made with sage sausage and mushroom. Topped with pan jus

FRIDAY FISH FRY

Wisconsin Beer Battered or Baked Cod 15

Served with house made 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

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 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

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