

APPETIZERS

Buttermilk Battered Shrimp and Polenta 14

Fried shrimp served over onion, celery and roasted red pepper polenta and served with celery, scallion, roasted red peppers and housemade hot sauce

Smoked Chicken and Scallion Crepes 11

Smoked Bell & Evans chicken thigh dressed with truffle oil and served with napa cabbage and carrot slaw and topped with wasabi sesame seeds

Ancient Grains, Citrus and Spinach 12

Red quinoa, wild rice, barley, wheat berry, grapefruit, orange, lime, pea tendrils and baby spinach dressed with citrus herb vinaigrette

House Made Soup of the Day Cup 4.50 /Bowl 5.50

Served with toasted Wild Flour 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: Goat Cheese Buttermilk, Sesame Ginger vinaigrette, Citrus Herb vinaigrette, Ranch, Hook's Blue Cheese (please add \$1) served with toasted Wild Flour country bread

ENTRÉE SALADS

Bibb Lettuce, Shiitake, Orange and Snow Pea 12

Marinated shiitake mushrooms, snow peas and orange segments served over Bibb lettuce, topped with 5-spiced sunflower seeds and crispy rice noodles, dressed with sesame-ginger vinaigrette and served with toasted Wild Flour country bread

Add grilled chicken breast **4**, beef tips **6** or grilled shrimp **9**

Seared Beef Tips with Blue Cheese 21

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

Shaved Asparagus and Roasted Red Pepper 15

White and Green asparagus, roasted red pepper and toasted almonds served over spring greens, dressed with goat cheese-buttermilk dressing, served with toasted Wild Flour country bread

Add grilled chicken breast **4**, beef tips **6** or grilled shrimp **9**

ENTRÉES

Chicken Breast with Lemon and Capers 19

Bell & Evans chicken breast is pan seared and topped with white wine, lemon butter and capers, served with roasted red potatoes and snow peas

Pinn-Oak Lamb Sirloin and Split Pea & Goat Cheese 26

Marinated WI lamb sirloin is grilled and topped with pickled shallots and lemon mint yogurt sauce, served with a split pea and goat cheese puree

Pan Seared Meagre with Passion Fruit Risotto 27

Meagre is pan seared and served over passion fruit risotto and topped with pea tendrils, shaved fennel and pink peppercorns

Grilled Aspen Ridge Tenderloin Filet 33

Sautéed cremini, shiitake and oyster mushrooms, red wine & mushroom reduction sauce topped with herb butter, served with cremini and blue cheese potatoes au gratin and asparagus

Braised Black-eyed Peas, Crushed Tomato and Rice 17

Black-eyed peas are braised and served with a housemade crushed tomato sauce over basmati rice and topped with fried black-eyed peas. Hook's cheddar cheese served on the side

FRIDAY FISH FRY

Wisconsin Beer Battered or Baked Cod 16

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

Pinn-Oak Ridge Lamb Burger 15

Locally raised lamb and chickpea burger topped with pickled shallots and lemon mint yogurt sauce served on grilled Wild Flour brioche bun

Grass Fed Pastrami Sandwich 20

Housemade beef brisket pastrami, Hook's white cheddar cheese and house made Ale Asylum 12oz Curl mustard on grilled Wild Flour country bread

Bacon and Fontina Grilled Cheese 13

Wilson Farm Meats bacon, fontina cheese and smoked tomato aioli served on grilled Wild Flour country bread

Grass Fed Beef Burger 13

Wisconsin Meadows beef burger topped with Hook's white cheddar, bibb lettuce, raw red onion and housemade Ale Asylum 12oz Curl mustard is served on Wild Flour brioche bun

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