

## APPETIZERS

### **Fried Calamari 15**

Dressed in citrus buttermilk and lightly fried with green beans and lemon, served with house made yellow tomato and carmen pepper ketchup, grated Highfield Creamery stirred curd, parsley and fresh lemon

### **Heirloom Tomatoes and Fresh Burrata 19**

Locally grown Heirloom Tomatoes tossed in aged balsamic and olive oil, topped with fresh Wisconsin Burrata, garden basil and freshly cracked peppercorns, served with grilled Wild Flour bread spread with sweet roasted garlic aioli

### **Summer Chicken Satay 13**

Sweet yellow curry dressed chicken served with watermelon tossed in lime and cilantro and topped with fresh goat cheese and fleur de sal

### **Roasted Beets & Oranges 14**

Roasted and chilled local beets tossed in a roasted shallot and orange vinaigrette, with shaved fennel, orange segments, arugula and candied pistachio with garlic oil croutons, local honey and fresh goat's cheese

### **Zucchini Fritter 10**

Topped with crème fraiche and pickled red onion petit peppered arugula salad and grated cured egg yolk

### **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 greens and summer vegetables with your choice of house made dressing: Shallot Vinaigrette, Caesar, Garlic Parmesan Ranch and Honey Vinaigrette, Hook's Blue Cheese (please add \$1) served with toasted Wild Flour country bread

## ENTRÉES

### **Roast Chicken Breast with Smashed Red Potatoes and Zucchini 21**

Bell and Evans airline chicken breast rubbed with tarragon and garlic, served with sautéed zucchini and carrots tossed in shallot vinaigrette, finished with tarragon jus

### **Rushing Water Trout 30**

Pan seared in browned butter and served with oven roasted tomato and grape succotash with wilted arugula tossed in absinthe aioli and pickled red onion and topped with a hazelnut praline

### **Trio of Cast Iron crusted Beef Tournedos 31**

Aspen Ridge tenderloin rubbed with roasted garlic and shallot butter, topped with spiced pecans and served over summer squash risotto

### **Wisconsin Mac & Cheese with Beef Tips 24**

Cavatappi with 4 local cheeses topped with beef tips in a red wine demi, Wild Flour bread crumbs mixed with parmesan and herbs, crispy fried onion strings and crisp pickles

### **Summer Risotto with Oven Dried Tomatoes 18**

Charred sweet corn, shaved fennel and fresh basil, topped with a dollop of house ground pesto and grated parmesan

### **Grilled Aspen Ridge Tenderloin Filet 34**

Sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter served with smashed red potatoes and creamed swiss chard

### **Charred Corn and oven roasted Mushroom Crepes 19**

Served with mushroom cream sauce and petit greens tossed in shallot vinaigrette

## **ENTRÉE SALADS & SANDWICHES**

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

### **Roasted Carrots & Swiss Chard 13**

Local first of season carrots with wilted swiss chard, tossed in house pesto and topped with garden cilantro and basil, sweet hazelnut praline and honey Add chicken breast **4**, salmon **6**, or beef tips **6**

### **Grilled Romaine Caesar 14**

Local romaine with chopped Kalamata olives, fried white anchovy, freshly grated Parmesan and house made croutons dressed with Caesar dressing Served chilled. Add chicken breast **4**, salmon **6**, or beef tips **6**

### **Seared Beef Tips with Blue Cheese Salad 22**

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

### **Grass Fed Beef Burger 14**

Local Pasture Raised Beef Burger topped with aged local cheddar, house made white balsamic and honey tomato ketchup, sherry wine onions, crisp pickles and fresh local greens and sliced heirloom tomato on a Wild Flour brioche bun

### **Wisconsin Grilled White Cheddar Cheese and Heirloom Tomato Sandwich 12**

Hook's Wisconsin White Cheddar cheese and Heirloom Tomato on grilled Wild Flour bread

### **Roast Chicken Salad Sandwich 13**

Whole roast chicken, slow roasted and hand trimmed, with fresh grapes and dried cranberries, dressed with herb mayo. Served on toasted Wild Flour Walnut Cranberry bread

### **Beef Tip Sliders 16**

Aspen Ridge Beef Tips topped with grilled onions and Hook's Little Boy Blue cheese, fresh lettuce and tomato on Wild Flour buns

### **Smoked Pork Shoulder 14**

Locally produced pulled pork tossed in a sweet Wisconsin root beer BBQ sauce, topped with crisp pickles and fried onion straws, served with cabbage slaw

## FRIDAY FISH FRY

### **Wisconsin Beer Battered or Baked Cod 16**

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