

BRUNCH

Farmhouse Breakfast 9

Two local, cage free eggs your way, house made pork sausage or local bacon, served with toasted Wild Flour country bread & roasted potatoes with seasonal vegetables

Baked Apple Pancake 11

A large baked pancake served with locally grown roasted apples, caramel and vanilla crème anglaise

Buttermilk Biscuits & Gravy 11

Black pepper and Hook's white cheddar buttermilk biscuits topped with housemade local sausage gravy and two local, cage free eggs your way

Poached Eggs with Lox 11

Two local, cage free poached eggs topped with Scottish style Salmon Lox and served over sautéed greens, served with toasted Wild Flour country bread & roasted potatoes with seasonal vegetables

Buckwheat Pumpkin Pancakes 8

Naturally Gluten Free 100% Buckwheat Flour is combined with roasted locally grown pie pumpkin and warm spices, served with pure Wisconsin maple syrup and butter

Beef Tips & Eggs 19

6 oz seared Aspen Ridge beef tips served with roasted potatoes and seasonal vegetables, toasted Wild Flour country bread & two local, cage free eggs your way

Chorizo Sausage Patty, Black Beans and Eggs 13

Served over Brown Rice and topped with Cherry Tomato Pico de Gallo

Red Oak Breakfast Sandwich 9

Two local, cage free eggs scrambled with Wilson Farm's bacon, Wisconsin Hooks cheddar cheese, tomato mayo and sautéed swiss chard on grilled Wild Flour country bread, served with roasted potatoes and seasonal vegetables

Warm Rolled Oats & Red Quinoa Bowl 7

Served with cranberry, apple and golden raisin compote and toasted pecans

APPETIZERS

Braised Pork Belly & Butternut Squash 14

Braised pork belly with butternut squash puree, brown sugar and soy glaze, toasted pumpkin seed, candied butternut squash and crispy Kale chips

Baked Village Square Cheese 16

Highfield Farm Creamery semi-soft, bloomy-rind farmstead cheese baked and served with local roasted apple and rosemary chutney, cardamom spiced pecans, local honey, petit apple salad, shaved fennel and toasted cranberry walnut bread

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 local greens with your choice of house made dressing: Red Wine Vinaigrette, Ranch and Bacon Cider Vinaigrette, Hook's Blue Cheese (please add \$1) served with toasted Wild Flour country bread

ENTRÉE SALADS

Roasted Butternut Squash & Brussels Sprout Salad 14

Roasted with Wisconsin maple and brown sugar glaze and shaved Brussels sprouts with roasted shallots, house cured bacon and candied pistachios, tossed in bacon vinaigrette and topped with shaved parmesan cheese and red wine reduction served with toasted Wild Flour country bread

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

Roasted Beets and Fresh Apple Salad 14

Local beets and fresh local apple salad with arugula, candied pistachio, goats cheese, puffed quinoa, and crisp wild flour croutons

SANDWICHES

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

Grass Fed Beef Burger 14

Local pasture raised beef burger topped with thick cut buttermilk fried onion, aged local cheddar, house made caramelized onion and honey tomato ketchup on a Wild Flour brioche bun

Grilled Cheese and Bacon Sandwich 12

Wisconsin white cheddar cheese with house cured bacon on grilled Wild Flour bread, served with apple and cabbage slaw

Bison Burger with Caramelized Onions & Mushrooms 16

Locally raised bison burger, topped with WI smoked Gouda, caramelized onions and sliced mushrooms sautéed in browned butter and rosemary

Beef Tip and Black Bean Chili and Cornbread 14

Slow cooked with black beans, locally grown peppers and warm spices. Topped with melted Wisconsin cheese and served with brown sugar butter glazed cornbread and jalapeños, sour cream and raw onion on the side