

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

Bison Meatballs 13

Roasted garlic and herb rubbed local bison meatballs topped with Wisconsin parmesan and mozzarella and served with fire roasted roma tomato sauce, fresh oregano and garlic bread

Roasted Brussels Sprouts & Cauliflower 11

Pan roasted Brussels sprouts and oven roasted cauliflower tossed with house cured bacon, and served with whipped maple and bourbon ricotta

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

ENTRÉES

Roast Chicken Breast with Smashed Red Potatoes and Brussels sprouts 22

Bell and Evans airline chicken breast served with smashed red potatoes and roasted Brussels sprouts tossed with garlic croutons, pork sausage, dried cranberries and sage jus

Stuffed Acorn Squash with Chorizo, Quinoa, Kale and Goat Chèvre 18

Whole stuffed, locally grown squash filled with house made chorizo, sautéed kale and organic red quinoa, topped with melted goat cheese

Trio of Peppercorn crusted Beef Tournedos 31

Herbed butter and peppercorn crusted trio of beef tournedo served over brown sugar roasted butternut squash risotto and sautéed kale with garlic chips

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

WI Ivory Char with Lemon Couscous 30

Pan seared Wisconsin ivory char with an almond cream sauce, topped with toasted almonds and fresh lemon served with roasted carrots and sautéed Swiss chard and lemon couscous

Roasted Apple Risotto 16

Served with petit apples and arugula with shaved fennel salad tossed in bacon and cider vinaigrette

Grilled Aspen Ridge Tenderloin Filet 34

Sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter served with roasted baby carrots sautéed in white wine butter sauce and scalloped potatoes

Herbed Confit Pork with Cheddar Polenta 22

Served with roasted black bean & corn salsa and blistered peppers topped with toasted sesame seed and finished with brown sugar and soy reduction

ENTRÉE SALADS & SANDWICHES

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

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

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

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