

APPETIZERS

Roasted Mushroom and Smoked Ham Crepes 13

Served with toasted almond cream sauce and browned butter golden raisins

Steamed Mussels & Chorizo 14

One pound fresh mussels in roasted garlic and white wine cream sauce with house made chorizo, poached white beans and shaved fennel served with grilled crostini

Chicken Liver Mousse with Pear & Cherry Compote 12

Served with greens tossed with pomegranate vinaigrette, candied pistachios and toasted country bread

Wisconsin Cheese & Sausage Board 18 (Serves 2) 24 (Serves 4)

A selection of Wisconsin cheeses (Little Boy Blue sheep's milk, Herbed Chevre goat's milk, Manchengo & Highfield Creamery Centennial Cheddar cow's milk) and dry-cured charcuterie (Coppa, Cacciatorini Piccanti & Finocchiona) Served with spiced pecans, quince paste and toasted Wild Flour 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: Pomegranate Vinaigrette, Caramelized Onion Vinaigrette, Ranch, and Hook's Blue Cheese (please add \$1) served with toasted Wild Flour country bread

ENTRÉES

Grilled Thick Cut Pork Chop and Mashed Roasted Parsnips 26

Local pastured raised and nut finished pork, topped with an apple and stone ground mustard sauce served with honey roasted carrots

Pan Seared Scallops over Roasted Sweet Potato Risotto 31

Served with crisp sweet potato wafer, petit shaved apple and pomegranate salad and white wine butter

Oven Roasted Bison Meatloaf and Whipped Parsnip & Yukon Potatoes 23

With roasted garlic and fresh herbs, topped with whole grain mustard gravy, served with sauerkraut & crispy fried onions

Ribeye Steak Basted with Garlic and Thyme 32

Local ribeye is seared and basted with garlic and thyme, served with scalloped root vegetable and crispy fried parsnips

Grilled Portabella Cap with Root Vegetables & Quinoa 19

Marinated portabella cap stuffed with spinach and served over root vegetable and quinoa succotash, topped with bread crumbs and grated parmesan cheese

Grilled Aspen Ridge Tenderloin Filet 34

Sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter over nutmeg and aged parmesan creamed spinach, served with cremini mushroom and blue cheese potatoes gratin

Roast Chicken Breast with Brussels Sprouts & Baby Turnips 22

Bell and Evans airline chicken breast topped with tarragon jus, served with whipped parsnip and Yukon potato and roasted Brussels sprouts and baby turnips

ENTRÉE SALADS & SANDWICHES

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

Roasted Carrots and Parsnips Salad 14

Served warm and topped with greens and apples dressed in pomegranate vinaigrette with candied pistachios and shaved parmesan, served with toasted Wild Flour country bread

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

Local Apple & Pear Salad 14

Served with spiced pecans, roasted red onions, Hook's Little Boy Blue Cheese crumbles and pomegranate and dried cherry vinaigrette

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

Grass Fed Beef Burger 14

Local pasture raised beef burger topped with grilled portabella mushroom tossed with thyme & rosemary, Swiss cheese and caramelized onion on a Wild Flour brioche bun

Grilled Ham and Cheese Sandwich 12

Wisconsin white cheddar cheese with local ham and ground mustard mayo on grilled Wild Flour bread, served with fried root vegetable chips

Marinated Portabella Sandwich 16

Tamari marinated mushroom served with wilted spinach, grilled onions, shaved parmesan cheese and caramelized onion dressing on a Wild Flour brioche bun

Beef Tip Steak Sandwich 20

6 oz beef tips topped with caramelized onions & Wisconsin white cheddar and garlic mayo on grilled Wild Flour country bread

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