

## 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)**

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