

APPETIZERS

Roasted Vegetable Flatbread 12

Cauliflower crust topped with roasted shallots, parsnips, sweet potatoes, shaved brussels sprouts, herbed parsley pesto, goat cheese and a balsamic reduction drizzle

Yellow Fin Tuna Tartar 18

Brown basmati rice and a citrus, mango and avocado salsa, topped with tamari glaze served with grilled crostini

Warm Kale & Parmesan Dip 14

With lemon and garlic served with kale chips and grilled crostini

Crispy Duck Confit 14

Slow cooked and topped with apple ginger glaze and served over creamy goat cheese polenta with arugula

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: Blue Cheese Buttermilk & Roasted Yogurt, Curry Vinaigrette, Ranch, and Hook's Blue Cheese (please add \$1) served with toasted Wild Flour country bread

ENTRÉES

Local Pork Tenderloin & Baked Apples 24

Herb crusted tenderloin over creamy polenta with local apples and a cherry red wine reduction

Braised Lamb Shank 25

Pinn-Oak Ridge Farm lamb served over creamy polenta with red wine braising sauce topped with orange and parsley and served with roasted pearl onions and carrots

Buckwheat Ramen with Crispy Braised Chicken 21

With soft poached local egg, charred green onion, bean sprouts, shaved kale and radish, crispy braised chicken thigh, topped with chili oil

Bacon Wrapped Shrimp 29

Grilled wild caught Gulf shrimp and local bacon served over cheddar risotto and topped with tamari glaze and citrus salsa

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

Grilled Aspen Ridge Tenderloin Filet 34

Sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter over wilted kale, served with scalloped root vegetable

Roast Chicken Breast with Sautéed Kale 22

Bell and Evans airline chicken breast topped with orange miso glaze, served with brown basmati rice and sautéed kale

Chilled Vegetable and Lentil Bowl 19

Carrots, cabbage and shaved brussels sprouts served over French green lentils and chickpeas topped with pickled ginger and red onion, shaved radish, tamari glaze and toasted sesame seeds

Add chicken breast **4**, salmon **6**, beef tips **6**, 3 grilled shrimp **10**

ENTRÉE SALADS & SANDWICHES

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

Citrus Chicken Salad 16

Orange, grapefruit, lemon and lime segments topped with shaved fennel and arugula, pickled red onion, goat cheese and spiced pecans with curry vinaigrette, served with toasted Wild Flour country bread

Local Apple & Frisee Salad 14

Served with candied walnuts, dried figs, roasted onion and blue cheese buttermilk & roasted yogurt dressing

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 winter greens and tossed with Blue Cheese dressing served with toasted Wild Flour country bread

Grass Fed Beef Burger 14

Local pasture raised beef burger topped with Hook's white cheddar, caramelized onion, bacon jam and garlic mayo on a Wild Flour brioche bun

Grilled Mushroom & Cheese Sandwich 12

Wisconsin Havarti and sautéed portabella mushrooms with kale pesto on grilled Wild Flour bread

Local Pork Cuban Sandwich 16

Pulled pork in house made rootbeer BBQ sauce, local ham, Hook's white cheddar with pickles, coleslaw and dijon mayo on a Wild Flour brioche bun

Beef Tip Steak Sandwich 20

6 oz Aspen Ridge Beef Tips topped with caramelized onions & Wisconsin white cheddar and garlic mayo on grilled Wild Flour country bread

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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