

## APPETIZERS

### **Prosciutto Wrapped Spring Asparagus 13**

With tarragon and parmesan bread crumb, hollandaise and pickled shallot

### **Sweet Pea & Brown Rice Noodle Spring Roll 15**

Lightly fried with charred spring onion, buttered fava beans, carrots and grilled shrimp tossed in sweet thai chili sauce

### **Petit Lettuce & Fava Beans 12**

Petit heads of spring lettuce tossed in roasted onion vinaigrette, prosciutto, roasted fava beans, shaved parmesan, candied hazelnuts and lemon zest

### **Sugar Snap Pea, Mushroom & Bacon 12**

Roasted and chilled sugar snap peas with shaved button mushrooms, house bacon bits, pea shoots, shaved parmesan, roasted garlic, arugula and fresh mint tossed in warm bacon and mint vinaigrette

### **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: Roasted Onion Vinaigrette, Bacon and Mint Vinaigrette, Tarragon and Lemon Vinaigrette, Roasted Spring Onion French, Ranch, and Hook's Blue Cheese (please add \$1) served with toasted Wild Flour country bread

## ENTRÉES

### **Braised Pork Belly 26**

Tamari glazed and braised local pork belly served over potato and spring asparagus succotash with sautéed spinach

### **Roasted Spring Lamb Tenderloin 39**

Garlic and herb crusted boneless half rack of spring Pinn-Oak lamb with roasted peas, honey glazed spring onions, WI feta cheese mint gremolata, roasted lamb jus

### **Rushing Waters Rainbow Trout 30**

Pan seared with wilted arugula, pickled ramps, browned butter morels, toasted pine nuts, finished with browned butter

### **Spring Risotto with Spring Vegetables 21**

With fava beans, spring peas, charred ramps, fiddleheads and roasted morels topped with tarragon oil

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

**\*\* 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 served with roasted spring asparagus and fingerling potatoes

**Roast Chicken Breast with Spring Vegetables 22**

Bell and Evans airline chicken breast with roasted spring onions, sautéed pea succotash with house bacon bits, white wine lemon butter and fingerling potatoes

**Fava Bean & Marscapone Ravioli 25**

Tossed in lemon cream and tarragon, served with spring peas, grilled ramps, morels and crisp prosciutto

**ENTRÉE SALADS & SANDWICHES**

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

**Roasted Spring Salad 14**

Tossed with tarragon and lemon vinaigrette, topped with shaved parmesan, toasted pine nuts, crisp prosciutto, mint and poached Yuppie Hill egg, served with toasted Wild Flour country bread

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

**Petit Lettuce & Grilled Chicken 16**

Served with bacon, candied pecans, WI goat cheese and drizzled with roasted spring onion French dressing served with toasted Wild Flour country bread

**Seared Beef Tips with Blue Cheese Salad 22**

Aspen Ridge Beef Tips and Hook's Little Boy Blue cheese served over spring 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, fried onion straws and house made smoky BBQ sauce with sweet pickled jalapenos and aioli on a Wild Flour brioche bun

**Crispy Prosciutto Grilled Cheese 13**

Wisconsin cheddar and parmesan, caramelized sweet spring onions on Wild Flour country bread

**Lamb Burger 17**

Pinn-Oak lamb burger topped with melted WI goat cheese, ramp and mint chimichurri and fresh mint and arugula tossed in lemon tzatziki on a Wild Flour brioche bun

**Black Bean & Brown Rice Burger 14**

House made black bean and brown rice burger served with grilled onions and sweet pea guacamole with lemon and mint on a Wild Flour brioche bun

**Beef Tip Steak Sandwich 20**

6 oz Aspen Ridge Beef Tips topped with melted WI fontina and roasted onions 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