

BRUNCH

Farmhouse Breakfast 9

Two local, cage free eggs your way, house made pork sausage or local bacon, served with toasted Wild Flour country bread & roasted potatoes with seasonal vegetables

Red Oak Omelet 12

Local eggs with Wisconsin Hooks cheddar cheese, local ham, cherry tomatoes, bell pepper and cremini mushrooms, served with roasted potatoes and seasonal vegetables

Eggs Benedict 15

Two local, poached eggs with your choice of local ham or Scottish style Salmon Lox on an English muffin and topped with house made hollandaise sauce, served with roasted potatoes with seasonal vegetables

Apple Spice Buckwheat Pancakes 9

Naturally gluten free buckwheat pancakes with apple spice and topped with caramelized cinnamon apples, served with real WI maple syrup. Choice of buckwheat or buttermilk.

Poached Eggs with Lox 11

Two local, cage free poached eggs topped with Scottish style Salmon Lox and served over sautéed greens, served with toasted Wild Flour country bread & roasted potatoes with seasonal vegetables

Eggs and Grits 8

Creamy corn polenta topped with two local, cage free eggs your way and house grown micro greens

Beef Tips & Eggs 19

6 oz seared Aspen Ridge beef tips served with roasted potatoes and seasonal vegetables, toasted Wild Flour country bread & two local, cage free eggs your way

Red Oak Breakfast Sandwich 9

Two local, cage free eggs scrambled with Wisconsin Hooks cheddar cheese, local ham, tomatoes, cremini mushrooms, onions, and garlic mayo on grilled Wild Flour country bread, served with roasted potatoes and seasonal vegetables

Grass Fed Breakfast Burger 15

Starry Nights Farm pasture raised beef burger topped with aged Hook's white cheddar, tomato corn salsa and one egg your way on a Wild Flour brioche bun, served with roasted potatoes and seasonal vegetables

Breakfast Bowl 9

Tamari basmati rice tossed with chopped asparagus, sautéed spinach and black beans topped with two local, cage free eggs your way

ENTRÉE SALADS

Watermelon and Feta Salad 13

Local fresh cubed watermelon, cucumber, red onion, mint and feta cheese, served over a local greens and tossed in watermelon vinaigrette served with grilled Wild Flour baguettes

Add chicken breast 4, salmon 6, beef tips 6

Mushroom and Tri-Color Snap Bean Salad 13

Local button mushrooms served with roasted tri-color snap beans, arugula, parsley, goat cheese and sliced almonds tossed in curry vinaigrette and served with toasted Wild Flour country bread

Add chicken breast 4, salmon 6, beef tips 6

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

SANDWICHES

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

Grass Fed Beef Burger 15

Starry Nights Farm pasture raised beef burger topped with aged Hook's white cheddar, locally grown tomatoes, lettuce, and roasted pepper coulis on a Wild Flour brioche bun

Heirloom Tomato and Swiss Chard Grilled Cheese 13

Hook's cheddar and Havarti cheese, heirloom tomatoes and Swiss chard

Grilled Chicken Sandwich 15

Grilled Bell and Evans chicken breast served on Wild Flour Bakery brioche bun, local lettuce, cheddar cheese, heirloom tomato, and house made chimichurri

Pork Belly BLT 16

In house braised, sliced and grilled pork belly served on Wild Flour country bread, with local lettuce, heirloom tomatoes and house made garlic aioli

Tomato Cucumber Wrap 13

Grilled heirloom tomato, diced local cucumber, red onion and Swiss chard with red pepper coulis served in warmed spinach wrap

Beef Tip Steak Sandwich 20

6oz Aspen Ridge tenderloin, fontina cheese and crispy onion straws topped with house made chimichurri