

APPETIZERS

Heirloom Tomato Bruschetta 13

Local heirloom tomatoes with fresh chopped basil and minced garlic topped with shaved parmesan and balsamic reduction on grilled Wild Flour baguettes

Fried Calamari 16

Marinated in lime juice and citrus zest, local parsley and rosemary served with house made tomato sauce

Apple Chutney Baguettes 13

Lemon and rosemary cream cheese spread over grilled Wild Flour baguettes topped with local apple chutney and fresh chopped basil

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

ENTRÉES

Pork Tenderloin with Apple Chutney 24

Local pork tenderloin served with creamy apple corn polenta topped with a local apple chutney

Seared Scallops with Risotto 32

Pan seared scallops with creamy risotto and roasted pepper coulis, topped with local tomato, black bean and roasted corn salsa

Braised Beef Shank Mac & Cheese 24

House made creamy four cheese sauce served with Starry Nights Farm beef shanks and topped with shaved parmesan, fried onion strings and chopped fresh herbs

Roast Chicken Breast with Honey Roasted Carrots and Swiss Chard 22

Bell and Evans airline chicken breast served over local bell pepper and roasted corn basmati rice with honey roasted local carrots and sautéed Swiss chard

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

Matcha Crepe 19

Green tea matcha crepe made with soy milk and filled with sautéed local Swiss chard, roasted sweet corn, multi-colored snap beans with shallots and heirloom tomatoes topped with house grown micro greens

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

Grilled Aspen Ridge Tenderloin Filet 34

Sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter served with potato croquettes and multi-colored snap beans

ENTRÉE SALADS & SANDWICHES

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

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

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 rustico 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

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

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