

## APPETIZERS

### **Grilled Zucchini "Brushetta" 13**

Local grilled zucchini topped with local tomatoes, WI parmesan, local basil, a balsamic reduction and avocado crema

### **Fried green tomatoes 12**

Local fried green tomatoes served with crispy prosciutto, WI feta cheese, dill, parmesan, house grown microgreens, and roasted red pepper coulis

### **Zucchini corn fritters 12**

Made from scratch zucchini and corn fritters served with fresh made tzatziki

### **Burrata & Heirloom Tomatoes 16**

Local heirloom tomatoes, fresh WI burrata mozzarella, mixed salad greens and balsamic reduction

### **Prosciutto and Arugula Flatbread 11**

Housemade flatbread topped with prosciutto, arugula lightly tossed in honey, WI feta and parmesan cheese

### **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 greens with your choice of house made dressing: Watermelon Vinaigrette, Ranch, and Hook's Blue Cheese served with toasted Wild Flour country bread

## ENTRÉES

### **Seared Salmon with Watermelon & Feta 26**

Pan seared Alaskan Sockeye salmon topped with feta cheese, mint and watermelon and served with quinoa, roasted corn and zucchini, beurre blanc

### **Pinn Oak Lamb 38**

Half rack marinated in garlic oil, rosemary and parsley served with sweet corn goat cheese polenta, slow roasted cherry tomatoes and demi-glace

### **Roast Chicken Breast with Summer Risotto 22**

Bell & Evans airline chicken breast served with summer corn and zucchini risotto, bourbon honey glazed summer carrots, topped with reduced brandy and chicken demi-glace

### **Grilled Aspen Ridge Tenderloin Filet 34**

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with herb butter served with fingerling potatoes with honey glazed summer carrots

### **Pork Belly Arancini 23**

Three 4 oz braised pork belly arancini served with house made local tomato sauce, WI parmesan, fresh local basil and River Valley Ranch shiitake mushrooms

## **Vegan Potato Spaghetti 17**

Spiralized russet potato noodles served with made from scratch local tomato sauce, julienned Shallots and fresh basil

## **ENTRÉE SALADS & SANDWICHES**

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

### **Watermelon salad 12**

Local mint, WI feta cheese, sliced red onions, cucumbers and local lettuce mix tossed in watermelon vinaigrette served with toasted Wild Flour country bread

Add 6 oz Bell & Evans chicken breast 5 6 oz Alaskan wild-caught salmon 11

### **Roasted Tomato Salad 12**

Slow roasted cherry tomatoes tossed with sliced local cucumbers, salad greens, onions and ranch dressing served with toasted Wild Flour country bread

Add 6 oz Bell & Evans chicken breast 5 6 oz Alaskan wild-caught salmon 11 4 oz Aspen Ridge Beef Tips 6

### **Grass Fed Beef Burger 14**

Pasture raised beef burger topped with Hooks 2 year white cheddar, local tomato, lettuce and local bacon, served with hand cut twice cooked fries on a Wild Flour brioche bun

### **Pork Belly BLT 15**

House cured local pork belly served with local heirloom tomatoes, local lettuce, housemade garlic aioli, served on grilled Wild Flour brioche bread

### **Chicken Salad Sandwich 13**

Bell & Evans chicken, local rosemary, thyme and raw honey served on grilled Wild Flour cranberry walnut bread

### **Beef Tip Steak Sandwich 20**

6 oz Aspen Ridge beef tips topped with Hooks 2 year white cheddar, garlic aioli and caramelized onions served on Wild Flour country bread

### **Grilled Cheese & Green Tomato Sandwich 13**

Hooks 2 year white cheddar, WI parmesan, red pepper coulis and fried green tomatoes served on grilled Wild Flour country bread

## **DESSERTS**

### **Sweet Corn Crème Brulee 8**

Local sweet corn crème Brulee topped with local raspberries and mint

### **Cinnamon Churros & Ice Cream 9**

Two churros tossed in sugar and cinnamon served with Wisconsin made vanilla ice cream topped with raspberry sauce and mint

**Mini Vanilla Ice Cream Sandwiches 9**

Three mini house made Wisconsin made vanilla ice cream sandwiches topped with local mint and powdered sugar

**Red Oak Sundae 6**

Wisconsin made vanilla ice cream topped with house made warm caramel and hot chocolate sauces and whipped cream and mint