

Farmhouse Breakfast 10

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

Pumpkin Spice Buckwheat Pancakes 9

Naturally gluten free 100% buckwheat pancakes made with local pumpkin puree and pumpkin pie spices, topped with candied pepitas, powdered sugar and WI whipped cream, served with pure Wisconsin maple syrup and butter

Poached Eggs with Lox 11

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

Ham & Swiss Crepes 12

Two house made crepes with Wilson Farm Meats smoked ham and Hooks Swiss cheese topped with béchamel and served with roasted potatoes with seasonal vegetables

Breakfast Burrito 10

Three scrambled local, cage free eggs, sautéed Swiss chard, local pork sausage, onions, River Valley Ranch cremini mushrooms with Hooks white cheddar cheese and garlic aioli wrapped in a spinach tortilla, served with roasted potatoes with seasonal vegetables

Apple Cinnamon Buttermilk Pancakes 11

Three buttermilk pancakes made with Brightonwood apples and cinnamon, topped with WI whipped cream, served with pure Wisconsin maple syrup and butter

Red Oak Omelet 12

Three local, cage free egg omelet filled with River Valley cremini mushrooms, onions, local ham and Hooks white cheddar, served with grilled Wild Flour country bread & roasted potatoes with seasonal vegetables

Beef Tips & Eggs 19

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

Red Oak Breakfast Sandwich 9

Two local, cage free eggs scrambled with Hooks white cheddar, local ham, onions, Hooks white cheddar, and garlic aioli on grilled Wild Flour country bread, served with roasted potatoes and seasonal vegetables

ENTRÉE SALADS**All Sandwiches served with your choice of side salad, soup or hand cut fries****Apple, Cranberry & Walnut salad 11**

Brightonwood sliced apples, WI cranberries, walnuts, and mixed greens tossed in cinnamon apple vinaigrette and served with grilled Wild Flour country bread

6 oz Bell & Evans chicken breast 5 4 oz Aspen Ridge Beef Tips 6

Butternut Squash and Candied Bacon Salad 13

Local butternut squash, local candied bacon bits, WI goat cheese, candied pecans and mixed greens tossed in bacon vinaigrette and served with grilled Wild Flour country bread

6 oz Bell & Evans chicken breast 5 4 oz Aspen Ridge Beef Tips 6

SANDWICHES

Grass Fed Beef Burger 14

Wisconsin grass fed ground beef topped with Hooks 2 year white cheddar and jalapeno bacon jam served on a Wild Flour brioche bun with hand cut twice cooked fries

Lamb Burger 18

Pinn Oak Farm lamb topped with WI goat cheese, candied bacon, sliced red onion and arugula served on a Wild Flour brioche bun

Lamb Chili with Cornbread 15

House made with local Pinn Oak Farm ground lamb, warm spices, sweet potatoes, black and navy beans topped with chipotle crema and chives served with sweet cornbread

Beef Tip Steak Sandwich 20

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

Grilled Cheese & Apple Sandwich 13

Thinly sliced local Brightonwood apples, Hooks 2 year white cheddar and WI parmesan, served on grilled Wild Flour country bread