

APPETIZERS

Roasted Garlic with Red Peppers 10

Local roasted red peppers and whole garlic bulb served with house churned thyme butter and grilled Wild Flour country bread

Baby Beets and Maple Bourbon Reduction 12

Sautéed local baby beets and shallots topped with goat cheese, candied pecans, candied pepitas, and a maple bourbon reduction

Butternut Squash Bruschetta 12

Sliced grilled Wild Flour bakery baguettes topped with whipped rosemary cream cheese, cubed local butternut squash, pine nuts, local candied bacon and microgreens

Vegan Cauliflower Flatbread 11

House made flatbread topped with roasted local cauliflower, roasted local carrots, sliced onions, and arugula tossed with maple syrup

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: Cinnamon Apple Vinaigrette, Bacon Vinaigrette, Ranch, and Hook's Blue Cheese served with toasted Wild Flour country bread

ENTRÉES

Arctic Char with Couscous and Butternut Squash 24

Pan seared Arctic char served over herbed couscous, and topped with local butternut squash, bacon and charred Brussels sprouts

Beef Tenderloin Lasagna 25

In house ground Aspen Ridge tenderloin beef, house made lasagna noodles, red wine tomato sauce, WI ricotta cheese, onions, topped with chopped herbs and WI parmesan

Roast Chicken Breast with Sweet Potato Risotto 22

Bell & Evans chicken breast served over sweet potato risotto and topped with parsnip chips and white wine lemons butter sauce and sautéed kale

Grilled Aspen Ridge Tenderloin Filet 34

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter served with russet and sweet potatoes au gratin and sautéed Brussels sprouts and shallots

Braised Pork Shank with Baby Beets 23

Local pork shanks braised in red wine and served with sweet potato polenta, local baby beets, pine nuts and demi-glacé

Toasted Butternut Squash Ravioli 23

House made whipped mascarpone and local butternut squash ravioli sautéed in cinnamon browned butter, topped with local candied bacon, crispy sage, pine nuts and shaved parmesan

Vegan Roasted Cauliflower and Brussels Sprouts 14

Local roasted cauliflower, sautéed Brussels sprouts and shallots, served in ginger vegetable broth and topped with sliced green onions, toasted sesame seeds and crispy kale

ENTRÉE SALADS & SANDWICHES

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

Add 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

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

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

DESSERTS

Pumpkin Crème Brûlée 8

Local pumpkin crème brûlée topped with candied pepitas

Warm Apple Crumble 8

Brightonwood apples seasoned with cinnamon and nutmeg, topped with an oat and flour crust, dusted with powdered sugar and served with WI vanilla ice cream

Double Chocolate Tart 9

Chocolate pastry crust filled with creamy dark chocolate, topped with house made caramel sauce 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