

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

Cranberry French Toast 11

Thick sliced Wild Flour brioche bread, topped with Wisconsin cranberry compote and 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 kale, 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

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 10

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

Eggs and Grits 10

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

Warm Steel Cut Oats 7

Topped with dried cranberries and toasted walnuts, served with brown sugar and Wisconsin cream

ENTRÉE SALADS**Pear, Cranberry & Nut Salad 14**

Sliced local pears and salad greens tossed with dried cranberries, walnuts, shaved fennel, candied pecans, shaved pecorino, and balsamic vinaigrette, served with grilled Wild Flour country bread

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

Roasted Pearl Onion and Mushroom Salad 13

Cremini mushrooms sautéed in red wine, tossed with roasted pearl onions, salad greens, Wisconsin feta cheese, and lemon tarragon vinaigrette, served with grilled Wild Flour country bread

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

SANDWICHES

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

Grass Fed Beef Burger 14

Wisconsin grass-fed beef burger, topped with house made cranberry BBQ sauce, Hooks 2 year white cheddar, and arugula served on a Wild Flour brioche bun with hand cut twice cooked fries

Bison Burger 18

Local ground bison topped with Wood River Creamery cracked pepper cheddar, caramelized onions and cremini mushrooms on a Wild Flour brioche bun served with hand cut twice cooked fries

Ground Tenderloin Sliders 16

Aspen Ridge ground tenderloin sliders topped with Hooks 2 year white cheddar, fried onions, and horseradish sauce on Wild Flour brioche sliders served with hand cut twice cooked fries

Beef Tip Steak Sandwich 20

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

Grilled Cheese with Bacon, Cranberry & Jalapeno Sandwich 13

Hooks 2 year white cheddar and Wisconsin parmesan on grilled Wild Flour country bread with candied local bacon, Wisconsin fresh cranberries, and fried jalapenos served with hand cut twice cooked fries