

## APPETIZERS

### **Shredded Duck Tostadas 14**

Slow cooked Bell & Evans duck leg served on house made tostadas with navy bean puree and spicy cranberry coulis topped with pickled fennel and cilantro

### **Grilled Calamari 16**

Served with couscous, cilantro and house made sweet Thai chili sauce

### **Creamy Spinach and Kale Dip 14**

Chopped spinach and kale mixed with Wisconsin parmesan, cream cheese, roasted garlic and shallots, topped with crispy kale and served with sliced Wild Flour baguettes

### **Pulled Pork Flatbread 15**

House made flatbread topped with local pulled pork in house made BBQ sauce, pickled red onions, and arugula

### **Pear & Walnut Flatbread 11**

House made flatbread topped with local pears, red onions, walnuts, and arugula tossed in maple syrup

### **House Made Soup of the Day Cup 5 /Bowl 6**

Served with grilled 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: Balsamic Vinaigrette, Lemon Tarragon Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled Wild Flour country bread

## ENTRÉES

### **Grilled Pasture-Raised Pork Chops and Braised Cabbage 28**

Two Orchards Pasture Pigs bone-in pork chops topped with cabbage braised with AEppelTreow Winery & Artisan Ciders Songbird cider served with red potatoes, apples, and cranberries

### **Pan Seared Scallops with Sweet Potato Risotto 38**

Topped with local apple and cranberry salad, apple puree and crispy sweet potato chip

### **Roast Chicken Breast with Sweet Potato Risotto 22**

Bell & Evans airline chicken breast served with sweet potato risotto, sautéed spinach, sautéed parsnips and topped with white wine butter sauce and crispy sweet potato chip

### **Grilled Aspen Ridge Tenderloin Filet 36**

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter served with au gratin potato, and roasted parsnips

### **Braised Lamb Shank with Creamy Polenta 29**

Slow cooked Pinn Oak lamb shank and creamy polenta served with sliced honey roasted carrots, pickled onion pearls and topped with lamb jus and mint gremolata

### **Vegan Oyster Mushrooms and Risotto 20**

Fried River Valley Ranch oyster mushrooms served over vegan risotto with pickled pearl onions and sautéed kale

## ENTRÉE SALADS & SANDWICHES

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

### **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

### **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

## DESSERTS

### **Apple Crème Brulee 8**

Brightonwood apple crème brûlée topped with sliced apple chips

### **Tiramisu 9**

A classic tiramisu topped with cocoa powder

### **Pecan Caramel Bites 9**

Shortbread crust topped with house made caramel and crushed wild-harvested Texas pecans with chocolate ganache

### **Red Oak Sundae 6**

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