

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

Hummus Toast with Eggs 10

Two local, cage free eggs your way, on house made roasted garlic and citrus hummus spread over Wild Flour country bread, topped with arugula and served with roasted potatoes and seasonal vegetables

Caramelized Banana Buckwheat Pancakes 10

Naturally gluten free 100% buckwheat flour topped with caramelized bananas, walnuts and WI whipped cream, served with pure Wisconsin maple syrup and butter

Avocado Toast with Eggs 10

Avocado purée spread over Wild Flour country bread topped with two poached local, cage free eggs and arugula tossed with shallots and lemon vinaigrette

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

Caramelized Banana Buttermilk Pancakes 10

Three buttermilk pancakes topped with caramelized bananas, walnuts and WI whipped cream, served with pure Wisconsin maple syrup and butter

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 goat cheese and citrus 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 & SANDWICHES

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

Yellow Fin Tuna Salad 21

Mixed salad greens tossed with creamy lemon vinaigrette and yellow fin tuna tartare, sliced almonds, cilantro, sliced red onions, and avocados, served with grilled Wild Flour country bread

Grilled Chicken and Frisee Salad 18

Bell and Evans chicken breast served with frisee, bacon bits, diced red onions, diced yellow onions, and croutons, tossed in creamy lemon vinaigrette

Tossed Citrus Salad 11

Mixed salad greens tossed with grapefruit and orange segments, shaved kumquats, shaved fennel, sliced red onions, pecorino cheese, fresh mint, and lemon vinaigrette, served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast 5 4 oz Aspen Ridge beef tips 6 4oz Yellow Fin Tuna tartare 12

Grass Fed Beef Burger 14

Wisconsin grass-fed beef burger topped with Hook's 2 year white cheddar, kumquat chutney, and arugula served on a Wild Flour brioche bun with hand cut twice cooked fries

Ground Tenderloin and Pineapple Sliders 16

Aspen Ridge ground tenderloin sliders topped with Hook's 2 year white cheddar, grilled pineapple and lemon aioli 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

Triple Crème Grilled Cheese Sandwich 14

Schroeder Kase brie and Hook's 2 year white cheddar on grilled Wild Flour country bread with local bacon bits and kumquat chutney served with hand cut twice cooked fries