

APPETIZERS

Sweet Bacon and Fig Jam Crostini 14

House made bacon and fig jam tossed with arugula, and topped with citrus whipped goat cheese and sliced almonds served on sliced grilled Wild Flour baguettes

Citrus and Garlic Hummus 11

Lemon, orange and roasted garlic hummus topped with cilantro, pine nuts and extra virgin olive oil, served with house made grilled pita bread

Yellow Fin Tuna Tartare 17

Served over arugula greens tossed in lemon vinaigrette and topped with sesame seeds, ginger, tamari reduction and sliced avocado, served with grilled sliced Wild Flour baguettes

Wisconsin Cheeseboard 18

Deer Creek aged cracked pepper cheddar, Belgioioso pecorino romano, Montchevre goat cheese, Hook's Little Boy Blue, walnuts, dried cranberries, kumquat compote, prosciutto and sliced grilled baguettes

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

ENTRÉES

Seared Yellow Fin Tuna and Rice Noodles 32

Sesame seed rolled and lightly seared yellow fin tuna served with avocado purée, crispy Thai rice noodles and mixed greens tossed in lemon vinaigrette

Applewood Smoked Pinn Oak Farm Lamb Ribs 28

Served with goat cheese and lemon zest polenta, and buttermilk biscuit

Roast Chicken Breast with Coconut Curry Risotto and Mango 22

Bell & Evans airline chicken breast served over coconut curry risotto, with sautéed spinach and fresh mango

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, sautéed spinach and shallots

Local Pork Croquettes 26

House made pulled pork, potato and fennel croquette served with pork Demi over frisee dressed with lemon vinaigrette, local bacon bits and parmesan

Vegan Mango and Cabbage Bowl 18

Sliced mangos tossed with red cabbage, cilantro, and shaved ginger, and mango chili puree, topped with sesame seeds, crushed peanuts and kumquat chips

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

DESSERTS

Red Oak Bananas Foster 10

Bananas, sautéed in butter, brown sugar, and rum baked under a sweet pie crust and topped with Wisconsin ice cream and cocoa powder

Citrus Panna Cotta 8

Served with kumquat compote and fresh mint

Chocolate Coconut Truffles 9

Callebaut chocolate rolled in cocoa powder and coconut, served with Wisconsin whipped cream

Red Oak Sundae 6

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