

**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

**Smoked Trout Mousse Toast with Eggs 11**

House smoked Rushing Waters trout mousse on grilled Wild Flour country bread topped with arugula and two local, cage free eggs your way

**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

**Cherry Chocolate French Toast 12**

Wild Flour brioche topped with cherry compote, Callebaut chocolate and an oat and graham cracker crumble, served with pure Wisconsin maple syrup and butter

**Cherry Buckwheat Pancakes 11**

Three naturally gluten-free 100% buckwheat pancakes topped with cherry compote and Wisconsin 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, chopped asparagus, Hooks white cheddar, and garlic aioli on grilled Wild Flour country bread, served with roasted potatoes and seasonal vegetables

**Breakfast Bison Burger 19**

Pierson's ground bison burger topped with Wood River Creamery aged smoked cracked peppercorn cheddar, arugula, caramelized onions, and one local, cage free egg over easy, served on a Wild Flour brioche with a side of seasonal vegetables and roasted red potatoes

**Eggs and Polenta Cakes 12**

Two local, cage free eggs your way, served with two house made parmesan polenta cakes topped with mixed greens and Belgioioso pecorino romano fondue sauce

**Warm Steel Cut Oats 7**

Topped with chopped cherries, toasted walnuts and microgreens, served with brown sugar and Wisconsin cream

**ENTRÉE SALADS & SANDWICHES**

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

**Mushroom & Pea Salad 11**

Mixed spring greens tossed with sugar snap peas, River Valley cremini and white button mushrooms and lemon vinaigrette topped with shaved Belgioioso pecorino romano, served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast 5 4 oz Aspen Ridge beef tips 7 3 Gulf Shrimp 10

### **Dandelion Greens Salad 12**

Dandelion greens tossed with candied bacon bits, red and white onions and bacon vinaigrette, topped with grated house cured egg yolk and house made croutons served with toasted Wild Flour country bread

Add 6 oz Bell & Evans chicken breast 5 4 oz Aspen Ridge beef tips 7 3 Gulf Shrimp 10

### **Grass Fed Beef Burger 14**

Wisconsin grass-fed beef burger topped with sautéed River Valley cremini mushrooms, Hook's Swiss cheese, and garlic aioli served on a Wild Flour brioche bun

### **Ground Tenderloin Sliders 16**

Two Aspen Ridge ground tenderloin sliders topped with Schroeder Kase triple crème brie and cherry compote aioli on Wild Flour brioche sliders

### **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

### **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

### **Bison Burger 17**

Pierson's ground bison burger topped with Wood River Creamery aged smoked cracked peppercorn cheddar and arugula served on a Wild Flour brioche bun