

## APPETIZERS

### **Smoked Local Trout Mousse 16**

Rushing Waters trout smoked in house topped with fresh dill and capers, served with grilled sliced Wild Flour baguettes

### **Bacon Wrapped Asparagus 11**

Grilled asparagus wrapped in Wilson's Farm Meats hickory smoked bacon, topped with Belgioioso pecorino romano fondue sauce, candied hazelnuts and grated house cured egg yolk

### **Grilled Shrimp & Polenta Cakes 15**

Three grilled gulf shrimp served with house made parmesan polenta cakes with Belgioioso pecorino romano fondue sauce

### **Vegan Flatbread with Spring Vegetables 12**

House made flatbread with vegan ramp pesto, sugar snap peas, fiddlehead ferns, and arugula tossed with lemon vinaigrette and shallot rings

### **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, Red Onion and Bacon Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled Wild Flour country bread

## ENTRÉES

### **Rushing Waters Trout with Peas & Asparagus 28**

Pan seared rushing waters trout topped with white wine beurre blanc, tarragon pea tuille, and spring greens tossed with shallots sautéed sugar snap peas, chopped asparagus, and lemon vinaigrette

### **Surf & Turf 26**

Braised local pork belly and grilled gulf shrimp served with pea, asparagus, potatoes and spring onion succotash

### **Ramp Gnudi 23**

House made ramp and chive Gnudi made with Belgioioso ricotta served in white wine cream sauce, with candied bacon bits, parmesan, fiddlehead ferns, and chopped pickled ramps

### **Chicken Breast with Tarragon Pea Risotto 23**

Pan seared Bell & Evans airline chicken breast served over tarragon pea risotto and topped with grilled spring onions, fiddlehead ferns, and white wine lemon butter sauce

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

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter served with garlic roasted red potatoes, and grilled asparagus

### **Vegan Spring Risotto 19**

Pea and tarragon risotto tossed with cremini mushrooms, sugar snap peas, spring onions, and chopped asparagus topped with fiddlehead ferns

## 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

### **Grilled Cheese & Ramp Sandwich 14**

Wisconsin goat cheese and Hook's 2 year white cheddar on grilled Wild Flour country bread with arugula and pickled ramps

### **Bison Burger 18**

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

## DESSERTS

### **Chocolate Tartlets 9**

Three house made Callebaut chocolate tartlets with graham cracker crust topped with Swiss meringue and fresh mint

### **Rhubarb Crème Brulee 8**

House made rhubarb crème brulee topped with shaved rhubarb

### **Cherry Panna Cotta 8**

House made panna cotta topped with cherry compote and fresh mint

### **Red Oak Sundae 6**

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