

APPETIZERS

Strawberry Crostinis 14

Grilled sliced Wild Flour baguettes topped with Schroeder Kase triple crème brie, strawberry compote with honey and balsamic, crushed candied pecans, and chopped basil

Roasted Beets with Ricotta 12

Local red and gold beets tossed in honey, served over whipped Belgioioso ricotta and Wisconsin goat cheeses, and topped with bacon bits and pine nuts

Grilled Chicken Skewer 15

Lemon pepper marinated chicken skewered with onions and cherry tomatoes served over wild rice with Wisconsin feta cheese, and topped with white wine lemon butter sauce

Wisconsin Cheese and Meat Board 18 (Serves 2)

Hooks 2 year aged white cheddar, Schroeder Kase triple crème brie, Belgioioso pecorino romano, Hooks Little Boy Blue, blueberry compote, hot sopressata, and prosciutto served with grilled sliced Wild Flour 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: Balsamic Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled Wild Flour country bread

ENTRÉES

Poached Halibut with Peach Salsa 33

Served with sautéed summer greens with shallots and oven roasted rosemary cherry tomatoes, topped with peach salsa and white wine beurre blanc

Pork Tenderloin with Blueberry Compote 26

Pan seared local pork tenderloin served with wild rice, local beets, Wisconsin goat cheese, and blueberry compote

Chicken Breast with Risotto and Baby Bok Choy 23

Pan seared Bell & Evans airline chicken breast served over risotto with grilled cherry tomatoes, baby bok choy and chopped rosemary, drizzled with extra virgin olive oil

Grilled Tenderloin Filet 39

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

Vegan Soba Noodle Stir Fry 19

Served with ginger, white miso, garlic, chopped baby bok choy, shredded carrots, red onions, cremini mushrooms, and sesame seeds

ENTRÉE SALADS & SANDWICHES

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

Cherry Tomato Salad 13

Local mixed salad greens with oven roasted cherry tomatoes, red onions, Wisconsin feta cheese, and bacon bits tossed in ranch dressing, served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast 5 4 oz beef tips 7

Grilled Chicken and Strawberry Salad 21

Local mixed salad greens with strawberries, red onions, Bell and Evans grilled chicken breast and chopped walnuts tossed in balsamic vinaigrette and topped with fresh Wisconsin burrata, served with grilled Wild Flour country bread

Grass Fed Beef Burger 15

Wisconsin grass-fed beef burger topped with Hooks 2 year white cheddar and grilled peach salsa served on a Wild Flour brioche bun

Ground Tenderloin Sliders 16

Two ground tenderloin sliders topped with Hooks 2 yr white cheddar and blueberry compote on Wild Flour brioche sliders

Beef Tip Steak Sandwich 20

6 oz beef tips topped with caramelized onions, Hooks 2 year white cheddar, and garlic aioli served on grilled Wild Flour country bread

Grilled Peaches & Prosciutto Sandwich 14

Grilled peaches, prosciutto, honey and Wisconsin goat cheese on grilled Wild Flour country bread

Peach Flatbread 13

House made flatbread with garlic oil, peaches, sliced fresh Wisconsin burrata, feta, red onions, and basil

FRIDAY FISH FRY

Wisconsin Beer Battered or Baked Cod 16

Served with house made roasted applesauce, twice cooked fries and cabbage & carrot slaw

Add 1 extra piece **4** Add 2 extra pieces **6**

Pan Seared Walleye 22

Served over roasted potatoes and greens dressed in a vinaigrette

Wisconsin Beer Battered Walleye 22

Served with house made roasted applesauce, twice cooked fries and cabbage & carrot slaw

DESSERTS

Dark Chocolate and Blueberry Pot de Crème 9

Dark Callebaut chocolate custard topped with blueberry compote, Wisconsin whipped cream and fresh mint

Strawberry Crème Brûlée 8

House made Wisconsin cream custard with strawberry puree, topped with classic brûléed sugar

Peaches & Cream 8

Macerated peaches topped with Wisconsin whipped cream, candied hazelnuts and fresh basil

Red Oak Sundae 6

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