

## APPETIZERS

### **Apple Chutney Baguettes 13**

Lemon and rosemary cream cheese spread over grilled Wild Flour baguettes topped with local apple chutney and fresh chopped basil

### **Heirloom Tomatoes and Fresh Burrata 18**

Locally grown Heirloom Tomatoes tossed in aged balsamic and olive oil, served with fresh Wisconsin Burrata, garden basil and freshly cracked peppercorns, served with grilled Wild Flour bread spread with roasted garlic aioli

### **Summer Chicken Satay 13**

Sweet yellow curry dressed chicken served with watermelon tossed in lime and cilantro and topped with fresh goat cheese and fleur de sal served with peanut sauce

### **Zucchini corn fritters 13**

Made from scratch zucchini and corn fritters served with house made tzatziki

### **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: Red Wine & Shallot Vinaigrette, Curry Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled Wild Flour country bread

## ENTRÉES

### **Seared Salmon with Watermelon & Feta 26**

Pan seared Alaskan wild caught salmon topped with feta cheese, mint and watermelon and served with quinoa, roasted corn and zucchini, white wine beurre blanc

### **Wisconsin Mac & Cheese with Bison Meatballs 26**

Cavatappi with 4 local cheeses and meatballs made with local ground bison, pork, beef and Wild Flour bread crumbs mixed with parmesan and herbs, topped with crispy fried onion strings and pickled zucchini

### **Grilled Pork Chops with Apple Chutney 28**

Two local pork chops served with creamy apple corn polenta topped with a local apple chutney

### **Roast Chicken Breast with Honey Roasted Carrots and Swiss Chard 23**

Bell and Evans airline chicken breast served over local bell pepper and roasted corn basmati rice with honey roasted local carrots and sautéed Swiss chard

### **Grilled Tenderloin Filet 45**

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter served with smashed red potatoes and creamed Swiss chard

### **Charred Corn and Oven Roasted Mushroom Crepes 19**

With thyme and shallots and served with mushroom cream sauce and petit greens tossed in red wine shallot vinaigrette

## ENTRÉE SALADS & SANDWICHES

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

### **Summer Chopped Cobb Salad 18**

Wilson's local bacon, avocado, cucumber, sweet corn, and green onion served over lettuce and dressed with Herbed Ranch served with garlic toasted Wild Flour bread.

### **Mushroom and Snap Bean Salad 13**

Local button mushrooms served with roasted snap beans, arugula, parsley, goat cheese and sliced almonds tossed in curry vinaigrette and served with toasted Wild Flour country bread

Add 6 oz Bell & Evans chicken breast **5** 6 oz Alaskan wild-caught salmon **11** 4 oz beef tips **7**

### **Grass Fed Beef Burger 15**

Pasture raised beef burger topped with Hooks 2 year white cheddar, crisp pickles, fresh local greens and sliced heirloom tomato on a Wild Flour brioche bun

### **Ground Tenderloin Sliders 16**

Two ground tenderloin sliders topped with Hooks 2 year white cheddar, raw red onion, pickled zucchini and fried onion strings 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

### **Heirloom Tomato and Swiss Chard Grilled Cheese 14**

Hook's cheddar and Swiss cheese, heirloom tomatoes and Swiss chard with pickled zucchini served on grilled Wild Flour country bread

### **Chicken Salad Sandwich 14**

Bell & Evans chicken, local rosemary, thyme and raw honey served on grilled Wild Flour cranberry walnut bread

### **Local Bacon, Lettuce and Heirloom Tomato Sandwich 16**

Wilson Farms bacon, local heirloom tomato, lettuce and house made garlic mayo on grilled Wild Flour bread

## FRIDAY FISH FRY

### **Wisconsin Beer Battered or Baked Cod 16**

Served with house made roasted applesauce, twice cooked fries and cabbage & carrot slaw. Baked cod served with side of white wine butter. 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