

Farmhouse Breakfast 11

Two local, cage free eggs your way, house made pork sausage or local bacon, served with grilled Wild Flour country bread & roasted red potatoes with seasonal vegetables

Rutabaga Hummus Toast with Eggs 12

House made ground chickpea, local LarryVille rutabaga and roasted garlic hummus spread over grilled Wild Flour bakery country bread and topped with arugula and shallots tossed in lemon vinaigrette and two local, cage free poached eggs

Chocolate Buckwheat Pancakes 12

100% gluten-free buckwheat pancakes topped with homemade chocolate ganache, candied pecans, powdered sugar and whipped cream, served with real Wisconsin maple syrup

Poached Eggs with Lox 12

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 red potatoes with seasonal vegetables

Biscuits and Pulled Pork 13

House made buttermilk biscuits topped with local pulled pork, two yuppie hill poached eggs and béchamel, served with roasted red potatoes with seasonal vegetables

Cranberry French Toast 12

Thick sliced Wild Flour brioche bread, topped with cranberry compote and oat crumble, served with pure Wisconsin maple syrup and butter

Beef Tips & Eggs 20

6 oz seared beef tips & two local, cage free eggs your way, served with grilled Wild Flour country bread & roasted red potatoes with seasonal vegetables

Red Oak Breakfast Sandwich 11

Two local, cage free eggs scrambled with local ham, onions, cremini mushrooms, Hooks white cheddar, and garlic aioli on grilled Wild Flour country bread, served with roasted red potatoes with seasonal vegetables

Red Oak Breakfast Burrito 11

Two local, cage free scrambled with local bacon bits, onions, sautéed greens, and smoked gouda cheese in spinach wrap served with a side of roasted red potatoes and seasonal vegetables

ENTRÉE SALADS & SANDWICHES

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

Grilled Chicken and Cranberry Salad 21

Grilled Bell and Evans boneless chicken breast, chopped fresh cranberries, salad mix tossed in pomegranate vinaigrette, topped with house made croutons and feta cheese

Shaved Fennel and Pomegranate Salad 15

Locally grown LarryVille shaved fennel, tossed with pomegranate, salad mix and lemon vinaigrette topped with shaved parmesan, served with grilled Wild Flour country bread

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

Grass Fed Beef Burger 15

Wisconsin grass-fed beef burger topped with Kindred Creamery smoked gouda cheese crispy onion straws and garlic aioli served on a Wild Flour brioche bun

Ground Tenderloin Sliders 16

Two in-house ground tenderloin sliders topped with Hooks two-year cheddar and chimichurri served on Wild Flour brioche sliders

Prosciutto and Honey Grilled Cheese 14

Prosciutto and local honey with Hook's 2-year white cheddar cheese and feta cheese served on grilled Wild Flour country bread

Pulled Pork Tacos 16

Slow roasted, local pulled pork tossed with house made spicy Sprecher's root beer BBQ sauce topped with a radicchio radish slaw and white wine pickled fennel on two flour tortillas