

## APPETIZERS

### **Grilled Calamari 17**

Served over wild rice, with cilantro, lemon and chimichurri

### **Winter Cheese Board 21 (serves 2)**

Hooks aged Swiss, Hooks two-year white cheddar, Belgioioso Pecorino Romano, prosciutto, hot sopressata, dried cranberries, walnuts, cranberry compote and sliced baguettes

### **Radicchio Burrata Flatbread 15**

House made radicchio marmalade, sliced burrata and bacon bits served on house made flatbread

### **Rutabaga Hummus 11**

House made ground chickpea, local LarryVille rutabaga and roasted garlic hummus served with sliced baguettes and carrot sticks and topped with crispy rutabaga and pepitas

### **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: Pomegranate Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled Wild Flour country bread

## ENTRÉES

### **Seared Scallops with Local Rutabaga Puree 40**

Four seared scallops over rutabaga puree, served with mixed greens tossed with bacon bits, sweet potato, and pomegranate vinaigrette

### **Local Lamb Meatballs and Cheesy Orzo 29**

Pinn Oak ground lamb meatballs mixed with mint and panko served on Orzo in creamy cheese sauce made with Spotted Cow, Hooks two-year cheddar, Wisconsin goat cheese, and cream cheese and topped with crispy onion straw and shaved Belgioioso parmesan

### **Local Pork Chop with Creamy Risotto 28**

The Orchards Pasture Pigs thick cut pork chop served over creamy risotto with red wine mushroom cream sauce

### **Roast Chicken Breast with Wild Rice 23**

Bell and Evans airline chicken breast served on wild rice, with parsnips and Swiss chard topped with white wine butter sauce

### **Grilled Tenderloin Filet 45**

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter served with parsnips and side of sautéed spinach and shallots deglazed with white wine

### **Vegan Roasted Root Vegetable Bowl 19**

Moroccan spiced, local LarryVille rutabaga, roasted parsnips, sweet potatoes, red potatoes, and Swiss chard served in house made vegetable broth

## 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

## 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

## Desserts

### **Cinnamon Apple Galette 9**

Made with Brightonwoods apples and topped with Wisconsin vanilla ice cream, house made caramel sauce and pecans

### **Pomegranate Panna Cotta 9**

Served with pomegranate sauce and fresh mint

**Chocolate Mousse 9**

House made chocolate mousse served on a shortbread cookies topped with crushed candied pecans and toasted marshmallow

**Red Oak Sundae 6**

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