



Gluten Free Menu

APPETIZERS

Side Salad with Choice of Dressing 4

Mixed greens with your choice of house made dressing: Bacon Tarragon Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese (Specify No Toast)

Grilled Baby Bok Choy 11

Citrus and garlic marinated baby bok choy, served with garlic chili sauce, sesame seeds, and chopped peanuts

Grilled Asparagus with Parmesan 12

Grilled asparagus topped with Parmesan cream sauce, crispy prosciutto, grated cured egg yolks and crushed hazelnuts

Ramp Butter and Garlic 15

House churned ramp butter and confit garlic, served with spring greens tossed in bacon tarragon vinaigrette (Specify Gluten Free Toast)

ENTRÉES

Grilled Ribeye 45

14 oz ribeye topped with butter served with roasted red potatoes and sautéed sugar snap peas with shallots, deglazed with white wine

Rushing Waters Trout with Asparagus & Peas 37

Pan seared Rushing Waters trout topped with house made ramp butter, served with asparagus, pea and potato succotash, crispy prosciutto and spring greens tossed in lemon vinaigrette

Braised Local Pork Belly with Parmesan Polenta 26

Served over parmesan polenta topped with micro greens, fiddlehead ferns, crispy garlic chips, sesame seeds and tamari glaze

Roast Chicken Breast with Asparagus Risotto 23

Pan seared Bell and Evans airline chicken breast served with parmesan asparagus risotto and citrus and garlic marinated baby bok choy topped with white wine butter sauce

Vegan Spring Risotto 19

Arborio rice tossed with sauteed sugar snap peas, chopped asparagus, cremini mushrooms and topped with fiddlehead ferns, lemon and micro greens

ENTRÉE SALADS

Grilled Chicken, Mushroom & Sugar Snap Pea Salad 21

River Valley Ranch cremini mushrooms tossed with sugar snap peas, spring greens, lemon vinaigrette, grilled Bell and Evans boneless chicken breast

(Specify No Croutons)

Wild n Mild Brassica Salad 14

LarryVille Gardens wild n mild brassica baby greens tossed with spring greens, tarragon bacon vinaigrette, and sliced hardboiled egg (Specify No Toast)

Add 6 oz Bell & Evans chicken breast 7

4 oz beef tips 7

SANDWICHES

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

Bison Burger with Mushrooms 18 (served on a GF bun \$2 Upcharge)

Pierson Bison Farms ground bison burger topped with sautéed River Valley Ranch cremini mushrooms, Wood River Creamery aged smoked cracked peppercorn cheddar gruyere, and garlic aioli

Grass Fed Beef Burger with Ramp Pesto 16 (served on a GF bun \$2 Upcharge)

Wisconsin grass-fed beef burger topped with Wisconsin goat cheese, ramp walnut pesto and spring greens

Grilled Roth Havarti and Aged Cracked Pepper Cheddar Cheese 14 (served on GF Toast \$2 Upcharge)

Wisconsin Wood River Creamery aged smoked cracked peppercorn cheddar gruyere, arugula, and Roth havarti cheese

Grilled Chicken Sandwich 16 (served on a GF bun \$2 Upcharge)

Bell and Evans grilled boneless chicken breast topped with Roth havarti cheese, red onions and spring greens

DESSERTS

Chocolate Crème Brulee 10

Wisconsin cream custard with Callebaut dark chocolate, topped with classic bruleed sugar and chocolate chips

Red Oak Sundae 6

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

Butterscotch Pot de Creme 10

House made butterscotch custard topped with Sassy Cow whipped cream and candied pecans