

APPETIZERS

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 grilled Wild Flour baguettes and spring greens tossed in bacon tarragon vinaigrette

Oyster Mushroom and Ramp Flatbread 15

House made flatbread topped with ricotta cheese, pickled ramps and River Valley Ranch oyster mushrooms

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: Bacon Tarragon Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled Wild Flour country bread

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 25

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

Grilled Tenderloin Filet 45

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter served with roasted red potatoes and sautéed sugar snap peas with shallots deglazed with white wine

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 & SANDWICHES

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

Grilled Chicken, Mushroom & Sugar Snap Pea Salad 22

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

Dandelion Salad 14

Foraged dandelion greens tossed with spring greens, tarragon bacon vinaigrette, and sliced hardboiled egg, served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 8

Bison Burger with Mushrooms 18

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, served on Wild Flour brioche bun

Grass Fed Beef Burger with Ramp Pesto 16

Wisconsin grass-fed beef burger topped with Wisconsin goat cheese, ramp walnut pesto and spring greens served on a Wild Flour brioche bun

Grilled Roth Havarti and Aged Cracked Pepper Cheddar Cheese 14

Wisconsin Wood River Creamery aged smoked cracked peppercorn cheddar gruyere, arugula, and Roth havarti cheese on grilled Wild Flour country bread

Grilled Chicken Sandwich 17

Bell and Evans grilled boneless chicken breast topped with Roth havarti cheese, red onions and spring greens, served on Wild Flour brioche bun

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