

Farmhouse Breakfast 12

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

Gluten-Free Avocado Toast with Eggs 13

Avocado purée spread over grilled gluten-free bread topped with two local, cage free eggs your way, spring greens, tossed with shallots and lemon vinaigrette

Buttermilk Pancakes with Brown Sugar Crumble 12

Homemade buttermilk pancakes topped with oats and brown sugar crumble and Whipped cream, served with real Wisconsin maple syrup

Poached Eggs with Lox 13

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

Breakfast Bison Burger 19

Pierson Farms ground bison burger topped with Wood River Creamery aged smoked cracked peppercorn cheddar gruyere, local bacon, one local, cage free over easy egg, garlic aioli, spring greens, served on Wild Flour brioche bun with roasted potatoes with seasonal vegetables

Beef Tips and 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 12

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

Red Oak Breakfast Spring Burrito 12

Two local, cage free scrambled with chopped asparagus, diced onions, house made sausage, spring greens, and Hook's two-year white cheddar in spinach wrap served with a side of roasted red potatoes and seasonal vegetables

Pulled Pork Hash and Eggs 13

House made BBQ pulled pork tossed with roasted potatoes and seasonal vegetables, topped with two cage free eggs your way, served with grilled Wild Flour country bread

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