

APPETIZERS

Gulf Shrimp and Peaches 18

Grilled gulf shrimp, peaches and burrata, topped with pine nuts, microgreens and honey togarashi glaze

Triple Cream Brie 21

Warmed Schroeder Kase triple cream brie served with strawberry-rhubarb compote, mixed greens salad, sliced grilled Wild Flour Bakery baguettes and fresh basil

Summer Charcuterie Board 21

Hot soppressata, prosciutto, Wood River Creamery smoked peppercorn cheddar gruyere, Hook's two-year white cheddar, Hook's sheep milk Little Boy Blue, Belgioioso's American Grana parmesan, walnuts and strawberry-rhubarb compote

Rhubarb Flatbread 15

House made flatbread topped with cream cheese, Belgioioso American Grana parmesan, pickled local rhubarb, bacon bits and arugula walnut pesto

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

ENTRÉES

Halibut with Peaches 36

Pan seared halibut served over peach, radish, cucumber and pickled onion salad topped with beurre blanc

BBQ Pork Ribs 26

Local pork ribs topped with house made Sprecher's root beer BBQ sauce, served with garlic whipped mashed potatoes and buttermilk biscuit

Grilled Ribeye 47

14 oz ribeye topped with butter served with garlic whipped potato croquette and mixed greens, cucumber and radish salad tossed in lemon vinaigrette

Roast Chicken Breast with Roasted Cherry Tomatoes 25

Pan seared Bell and Evans airline chicken breast served with basmati rice, thyme and rosemary roasted Larryville Gardens cherry tomatoes, diced onion and basil 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 garlic whipped potato croquette and mixed greens, cucumber and radish salad tossed in lemon vinaigrette

Vegan Oyster Mushroom Stir Fry 19

Fried River Valley Ranch oyster mushrooms tossed with basmati rice, sliced onion, and shredded carrots with ginger vegetable broth.

ENTRÉE SALADS & SANDWICHES

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

Strawberry & WI Goat Cheese Salad 15

Mixed salad greens tossed with sliced strawberries, WI goat cheese, chopped pecans, sliced red onion, and strawberry vinaigrette served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **8** 3 grilled Gulf shrimp **10**

Roasted Cherry Tomato Salad 13

LarryVille Gardens roasted cherry tomatoes tossed with mixed greens, sliced cucumbers, sliced onion, bacon bits, and ranch dressing topped with house made croutons

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **8** 3 grilled Gulf shrimp **10**

Lamb Burger with Arugula Pesto 18

Pinn Oak ground lamb burger topped with Wisconsin goat cheese, arugula, and arugula pesto, served on Wild Flour brioche bun

Grass Fed Beef Burger with Roasted Cherry Tomatoes 16

Wisconsin grass-fed beef burger topped with Roth feta cheese, rosemary and thyme roasted cherry tomatoes, spring greens, and tzatziki, served on a Wild Flour brioche bun

Grilled Cheese with Strawberry Rhubarb Compote 14

Schroeder Kase triple cream and Hook's 2-year white cheddar cheeses with strawberry-rhubarb compote and crispy prosciutto served on grilled Wild Flour brioche bread

Ground Tenderloin Sliders 16

Two ground tenderloin sliders topped with Wisconsin Wood River Creamery aged smoked cracked peppercorn cheddar gruyere, fried onions and garlic aioli on Wild Flour brioche sliders

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