

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

Strawberry Rhubarb French Toast 12

Made with local strawberry rhubarb and Wild Flour bread, topped with whipped cream and fresh mint, served with pure Wisconsin maple syrup and butter

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 Kindred Creamery smoked Gouda, 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 diced onions, house made sausage, thyme and rosemary roasted cherry tomatoes, spring greens, and Kindred Creamery smoked Gouda 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

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