

APPETIZERS

Fried Zucchini 16

Local zucchini panko breaded and fried served with black bean corn salsa, avocado crema, and American grana parmesan

Heirloom Tomatoes and Fresh Burrata 18

Locally grown Heirloom Tomatoes served with fresh Wisconsin Belgioioso Burrata, balsamic reduction, and garden basil

Roasted Red Pepper Hummus 14

House made red pepper hummus topped with oven roasted cherry tomatoes, microgreen and extra virgin olive oil served with carrot sticks and house made pita

Panzanella Salad 14

Sliced locally grown heirloom tomatoes, crispy prosciutto, sliced onions, capers, and crumbled crostini

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

ENTRÉES

Seared Salmon with Black Bean & Corn Salsa 28

Pan seared Alaskan wild caught sockeye salmon served with black bean and corn salsa, red pepper coulis and micro greens

Pork Belly Mac & Cheese 26

Cavatappi with 4 local cheeses tossed with local pork belly, tomatoes, and topped with crispy fried onions, chopped parsley and rosemary

Grilled Hanger Steak 32

Sliced hanger steak served with summer succotash and chimichurri

Roast Chicken Breast with Mashed Potatoes 26

Pan seared Bell and Evans airline chicken breast served with garlic mashed potatoes, blueberry gastrique and crispy leeks

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 salad tossed in lemon vinaigrette

Vegan Summer Risotto 20

Arborio rice, white wine, corn, tomatoes, onions, zucchini topped with red pepper coulis

ENTRÉE SALADS & SANDWICHES

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

Blue Cheese Chicken Salad 22

Mixed salad greens with house made blue cheese dressing, Hook's Little Boy Blue cheese crumble, cucumber, zucchini, red onion, Bell and Evans boneless chicken breast served with grilled Wild Flour country bread

Watermelon & Feta Salad 14

Mixed salad greens, diced watermelon, fresh mint, sliced red onion, and feta cheese tossed with watermelon vinaigrette, served with grilled Wild Flour country bread

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

Pork Belly BLT 17

Local pork belly, local heirloom tomatoes, and mixed greens, garlic aioli served on sliced Wild Flour brioche bread

Grass Fed Beef Burger with Red Pepper Hummus 17

Wisconsin grass-fed beef burger topped with mixed greens, American Grana, smoked red pepper hummus and served on a Wild Flour brioche bun

Grilled Gouda & Cheddar Cheese 14

Hooks 2-year white cheddar, Kindred Creamery smoked Gouda, mixed greens and house made tomato sauce served on grilled Wild Flour country bread

Ground Tenderloin Sliders 17

Two ground tenderloin sliders topped with Hooks 2-year white cheddar, roasted cherry tomatoes and red pepper coulis 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

Desserts

Rich Dark Chocolate Blueberry Cheesecake 12

Callebaut dark chocolate cheesecake with blueberries served in graham cracker crust and topped with blueberry whipped cream

Crème Brulee 11

Wisconsin cream custard topped with classic bruleed sugar and whipped cream

Red Oak Sundae 6

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