

***Farmhouse Breakfast 12**

Two local, cage free eggs your way, house made pork sausage, local bacon or ham, served with grilled Wild Flour country bread and roasted red potatoes with seasonal vegetables

***Avocado Beet Toast 13**

Grilled Wild Flour country bread topped with avocado, slice local beets, sesame seed, arugula, feta cheese and served with roasted red potatoes with seasonal vegetables

Pumpkin Buttermilk Pancakes 12

Homemade buttermilk pancakes with roasted locally grown pumpkin puree and warm spices topped with candied pepitas and whipped cream and served with pure Wisconsin maple syrup

***Poached Eggs with Lox 13**

Two local, cage free poached eggs topped with Scottish style salmon lox and served over mixed greens, served with grilled Wild Flour country bread & roasted red potatoes with seasonal vegetables

***Breakfast Acorn Squash 19**

Local acorn squash stuffed with tri-color quinoa, onions and house made pork sausage topped with a local cage free easy sunny egg and served 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, mixed greens, and garlic aioli on grilled Wild Flour country bread, served with roasted red potatoes with seasonal vegetables

***Red Oak Breakfast Burrito 15**

Two local, cage free eggs scrambled with diced onions, house made bbq pulled pork, mixed greens, and Kindred Creamery smoked Gouda in spinach wrap served with roasted red potatoes and seasonal vegetables

Bourbon Apple French Toast 12

Wild Flour brioche topped with bourbon cinnamon apples and oat crumble served with pure Wisconsin maple syrup and butter

****Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness***

ENTRÉE SALADS & SANDWICHES

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

Apple & Burrata Salad 17

Mixed salad greens with Brightonwoods Orchard sliced apples, crushed pistachios, and BelGioioso Burrata topped with lemon vinaigrette and served with grilled Wild Flour country bread

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

Squash & Goat Cheese Salad 15

Sliced acorn and North Georgia Candy Roaster squashes, maple whipped goat cheese, arugula, and pepitas topped with balsamic reduction and served with grilled Wild Flour country bread

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

***Bison Burger 20**

Pierson's ground bison burger topped with Wood River Creamery cracked pepper cheddar gruyere, sautéed River Valley Ranch cremini mushrooms and garlic aioli served on Wild Flour Brioche bun

***Grass Fed Beef Burger with Bacon Date Jam 17**

Wisconsin grass-fed beef burger topped with creamy bacon date goat cheese jam and mixed greens, and served on a Wild Flour brioche bun

Jalapeno Grilled Cheese 14

Wood River Creamery cracked pepper cheddar gruyere, BelGioioso American Grana and pickled jalapenos served on grilled Wild Flour country bread

***Ground Tenderloin Sliders 17**

Two ground tenderloin sliders topped with Hooks 2-year white cheddar, Wilson Farm's hickory smoked bacon, house made Sprechers Rootbeer barbeque sauce, and pickled jalapenos served on Wild Flour brioche sliders

****Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness***