

APPETIZERS

Creamy Warmed Bacon Date Jam 16

Wilson Farm's hickory smoked bacon, dates and goat cheese jam served warm with house made pita, carrot and celery sticks

Roasted Local Beets 12

Locally grown, roasted beets served with candied pepitas, arugula and whipped maple goat cheese

Fall Cheese Board 21

Roasted North Georgia Candy Roaster squash, sliced Brightonwoods Orchard apples, dried cranberries, prosciutto, Hooks 2-year white cheddar, Kindred Creamery smoked Gouda, Wood River Creamery cracked pepper cheddar gruyere, maple whipped goat cheese and grilled Wild Flour country bread

***Seared Trout Cake 21**

Rushing Waters trout cake served with crispy prosciutto, sauteed squash, shaved brussels sprouts, shallots & beurre blanc

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

ENTRÉES

***Pan Seared Trout with Squash 37**

Seared Rushing Waters trout topped with arugula, North Georgia Candy Roaster squash, crispy prosciutto and pepita salad, served with beurre blanc

***Pumpkin Chicken Mac & Cheese 27**

Creamy pumpkin and local cheeses tossed with cavatappi, grilled Bell & Evans chicken breast and Wilson Farm's hickory smoked bacon bits topped with panko and shaved BelGioioso American Grana

***Pork Shepard's Pie 32**

Local pulled pork, red wine demi-glace, celery, onions and carrots topped with crisp mashed potatoes and Hooks two-year white cheddar and shaved BelGioioso American Grana

***Roast Chicken Breast with Autumn Basmati Rice 26**

Pan seared Bell and Evans airline chicken breast served with dried cranberry, shaved brussels sprouts, basmati rice, pine nuts, crispy sage and white wine butter sauce

***Grilled Tenderloin Filet 45**

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter served with roasted red potatoes and arugula and toasted almond salad

Vegan Stuffed Acorn Squash 19

Local acorn squash stuffed with tricolor quinoa, sliced Brightonwoods Orchard apples, roasted local beets, dried cranberries, onions and walnuts

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

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