



Gluten Free Menu

APPETIZERS

Side Salad with Choice of Dressing 4 (Specify No Toast or GF Toast \$2 Upcharge)

Mixed greens with your choice of house made dressing: Balsamic Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese

Creamy Warmed Bacon Date Jam 16 (Specify GF Pita \$1 Upcharge)

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 (Specify No Toast or GF Toast \$2 Upcharge)

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 Gluten Free 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

***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

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

ENTRÉE SALADS

Apple & Burrata Salad 17 (Specify No Toast or GF Toast \$2 Upcharge)

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 (Specify No Toast or GF Toast \$2 Upcharge)

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

SANDWICHES

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

***Bison Burger 20 (Specify GF Bun \$2 Upcharge)**

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 (Specify GF Bun \$2 Upcharge)**

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 (Specify GF Bread \$2 Upcharge)

Wood River Creamery cracked pepper cheddar gruyere, BelGioioso American Grana and pickled jalapenos served on grilled Gluten Free Bread

DESSERTS

Red Oak Sundae 6

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

Spiced Pumpkin Coffee Cake 10

Gluten free spiced pumpkin coffee cake with cinnamon pecan streusel and maple glaze

FRIDAY FISH FRY

***Wisconsin Baked Cod 16**

Served with house made roasted applesauce, twice cooked fries and cabbage & carrot slaw 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

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