

APPETIZERS

Bacon Wrapped Asparagus 16

Hickory smoked local bacon wrapped asparagus served with cured egg yolk and mornay

Local Cheese Charcuterie Board 22

Wisconsin Feta, Hooks Little Boy Blue, Hooks two-year white cheddar, and Kindred Creamery smoked Gouda, served with dried cranberries, walnuts, prosciutto and sliced grilled Wild Flour baguettes

Pinn Oak Farms Lamb Flatbread 18

Braised and pulled local lamb shoulder, Wisconsin chèvre, sliced red onions and Larryville Garden garlic snips & swiss chard walnut pesto served on house made flatbread

Lox Crostini 17

Smoked Scottish style salmon served on Wildflour bakery baguettes and, house made avocado tzatziki, topped with feta, capers and dill

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 5

Mixed greens with your choice of house made dressing: V & K Honey vinaigrette, Bacon Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled Wild Flour country bread

ENTRÉES

Great Lakes Whitefish with Parmesan Risotto 29

Whitefish cooked on a cedar plank, served over BelGioioso American Grana risotto, with white wine butter sauce and topped with house made mango and avocado salsa

Local Pork Belly with Spring Succotash 28

Braised local pork belly served with spring succotash with Larryville Gardens cocagne beans, diced asparagus, diced onions and diced potatoes

Local Bison Meatballs with Smoked Gouda Polenta 33

Pierson Farms bison meatballs served over Kindred Creamery smoked Gouda polenta, topped with fresh grated BelGioioso American Grana parmesan and microgreens

Roast Chicken Breast with Spring Orzo 29

Pan seared Bell and Evans airline chicken breast served over orzo tossed with Larryville Gardens spinach, Larryville Gardens garlic snips & swiss chard walnut pesto, and topped with white wine butter sauce and fresh grated BelGioioso American Grana parmesan

Grilled Tenderloin Filet 49

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter and served with roasted red potatoes and mixed greens, chopped asparagus, sliced onions and grated egg yolk tossed in lemon vinaigrette

Vegan Spring Matcha Crepes 20

Three house made matcha crepes with oat milk, filled with sliced onions, Larryville Gardens cocagne beans, River Valley Ranch portobello mushrooms, chopped asparagus and mixed greens served with vegan oat milk cream sauce

ENTRÉE SALADS & SANDWICHES

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

Cocagne Bean & Mushroom Salad 18

Larryville Gardens cocagne beans, sliced River Valley Ranch cremini mushrooms, mixed greens, sliced onions, Hooks Little Boy Blue cheese, tossed with bacon vinaigrette and served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10

Citrus Salad 17

Sliced oranges and sliced lemons tossed with pine nut , red onions, avocado, mixed greens, and V & K Honey vinaigrette served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10

Black Bean & Chickpea Burger 18

House made black bean and chickpea burger topped with mixed greens and garlic aioli, served on Wild Flour brioche bun

Grass Fed Beef Burger 19

Wisconsin grass-fed beef burger topped with sautéed mushrooms, crispy fried onions and Parmesan mornay sauce served on a Wild Flour brioche bun

Ground Tenderloin Sliders with Mango Salsa 17

Two ground tenderloin sliders topped with Hooks two-year white cheddar and house made mango salsa served on Wild Flour brioche sliders

Grilled Mushroom & Cheese with Pesto 17

Kindred Creamery smoked Gouda, Hooks two-year white cheddar, sliced River Valley Ranch portobello mushrooms and house made Larryville Gardens garlic snips & swiss chard walnut pesto served on grilled Wild Flour country bread