

APPETIZERS

Whitefish Mousse 16

Great Lakes whitefish and cream cheese mousse served with garlic aioli and rye fennel cracker and grilled BFree gluten-free bread

Panelle 13

Fried chickpea fritters served over garlic yogurt sauce with cilantro, mint, and peanut chutney

Prosciutto and Burrata Crostini 18

BelGioioso burrata and prosciutto served on grilled Wild Flour baguettes topped with a micro green salad and balsamic reduction

Warm Cheddar Kohlrabi Dip 16

Larryville Gardens kohlrabi mixed with Hooks two-year white cheddar, Kindred Creamery smoked gouda, cream cheese, roasted garlic, topped with panko and sautéed Larryville Gardens kale served with grilled Wild Flour baguettes and carrot sticks

House Made Soup of the Day Cup 5 /Bowl 6

Served with grilled Wild Flour country bread. All soups made from scratch using a classic technique to build flavor...slow cooking and 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: Lemon Chive Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled Wild Flour country bread

ENTRÉES

Great Lakes Seared Walleye with Roasted Red Potatoes 23

Pan seared and served over roasted potatoes and greens dressed in a lemon vinaigrette served with a side of white wine butter

Blackened Shrimp with Rice 29

Gulf shrimp grilled and served with basmati rice, cilantro and remoulade sauce

Cabernet BBQ Pork Spare Ribs 34

Slow cooked local pork spare ribs with house made Cabernet BBQ sauce, served with coleslaw and a buttermilk biscuit

Agretti Gnudi 26

House made ricotta and Larryville Garden agretti gnudi with parmesan served with bacon bits, white wine butter sauce

Roast Chicken Breast with Parmesan Risotto 29

Pan seared Bell and Evans airline chicken breast served over BelGioioso American Grana risotto and sautéed Larryville Gardens greens topped with white wine butter sauce

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 tossed in lemon vinaigrette

Vegan Risotto 20

Arborio rice tossed with Larryville Gardens spring onions, spring garlic, kale and swiss chard

ENTRÉE SALADS & SANDWICHES

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

Grilled Chicken & Blue Cheese Salad 24

Bell and Evans grilled chicken breast tossed with salad greens, Hooks Little Boy Blue cheese, sliced radishes, bacon bits, sliced red onions and blue cheese dressing served grilled Wild Flour country bread

Beet & Orange Salad 19

Larryville Gardens beets and orange salad topped with pepitas and Wisconsin goat cheese tossed in lemon chive vinaigrette served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast **8** 3 blackened grilled shrimp **10** 4 oz beef tips **10**

Bison Burger 20

Piersons bison burger topped with Kindred Creamery smoked Gouda, sautéed onions, sautéed River Valley Ranch cremini mushrooms and garlic aioli, served on Wild Flour brioche bun

Grass Fed Beef Burger 19

Wisconsin grass-fed beef burger topped with spring mix, Hooks two-year white cheddar, and sliced red onion served on a Wild Flour brioche bun

Grilled Ham & Cheese 18

Hooks two-year white cheddar, Kindred Creamery smoked Gouda, local ham and sautéed Larryville Gardens greens with cilantro, mint, and peanut chutney served on grilled Wild Flour brioche bread