

APPETIZERS

Beef Skewers 19

Ground tenderloin meatball skewers served with crispy garlic, sesame seeds, tamari glaze, parmesan cheese, and cherry tomato and fennel salad

Heirloom Tomatoes and Fresh Burrata 20

Locally grown heirloom tomatoes served with fresh Wisconsin BelGioioso burrata, local basil and balsamic reduction

Salmon Mousse 16

House made salmon mousse served in local cucumbers, with capers and fresh dill

Goat Cheese and Peach Tart 16

Wisconsin goat cheese tart topped with fresh basil, crushed walnuts, peach compote and spicy honey

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

ENTRÉES

Pan Seared Salmon with Strawberry Salsa 36

Alaskan wild-caught skin-on Sockeye salmon served over basmati rice and topped with strawberry salsa and white wine beurre blanc

Pork Tenderloin and Summer Succotash 34

Local grilled pork tenderloin served with white wine tomato and local sweet pepper succotash and topped with microgreens

Roast Chicken Breast with Summer Risotto 29

Pan seared Bell and Evans airline chicken breast served over sautéed local swiss chard, tomato and corn risotto and 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

Marinated Eggplant and Basmati Rice 21

Tamari marinated and seared eggplant served over basmati rice with diced sweet peppers, topped with sesame seeds and microgreens

ENTRÉE SALADS & SANDWICHES

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

Strawberry & Feta Salad 15

Sliced strawberries tossed with spring mix, feta cheese, mint, sliced red onions and balsamic vinaigrette, served grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast **8** 7 oz Alaskan skin-on Salmon **21** 4 oz beef tips **10**

Peach & Goat Cheese Salad 15

Sliced peaches tossed with mixed greens, toasted almonds, chèvre, corn, and honey vinaigrette served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast **8** 7 oz Alaskan skin-on Salmon **21** 4 oz beef tips **10**

Bison Burger 20

Piersons bison burger topped with Kindred Creamery smoked Gouda, fried onions, fried garlic scapes and garlic aioli, served on Wild Flour brioche bun

Grass Fed Beef Burger 19

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

Fish Tacos 20

Lightly battered cod topped with coleslaw and house made tartar sauce served in flour tortillas

Grilled Cheese with Tomato Corn Salsa 16

Hook's two-year white cheddar, Kindred Creamery smoked Gouda, and tomato corn salsa, served on grilled Wild Flour country bread

Chicken Salad Sandwich 17

Bell & Evans chicken, local rosemary, thyme and raw honey served on grilled Wild Flour cranberry walnut bread

Local Bacon, Lettuce and Heirloom Tomato Sandwich 17

Wilson Farms bacon, local heirloom tomato, spring mix and house made garlic aioli on grilled Wild Flour brioche bread

FRIDAY FISH FRY

Wisconsin Beer Battered or Baked Cod 19

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 **5**

Great Lakes Seared Pan Seared Walleye 23

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

Wisconsin Beer Battered Great Lakes Walleye 23

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