

Farmhouse Breakfast 12

Two local, cage free eggs your way, house made pork sausage, local bacon or ham, served with grilled Wild Flour country bread & roasted red potatoes with seasonal vegetables

Red Oak Omelet 15

Two local, cage free eggs with Wilson's bacon bits, tomato corn salsa and Hook's two year white cheddar served with grilled Wild Flour country bread & roasted red potatoes with seasonal vegetables

Strawberry Buttermilk Pancakes 13

Three house made buttermilk pancakes topped with strawberry compote made with strawberry wine, and house made Sassy Cow whipped cream and crushed walnuts, served with real Wisconsin maple syrup

Gluten Free Pancakes 16

House made almond flour pancakes topped with peach compote and house made Sassy Cow whipped cream, served with real Wisconsin maple syrup

Poached Eggs with Lox 13

Two local, cage free poached eggs topped with Scottish style salmon lox and served over mixed greens, served with grilled Wild Flour country bread & roasted red potatoes with seasonal vegetables

Breakfast Bison Burger 22

Local Pierson's Farm bison burger served on Wild Flour brioche bun topped with Kindred Creamery smoked gouda, one, local cage free over easy egg, local bacon and garlic aioli served with a side of roasted red potatoes with seasonal vegetables

Beef Tips and Eggs 20

6 oz seared beef tips & two local, cage free eggs your way, served with grilled Wild Flour country bread & roasted red potatoes with seasonal vegetables

Eggplant Stir Fry 14

Tamari and brown sugar marinated diced eggplant sautéed with local sweet peppers, onions and basmati rice topped with micro greens, sesame seeds and two local, cage free eggs your way served with grilled Wild Flour country bread

Red Oak Breakfast Sandwich 12

Two local, cage free eggs scrambled with local ham, onions, cremini mushrooms, Hooks white cheddar, spring greens, and garlic aioli on grilled Wild Flour country bread, served with roasted red potatoes with seasonal vegetables

Salmon Mousse and Eggs 16

House made salmon mousse spread over grilled Wild Flour country bread topped with two local, cage free eggs your way, and microgreen salad served with roasted red potatoes with seasonal vegetables

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

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