

APPETIZERS

Roasted Bone Marrow 22

Split grass-fed beef bone marrow topped with panko and BelGioioso American Grana served with local candy squash purée, bacon jam and sliced grilled Wild Flour country bread

Sautéed Beets and Goat Cheese 13

Locally grown, sautéed beets topped with candied pepitas, bourbon maple reduction and Wisconsin goat cheese

Warm Roasted Squash & Chickpea Hummus 14

House made hummus with chickpeas, tahini, and local candy squash, topped with pepitas and crispy sage and served with carrot sticks and gluten free flatbread

Sautéed Brussel Sprouts 12

Sautéed Brussel sprouts, red onion and garlic deglazed with white wine and butter topped with bacon bits and candied pecans

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

ENTRÉES

Pork Crepe 28

Slow roasted local pork, smoked Gouda, beet tops and onions rolled in an herb crepe served with crispy leeks and pork demi

Arctic Char with Couscous 32

Skin-on, pan-seared and wild caught Arctic char on couscous served with shaved Brussel sprouts, bacon bits and beurre blanc

Roast Chicken Breast with Pumpkin Risotto 29

Pan seared Bell and Evans airline chicken breast served over pumpkin risotto with sautéed local kale 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

Lamb Spare Ribs and Polenta 39

Pinn Oak Farms lamb served with polenta and buttermilk biscuit and microgreens

Vegan Stuffed Acorn Squash 19

Local acorn squash stuffed with tri-color quinoa, local candy squash, red and yellow onions, and shaved Brussel sprouts topped with pepitas and bourbon maple glaze

Chicken Mac & Cheese 27

Cavatappi tossed with a three-cheese, butternut squash, and Whole Hog pumpkin ale sauce, onions and grilled Bell & Evans chicken breast topped with panko and shaved BelGioioso American Grana

ENTRÉE SALADS & SANDWICHES

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

Squash & Goat Cheese Salad 15

Local squash and beets tossed with mixed greens, Wisconsin goat cheese, pepitas and orange vinaigrette served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10** 6.5 oz Arctic Char **21**

Autumn Apple Salad 15

Sliced Brightonwoods Orchard apples tossed with mixed greens, dried cranberries, crushed walnuts, sliced red onions and balsamic vinaigrette served with grilled Wild Flour country bread

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10** 6.5 oz Arctic Char **21**

Bison Burger 20

Pierson Farms bison burger topped with Hook's two-year white Cheddar, River Valley Ranch cremini mushrooms and garlic aioli served on a Wild Flour brioche bun

Grass Fed Beef Burger 19

Wisconsin grass-fed beef burger topped with Kindred Creamery smoked Gouda, house made bacon jam and mixed greens served on a Wild Flour brioche bun

Pulled Pork Tacos 18

Slow roasted, local pulled pork tossed with house made BBQ sauce topped with coleslaw and fried onions served in flour tortillas

Grilled Cheese with Cremini Mushrooms 16

Hook's two-year white cheddar, local kale and River Valley Ranch cremini mushrooms served on grilled Wild Flour country 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 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