



## Gluten Free Menu

### APPETIZERS

**Side Salad with Choice of Dressing 5** (Specify No Toast or GF Toast \$2 Upcharge)

Mixed greens with your choice of house made dressing: Lemon Vinaigrette, Balsamic Vinaigrette, Orange Vinaigrette, Ranch, and Hook's Blue Cheese

**Sautéed Beets & Goat Cheese 13**

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

**Roasted Squash & Chickpea Hummus 14**

House made hummus with chickpeas, tahini, and local North Georgia Candy Roaster, 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 topped with bacon bits and candied pecans

### ENTRÉES

**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 & Polenta 32**

Pinn Oak farms lamb served with polenta and microgreens (No Buttermilk Biscuit)

**Vegan Stuffed Acorn Squash 19**

Local acorn squash stuffed with couscous, local North Georgia Candy Roaster squash, red and yellow onions, and shaved Brussel sprouts topped with pepitas and bourbon maple glaze

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*

## ENTRÉE SALADS

### **Squash & Goat Cheese Salad 15** (Specify No Toast or GF Bread \$2 Upcharge)

Local squash and beets tossed with mixed greens, goat cheese, pepitas and orange vinaigrette

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

### **Autumn Apple Salad 15** (Specify No Toast or GF Bread \$2 Upcharge)

Sliced Brightonwoods Orchard apples tossed with mixed greens, dried cranberries, crushed walnuts, sliced red onions and balsamic vinaigrette

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

## SANDWICHES

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

### **Bison Burger 20**

Piersons bison burger topped with Hook's two-year white Cheddar, River Valley Ranch cremini mushrooms and garlic aioli (Specify No Bun or GF Bun \$2 Upcharge)

### **Grass Fed Beef Burger 19**

Wisconsin grass-fed beef burger topped with Kindred Creamery smoked Gouda, house made bacon jam and mixed greens (Specify No Bun or GF Bun \$2 Upcharge)

### **Grilled Cheese with Cremini Mushrooms 16** (GF Bread \$2 Upcharge)

Hook's two-year white cheddar, local kale and River Valley Ranch cremini mushrooms served on grilled B Free GF Bread

## FRIDAY FISH FRY

### **Wisconsin Baked Cod 19**

Served with house made roasted applesauce, twice cooked fries and cabbage & carrot slaw served with side of white wine butter Add 1 extra piece **5**

### **Pan Seared Walleye 23**

Served over roasted potatoes and greens dressed in a vinaigrette

## DESSERT

### **Pumpkin Crème Brulee 13**

Wisconsin cream custard with locally grown pumpkin puree, topped with classic brûléed sugar and candied pepitas served in a pumpkin shell with bourbon maple reduction

### **Red Oak Sundae 8**

Wisconsin made vanilla ice cream topped with house made warm caramel and hot chocolate sauces and whipped cream