

**Farmhouse Breakfast 12**

Two local, cage free eggs your way, house made pork sausage, local bacon or ham, served with grilled Pastries by Chad country bread and roasted red potatoes with seasonal vegetables

**Avocado Toast with Eggs 13**

Avocado purée spread over grilled Pastries by Chad country bread topped with two local, cage free eggs your way, spring greens, tossed with red onions and lemon vinaigrette

**Bananas Foster French Toast 13**

Thick sliced Pastries by Chad brioche bread, topped with sliced banana sauteed in rum, Sassy Cow cream and sugar, and whipped cream, served with pure Wisconsin maple syrup

**Hummus Toast and Eggs 13**

House made hummus with chickpeas, tahini, lemon and lime juices and togarashi over grilled Pastries by Chad country bread topped with two local, cage free eggs your way, and microgreen salad served with roasted red potatoes with seasonal vegetables

**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 Pastries by Chad country bread & roasted red potatoes with seasonal vegetables

**Chickpea Breakfast Bowl 14**

Two local, cage free eggs sunny side up, served over sautéed Larryville Gardens greens, chickpeas, River Valley Ranch cremini mushrooms and wild rice, topped with cilantro and limes

**Beef Tips and Eggs 20**

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

**Breakfast Bison Burger 23**

Local Pierson's Farm bison burger served on Pastries by Chad brioche bun topped with mixed greens Kindred Creamery smoked Gouda, local over easy egg, bacon bits and garlic aioli served with a side of roasted red potatoes with seasonal vegetables

**Red Oak Breakfast Sandwich 13**

Two local, cage free eggs scrambled with local ham, onions, cremini mushrooms, Hooks two year white cheddar, mixed greens, and garlic aioli on grilled Pastries by Chad country bread, served with roasted red potatoes with seasonal vegetables

**Ham and Gouda Crepes 13**

Wilson Farm's smoked ham & Kindred Creamery smoked gouda cheese are topped with warm Béchamel sauce and wrapped in our house made crepe, served with our roasted potatoes and seasonal vegetables

## ENTRÉE SALADS & SANDWICHES

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

### **Citrus Salad 17**

Sliced oranges and sliced lemons tossed with pine nuts, red onions, avocado, mixed greens, and balsamic vinaigrette served with grilled Pastries by Chad country bread

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

### **Seared Beef Tips with Blue Cheese Salad 25**

Grilled beef tenderloin tips and diced pineapple served over mixed greens and tossed with pineapple vinaigrette dressing and blue cheese crumbles served with toasted Pastries by Chad country bread

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

Wisconsin grass-fed beef burger topped with local bacon, feta cheese, mixed greens and house made citrus hummus served on a Pastries by Chad brioche bun

### **Bison Burger 20**

Pierson Farms bison burger topped with Kindred Creamery smoked gouda, River Valley Ranch sautéed cremini mushrooms and garlic aioli served on a Pastries by Chad brioche bun

### **Grilled Cheese and Ham 16**

Hook's two-year white cheddar, Kindred Creamery smoked gouda, Orchard Pasture Pigs sliced ham and Larryville Gardens greens on grilled Pastries by Chad country bread

### **Pulled Chicken Sliders 17**

Oven roasted Bell & Evans chicken, pulled and topped with Larryville Gardens greens, fried onions and lemon lime aioli served on Pastries by Chad brioche sliders

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