

APPETIZERS

Warm Parmesan Kale Dip 17

Chopped Larryville Gardens kale mixed with Wisconsin parmesan, cream cheese and roasted garlic, topped with crispy kale and served with grilled sliced BFree gluten free bread, carrot sticks and gluten free almond flour chips

Brie Crostini 14

Grilled sliced Pastries by Chad Baguettes topped with Schroeder Kase triple cream Brie, crushed walnuts, Filthy black cherry syrup & micro greens

Citrus & Chickpea Hummus 14

House made hummus with chickpeas, tahini, lemon and lime juices and togarashi, topped with pine nuts and served with carrot sticks and gluten free flatbread

Pineapple and Prosciutto Flatbread 17

Kindred Creamery smoked gouda, feta cheese, prosciutto, diced pineapple, sliced red onion, fresh chopped rosemary and balsamic reduction served on house made garlic brushed flatbread

House Made Soup of the Day Cup 5 / Bowl 6

Served with grilled Pastries by Chad 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, Lemon Vinaigrette, Pineapple Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled Pastries by Chad country bread

ENTRÉES

Cedar Plank Alaskan Salmon with Parmesan Risotto 36

Alaskan wild-caught skin-on Sockeye salmon cooked on a cedar plank and served over BelGioioso American Grana parmesan risotto topped with white wine lemon butter sauce and Larryville Gardens sautéed mixed kale and Swiss chard with lemon lime aioli

Vegan Sweet Rice Cake 20

Gluten free flour dredged risotto cake topped with spicy carrot cabbage mango slaw and maple bourbon reduction

Roast Chicken Breast with Wild Rice 29

Pan seared Bell and Evans airline chicken breast served over chickpeas and wild rice, topped with white wine butter sauce and spicy carrot cabbage mango slaw

Pork Tenderloin and Citrus Polenta 34

Peanut and sesame crusted local grilled garlic oil marinated pork tenderloin topped with tamari glaze, crispy garlic chips and green onions served with a side of citrus polenta

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

Ham Mac & Cheese 27

Cavatappi tossed with a three-cheese and Wisconsin beer sauce, Orchard Pasture Pigs cubed ham and sautéed spinach topped with chopped herbs, onions and browned parmesan panko topping

Lamb Skewer 33

Pinn Oak ground lamb meatballs served with wild rice, pickled red onions, Wisconsin goat cheese, tzatziki, fresh mint chimichurri and pomegranate seeds

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

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

SIDES TO SHARE

Twice Cooked Fries **8**

Sautéed River Valley Ranch Mushrooms **10**

Creamy Parmesan Risotto **12**

Mac and Cheese **12**