

Farmhouse Breakfast 14

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 15

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

Breakfast Poutine 16

Hand cut twice cooked fries topped with house made sausage gravy, julienned onions and two local, cage free eggs your way

Red Oak Mashed Potato Omelet 18

Two local, cage free eggs with house made mashed potatoes, bacon bits, Hook's two year white cheddar and topped with parmesan cream sauce, served with grilled Pastries by Chad country bread and roasted red potatoes with seasonal vegetables

Poached Eggs with Lox 15

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

Strawberry Rhubarb Buttermilk Pancakes 13

House made buttermilk pancakes topped with local strawberry rhubarb compote, powdered sugar and house made Sassy Cow whipped cream served with pure Wisconsin maple syrup and butter

Beef Tips and Eggs 23

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

Red Oak Breakfast Burrito 16

Two local, cage free eggs scrambled with diced onions, Wilson Farm Meats ground pork sausage, chopped asparagus, local greens, Hook's two year white cheddar and garlic aioli in spinach wrap served with roasted red potatoes and seasonal vegetables

Red Oak Breakfast Sandwich 14

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 14

Wilson Farm Meats smoked ham & Kindred Creamery smoked gouda cheese topped with warm Béchamel sauce and wrapped in our house made crepes, served with our roasted red potatoes and seasonal vegetables

ENTRÉE SALADS & SANDWICHES

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

Asparagus & Mushroom Salad 17

Chopped grilled asparagus, sautéed River Valley Ranch cremini mushrooms, sliced red onions, mixed greens, house made croutons, feta cheese and BelGioioso American Grana parmesan tossed with lemon vinaigrette and topped with a local, cage free poached egg

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10**

Strawberry & Goat Cheese Salad 17

Sliced strawberries tossed with spring mix, goat cheese, sliced red onions and balsamic vinaigrette served with grilled Pastries by Chad country bread

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10**

Grass Fed Beef Burger 21

Wisconsin grass-fed beef burger topped with goat cheese, pickled red onions and house made tzatziki served on a Pastries by Chad brioche bun

Bison Burger 24

Pierson Farms 100% bison burger topped with feta cheese, caramelized onions, sautéed River Valley Ranch cremini mushrooms and garlic aioli served on a Pastries by Chad brioche bun

Grilled Cheese and Bacon 18

Hook's two-year white cheddar, Kindred Creamery smoked gouda, Wilson Farm Meats bacon, sautéed Larryville Gardens greens and radish green, parsley and walnut pesto on grilled Pastries by Chad country bread

Grilled Chicken Sliders 21

Grilled Bell & Evans chicken breast topped with Larryville Gardens greens, Hook's Little Boy Blue cream sauce and fried onions 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***