

APPETIZERS

Creamy Asparagus with Parmesan 16

Grilled asparagus topped with BelGioioso American Grana parmesan cream sauce, crispy prosciutto, grated cured egg yolk, lemon zest and crushed hazelnuts

Roasted Baby Beet Salad 17

Local baby beets roasted and drizzled with V&K honey and tossed with arugula, pickled radishes and beets, goat cheese and beet vinaigrette topped with crushed walnuts

Grilled Chicken Flatbread 21

Grilled Bell and Evans chicken breast, Larryville Gardens greens, Hook's Little Boy Blue cheese sauce and fried onions served on house made garlic brushed flatbread

Kohlrabi Crostini 13

Grilled sliced Pastries by Chad Baguettes topped with local kohlrabi purée, crushed walnuts, house made strawberry rhubarb jam, dehydrated strawberries and micro greens

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, Beet Vinaigrette, Lemon Vinaigrette, Hook's Blue Cheese or Ranch served with grilled Pastries by Chad country bread

ENTRÉES

Whitefish with Strawberry Salsa and Parmesan Risotto 29

Great Lakes whitefish cooked on a cedar plank and served over BelGioioso American Grana parmesan risotto with dill white wine beurre blanc and topped with house made strawberry salsa

Vegan Spring Risotto 22

Arborio rice tossed with local kohlrabi purée, chopped asparagus, spring onions, River Valley Ranch cremini mushrooms, Larryville Gardens greens and topped with sliced avocado and microgreens

Roast Chicken Breast with Roasted Red Potatoes 31

Pan seared Bell and Evans airline chicken breast served over fried roasted red potatoes, spring onions and chopped asparagus topped with BelGioioso American Grana parmesan cream sauce and Wilson Farm Meats bacon bits

Pork and Orzo 28

Orchard Pasture Pigs ground pork, orzo, diced onions, Larryville Gardens greens, radish green, parsley and walnut pesto, feta cheese and American Grana parmesan

Grilled Tenderloin Filet 50

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter and served with garlic mashed potatoes and mixed greens tossed in lemon vinaigrette

Beef Meatball Mac & Cheese 39

Cavatappi tossed with a three-cheese and Wisconsin beer sauce, ground tenderloin meatballs, diced onions and mixed greens topped with chopped rosemary and browned parmesan panko topping

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

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 Parmesan Fries **9**

Sautéed River Valley Ranch Mushrooms **10**

Garlic Parmesan Mashed Potatoes **12**

Mac and Cheese **12**

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