

**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

**Red Hummus Toast with Eggs 14**

House made red pepper hummus with chickpeas, tahini, lemon and lime juices 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

**Zucchini Fritters with Eggs 16**

Three made from scratch zucchini fritters served with two, local cage free poached eggs, avocado crema, grated Belgioioso American Grana Parmesan and garlic aioli

**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

**Peach and Blueberry French Toast 15**

Thick sliced Pastries by Chad brioche bread, topped with blueberry compote, sliced peaches, powdered sugar, whipped cream, crushed candied pecans and fresh mint, served with pure Wisconsin maple syrup

**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, locally grown Heirloom tomatoes, local greens, Hook's two year white cheddar and garlic aioli in a 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 Brioche 21**

Sliced Pastries by Chad brioche bread topped with mixed greens, locally grown Heirloom tomatoes, Wilson Farm Meats sliced ham and pulled pork, sliced red onions and a local cage free Sunnyside egg, served with roasted red potatoes with seasonal vegetables

## ENTRÉE SALADS & SANDWICHES

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

### **Peach & Blueberry Salad 17**

Sliced peaches and local blueberries tossed with mixed greens, tri-colored quinoa, red onions and red wine blueberry vinaigrette, topped with goat cheese and red wine reduction, served with grilled Pastries by Chad country bread

**Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10 3 Grilled Shrimp 10**

### **Roasted Cherry Tomato Salad 17**

Local oven roasted cherry tomatoes with rosemary tossed with mixed greens, local sliced cucumbers, sliced red onion and house made ranch dressing topped with feta cheese and house made croutons

**Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10 3 Grilled Shrimp 10**

### **Grass Fed Beef Burger 21**

Wisconsin grass-fed beef burger topped with Kindred Creamery smoked gouda, sliced local tomatoes and red onions, mixed greens and house made avocado crema served on a Pastries by Chad brioche bun

### **Bison Burger 24**

Pierson Farms 100% bison burger topped with hook's two-year white cheddar, mixed greens, sautéed River Valley Ranch cremini mushrooms and smoked red pepper hummus served on a Pastries by Chad brioche bun

### **Bacon, Lettuce and Tomato 18**

Wilson Farm Meats bacon, locally grown heirloom tomatoes, mixed greens and garlic aioli served on grilled Pastries by Chad brioche pan bread

### **Grilled Cheese 16**

Hook's two-year white cheddar, Kindred Creamery smoked gouda and sautéed Larryville Gardens greens on grilled Pastries by Chad country bread, served with a side of house made tomato sauce

### **BBQ Pulled Pork Sliders 21**

Wilson Farm Meats pulled pork tossed in house made Sprecher's root beer BBQ sauce, topped with cabbage and carrot slaw 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**