

## APPETIZERS

### **Heirloom Tomatoes and Fresh Burrata 21**

Locally grown heirloom tomatoes served with fresh Wisconsin Belgioioso burrata, local basil and balsamic reduction

### **Roasted Red Pepper Hummus 14**

House made red pepper hummus topped with local oven roasted cherry tomatoes with rosemary, microgreens and extra virgin olive oil served with carrot sticks and sliced grilled house made flatbread

### **Zucchini Fritters 17**

Made from scratch local zucchini fritters and house made tomato sauce served with avocado crema, topped with microgreens and Belgioioso American Grana parmesan

### **Charcuterie Board 22**

Hooks two-year white cheddar, Kindred Creamery smoked Gouda, fried bacon maple goat cheese pucks, prosciutto and soppressata served with dried dates, walnuts and sliced grilled Pastries by Chad baguettes

### **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: Red Wine Blueberry Vinaigrette, Lemon Vinaigrette, Hook's Blue Cheese or Ranch 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 red pepper coulis cherry tomatoes, cucumbers, bacon bits and microgreens

### **Vegan Zucchini Noodles 21**

Local zucchini noodles tossed with onions, sweet peppers and local eggplant, topped with house made tomato sauce and fresh basil

### **Roast Chicken Breast with Garlic Mashed Potatoes 31**

Pan seared Bell and Evans airline chicken breast served over garlic mashed potatoes, local French filet beans and blueberry gastrique

### **Grilled Tenderloin Filet 50**

8oz Aspen Ridge tenderloin 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

### **Surf & Turf 46**

Three wild caught gulf shrimp and Aspen Ridge tenderloin filet medallions served with Kindred Creamery smoked gouda polenta, house made cilantro chimichurri and microgreens

### **BBQ Pork Mac & Cheese 35**

Cavatappi tossed with a three-cheese and Wisconsin beer sauce, Wilson Farm Meats pulled pork tossed in house made Sprecher's root beer BBQ sauce, diced onions and tomatoes topped with chopped rosemary, parsley and browned parmesan panko topping

## 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

## FRIDAY FISH FRY

### **Wisconsin Beer Battered or Baked Cod 19**

Served with house made roasted applesauce, twice cooked fries, and cabbage and 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 and carrot slaw

## SIDES TO SHARE

Twice Cooked Parmesan Fries 10

Sautéed River Valley Ranch Mushrooms 10

Garlic Parmesan Mashed Potatoes 12

Mac and Cheese 12