

APPETIZERS

***Shrimp and Pumpkin Polenta 17**

Three grilled Gulf shrimp served over creamy pumpkin polenta, topped with micro greens and pepitas

Sautéed Brussel Sprouts 12

Sautéed Brussel sprouts, red onion and garlic deglazed with white wine and butter topped with bacon bits and candied pecans

Fall Cheese Board 22

Roasted butternut squash, sliced Brightonwoods Orchard apples, dried cranberries, soppressata, Hooks 2-year white cheddar, Kindred Creamery smoked Gouda, Wood River Creamery cracked pepper cheddar gruyere, Hooks little boy blue and grilled country bread

Maple Bourbon Fried Goat Cheese Pucks 15

Wilson Farm Meats bacon and goat cheese pucks, served over maple bourbon reduction and topped with microgreens

House Made Soup of the Day Cup 5 /Bowl 6

Served with grilled 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: Lemon Vinaigrette, Balsamic Vinaigrette, Hook's Blue Cheese or Ranch served with grilled country bread

ENTRÉES

***Cedar Plank Alaskan Salmon & Couscous 36**

Alaskan wild-caught skin-on salmon cooked on a cedar plank served with couscous, shaved Brussel sprouts, prosciutto and thyme cream sauce

***Roast Chicken Breast with Pumpkin Risotto 31**

Pan seared Bell and Evans airline chicken breast served over pumpkin pureé and parmesan risotto tossed with sautéed local kale and topped with white wine butter sauce

***Grilled Tenderloin Filet 50**

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

Vegan Stuffed Butternut Squash 21

Roasted locally grown butternut squash filled with wilted local greens, quinoa, dried cranberries, and walnuts, cubed butternut squash topped with a maple glaze

***Pork Shepard's Pie 35**

Local pulled pork, red wine demi-glace, celery, onions and carrots topped with crisp mashed potatoes and Hooks two-year white cheddar and shaved BelGioioso American Grana

***Bison Meatloaf 40**

Pierson's ground bison and BelGioioso American Grana meatloaf served over cremini mushroom creamy orzo, local greens, red wine cream sauce topped with crispy potatoes

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions*

ENTRÉE SALADS & SANDWICHES

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

Apple & Burrata Salad 22

Mixed salad greens with Brightonwoods Orchard sliced apples, crushed pistachios, and BelGioioso Burrata topped with lemon vinaigrette and served with grilled country bread

Add *6 oz Bell & Evans chicken breast 8 *4 oz beef tips 8 *7oz Alaskan Sockeye Salmon 21

***Beef Tip Blue Cheese Salad 25**

Mixed salad greens with Hooks Little Boy Blue cheese dressing, red onions, shaved carrots, tenderloin beef tips, topped with blue cheese crumbles and served with grilled country bread

***Beef Burger 21**

Grass fed beef burger topped with Wood River Creamery cracked pepper cheddar gruyere, sautéed River Valley Ranch cremini mushrooms and garlic aioli served on Brioche bun

***Ground Tenderloin Sliders 21**

Ground tenderloin sliders with goat cheese and bacon jam served on brioche slider buns

Grilled Cheese 16

Brightonwoods Orchard sliced apples, crushed pistachios and sliced BelGioioso Burrata served on brioche pan bread

Butternut Squash Flatbread 21

Locally grown butternut squash, hickory smoked bacon bits, crispy sage, pine nuts, spicy maple glaze and shaved BelGioioso American Grana served on house made flatbread

FRIDAY FISH FRY

***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

Parmesan Risotto 12

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