

***Farmhouse Breakfast 14**

Two local, cage free eggs your way, house made pork sausage, local bacon or ham, served with grilled country bread and roasted red potatoes with seasonal vegetables

***Red Oak Croque Madame 19**

Brioche panbread, Belgioioso American Grana, smoked gouda and Wilson's sliced ham topped with broiled thyme cream sauce with a sunny-side up egg served with roasted red potatoes and seasonal vegetables

Cinnamon Apple Crumble Buttermilk Pancakes 15

Homemade buttermilk pancakes topped with cinnamon apple compote, oat crumble, house made Sassy Cow whipped cream and served with real Wisconsin maple syrup

***Breakfast Butternut Squash 21**

Local acorn squash stuffed with tri-color quinoa, onions and shaved Brussel sprouts topped with thyme cream sauce and a local cage free over easy egg

***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 country bread and roasted red potatoes with seasonal vegetables

***Beef Tips and Eggs 23**

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

***Red Oak Breakfast Burrito 18**

Two local, cage free eggs scrambled with Pierson's ground bison, diced onion, sautéed cremini mushrooms, local greens, Wood River Creamery cracked pepper cheddar gruyere 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 country bread, served with roasted red potatoes and seasonal vegetables

***Polenta and Eggs 15**

House made creamy pumpkin polenta topped with two local, cage free sunnyside-up eggs, Wilson Farms bacon bits, pepitas and microgreen salad

***Breakfast Beef Burger 26**

Grass fed beef burger topped with Wood River Creamery cracked pepper cheddar gruyere, sautéed River Valley Ranch cremini mushrooms, Wilson Farm Meats bacon, and garlic aioli topped with a local, cage free over-easy egg served on Brioche bun with hand cut twice cooked fries

**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 and 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

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