



Gluten Free Brunch Menu

***Farmhouse Breakfast 14 (Specify No Toast or GF Toast \$2 Upcharge)**

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

***Breakfast Butternut Squash 21**

Local butternut squash stuffed with tri-color quinoa, onions, shaved Brussel sprouts topped with cream sauce and a local cage free over easy egg and served with roasted red potatoes and seasonal vegetables

***Poached Eggs with Lox 15 (Specify No Toast or GF Toast \$2 Upcharge)**

Two local, cage free poached eggs topped with Scottish style salmon lox and served over mixed greens, served with grilled gluten free bread and roasted red potatoes with seasonal vegetables

***Beef Tips and Eggs 23 (Specify No Toast or GF Toast \$2 Upcharge)**

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

***Red Oak Breakfast Sandwich 14 (Specify GF Toast \$2 Upcharge)**

Two local, cage free eggs scrambled with local ham, onions, cremini mushrooms, Hooks two year white cheddar, mixed greens, and garlic aioli on grilled gluten free bread, served with roasted red potatoes and seasonal vegetables

***Polenta and Eggs**

House made creamy pumpkin polenta topped with two local, cage free eggs sunny-side up eggs, Wilson Farm Meats bacon bits, pepitas and microgreen salad

***Breakfast Beef Burger 26 (Specify No Bun or GF Bun \$2 Upcharge)**

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 a Gluten free 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 (Specify No Toast or GF Bread \$2 Upcharge)

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 17 (Specify No Toast or GF Bread \$2 Upcharge)**

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

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

***Grass Fed Beef Burger 21 (Specify No Bun or GF Bun \$2 Upcharge)**

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

Grilled Cheese 18 (Specify Gluten Free Bread)

Brightonwoods Orchard sliced apples, crushed pistachios and sliced BelGioioso Burrata

Butternut Squash Flatbread 23 (Specify Gluten Free Flat Bread)

Locally grown butternut squash, hickory smoked bacon bits, crispy sage, pine nuts, spicy maple glaze and shaved

BelGioioso American Grana

DESSERT

Lemon Bar 9

Gluten free Kinnikinnick graham cracker crust, lemon curd, lemon zest, snow sugar, raspberry jam and seasonal fruit

Red Oak Sundae 8

Wisconsin made vanilla ice cream topped with house made warm caramel and hot chocolate sauces and Sassy Cow whipped cream

Red Wine Poached Pear 10

Cedarburg Spice wine poached pear, candied pecans, caramel drizzle and Wisconsin made vanilla ice cream

Keto Cheesecake 12

Sugar free, gluten free house made cheesecake (*Ask your server for this week's flavor*)

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