

***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 Omelet 18**

Two local, cage free eggs with house made mashed potatoes, bacon bits, Hook's two year white cheddar and topped with Kindred Creamery Smoked Gouda and rosemary cream sauce, served with grilled country bread and roasted red potatoes with seasonal vegetables

***Cranberry French Toast 13**

Pastries by Chad brioche bread made with local eggs topped with cranberry compote, crushed walnuts and house made whipped cream, served with real Wisconsin maple syrup

***Rice and Egg Bowl 15**

Basmati rice sautéed with mushrooms, caramelized onions and green lentils topped with two local, cage free eggs your way and served with a side of country bread

***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 & roasted red potatoes with seasonal vegetables

***Red Oak Breakfast Sandwich 14**

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

***Beef Tips and Eggs 23**

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

***Breakfast Poutine 18**

Hand cut twice cooked fries topped with house made sausage gravy, julienned onions and two local, cage free eggs your way

***Breakfast Burrito 18**

Wilson's pulled pork, diced onions, Wood River cracked pepper gruyere, Thai Aioli, and frisée greens served with roasted red potatoes with seasonal vegetables

***Ham and Gouda Crepes 14**

Wilson Farm's smoked ham & Kindred Creamery smoked gouda cheese topped with warm rosemary cream sauce and wrapped in our house made crepe, served with roasted potatoes and seasonal vegetables

***Breakfast Bison Burger 26**

Pierson Farms 100% pure ground bison burger served on a brioche bun topped with mixed greens, Kindred Creamery smoked Gouda, local over easy egg, bacon bits and garlic aioli 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

***Cranberry and Grilled Chicken Salad 24**

Grilled Bell and Evans boneless chicken breast, spring mix, fresh whole cranberries and red onions, tossed in cranberry balsamic vinaigrette, topped with feta cheese and rosemary croutons

***Frisée Salad 18**

Curly endive tossed with creamy bacon dressing, croutons, local bacon, BelGioioso American Grana cheese topped with Yuppie Hill poached egg

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10** 3 grilled shrimp **12**

***Bison Burger 24**

Pierson Farms 100% ground Bison burger, served on brioche bun, topped with Kindred Creamery smoked Gouda, River Valley cremini mushrooms and garlic aioli

***Beef Burger 21**

Wisconsin grass fed beef, Wood River Creamery cracked pepper cheddar gruyere, garlic Thai citrus aioli, fried jalapenos and frisée greens on a brioche bun

Grilled Cheese 17

Hooks two year white cheddar, Kindred Creamery smoked Gouda, caramelized onions, and creamy bacon dressed frisée served on grilled country bread

***Pulled Pork & Sprecher's BBQ Sauce Sliders 19**

Slow roasted, local pulled pork tossed with house made spicy Sprecher's root beer BBQ sauce topped with coleslaw and served on brioche slider buns