

**\*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

**Turtle Buttermilk Pancakes 15**

Three house made buttermilk pancakes drizzled with house made warm caramel and hot chocolate sauces, topped Sassy Cow whipped cream and candied pecans, served with real Wisconsin maple syrup upon request

**Avocado Toast with Eggs 14**

Avocado purée spread over grilled country bread topped with two local, cage free eggs your way and spring greens tossed with red onions and lemon vinaigrette

**\*Whitefish Mousse and Eggs 20**

House made whitefish mousse topped with two, local cage free eggs your way and microgreen salad served over grilled country bread and roasted red potatoes with seasonal vegetables

**\*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 Tip Burrito 23**

Two local, cage free eggs scrambled with 6 oz seared beef tips , 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

**\*Hanger Steak and Eggs 23**

Garlic and rosemary marinated grilled and sliced 6oz hanger steak with two local, cage free eggs your way, served with grilled country bread and roasted red potatoes with seasonal vegetables

**\*Ham, Brioche and Eggs 18**

Orchard Pasture Pigs sliced ham served over spring mix and brioche bread topped with cream sauce and two local, cage free eggs your way with roasted red potatoes with seasonal vegetables

**\*Vegan Chickpea Curry Breakfast Bowl 16**

Two local, cage free eggs sunny side up, served over sautéed greens, curried chickpeas, River Valley Ranch cremini mushrooms and wild rice, coconut milk curry sauce and cilantro topped with sesame seeds

## ENTRÉE SALADS & SANDWICHES

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

### **Citrus Salad 17**

Sliced oranges and sliced lemons tossed with pine nuts, red onions, avocado, mixed greens, and balsamic vinaigrette served with grilled country bread

**Add** 6 oz Bell & Evans chicken breast **8**      4 oz beef tips **10**

### **Grilled Chicken Breast and Blue Cheese Salad 24**

Bell and Evans grilled chicken breast and diced pineapple served over mixed greens and tossed with pineapple vinaigrette dressing and blue cheese crumbles served with grilled country bread

### **Ground Tenderloin Sliders with Mango Salsa 21**

Two ground tenderloin sliders topped with Hooks two-year white cheddar and house made mango salsa served on grilled brioche slider buns

### **Bison Burger 24**

Pierson Farms bison burger topped with Kindred Creamery smoked gouda, River Valley Ranch sautéed cremini mushrooms and garlic aioli served on a grilled brioche bun

### **Grass Fed Beef Burger with Grilled Pineapple 21**

Wisconsin grass-fed beef burger topped with grilled pineapple, Hooks two year white cheddar, and lime aioli served on a grilled brioche bun

### **Brie Grilled Cheese 17**

Grilled Rustic bread, melted brie cheese and filthy black cherry sauce