

***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

***Strawberry Rhubarb French Toast 13**

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

***Vegan Radish Hummus Toast 12**

Radish Greens hummus spread over grilled country bread topped with spring mix tossed with red onions, radishes and lemon vinaigrette

***Asparagus Omelet 17**

Chopped local asparagus, diced onions, local bacon bits, hooks two year white cheddar filled in two egg omelet served with grilled country bread & 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

*** Breakfast Burrito 17**

Two local, cage free eggs scrambled with sage pork sausage , diced onion, sautéed cremini mushrooms, baby bok choy, Wood River Creamery cracked pepper cheddar gruyere and garlic aioli in a spinach wrap served with roasted red potatoes and seasonal vegetables

***Tenderloin Meatloaf Benedict 23**

Sliced tenderloin meatloaf served on homemade buttermilk biscuit, topped with two poached eggs and smoked Gouda cream sauce, served with roasted red potatoes and seasonal vegetables

***Ham, Brioche and Eggs 18**

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

***Salmon Toast and Eggs 22**

Alaskan wild-caught salmon served over gluten free toast, parsley and chive pesto, topped with two poached eggs 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

Asparagus & Mushroom Salad 18

Chopped grilled asparagus, sautéed River Valley Ranch cremini mushrooms, sliced red onions, mixed greens, feta cheese and BelGioioso American Grana parmesan tossed with lemon vinaigrette and topped with a local, cage free poached egg served with grilled country bread

***Add** 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10 6.5oz Sockeye Salmon 21

Strawberry & Goat Cheese Salad 17

Sliced strawberries tossed with spring mix, goat cheese, sliced red onions and balsamic vinaigrette served with grilled country bread

***Add** 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10 6.5oz Sockeye Salmon 21

***Beef Tip and Blue Cheese Salad 27**

Certified humanely raised tenderloin beef tips tossed with spring mix, red onions, local radishes, blue cheese dressing, and Hooks Little Boy Blue cheese crumbles served with grilled country bread

***Bison Sliders 24**

Pierson Farms 100% bison sliders topped with feta cheese, caramelized onions, sautéed River Valley Ranch cremini mushrooms and garlic aioli served on a Pastries by Chad brioche bun

***Grass Fed Beef Burger 21**

Wisconsin grass-fed beef burger topped with Hooks 2 year white cheddar and strawberry jalapeno salsa served on a Pastries by Chad brioche bun

***Grilled Cheese and Bacon 20**

Hook's two-year white cheddar, Woodriver cracked pepper cheddar gruyere, Wilson Farm Meats bacon, parsley and walnut pesto on grilled Pastries by Chad country bread

**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*