

APPETIZERS

Creamy Asparagus with Parmesan 17

Grilled asparagus topped with BelGioioso American Grana parmesan cream sauce, crispy prosciutto, grated cured egg yolk, lemon zest and crushed hazelnuts

Wisconsin Cheese and Meat Board 24 (Serves 2)

Hooks 2 year aged white cheddar, Kindred Creamery smoked gouda, feta, hot sopressata, prosciutto, dried cranberries, and strawberry rhubarb compote served with grilled sliced Pastries by Chad baguettes

Radish Green Hummus 15

House made radish greens hummus with chickpeas, tahini, lemon and lime juices topped with local shaved radishes served with carrot sticks and almond chips

***Grilled Chicken Flatbread 22**

Grilled Bell and Evens chicken breast, local greens, Kindred Creamery smoked gouda, feta, red onions, and gouda cream sauce topped with chopped rosemary, parsley and thyme

House Made Soup of the Day Cup 5/Bowl 6

Served with grilled country bread. All soups made from scratch using a classic technique to build flavor...slow cooking and fresh local ingredients are the core philosophy of our kitchen

Side Salad with Choice of Dressing 5

Mixed greens with your choice of house made dressing: Balsamic Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled country bread

ENTRÉES

***Pork and Orzo 29**

Orchard Pasture Pigs ground pork, orzo, diced onions, Larryville Gardens greens, parsley, chive and walnut pesto, feta cheese and American Grana parmesan

Vegan Spring Risotto 22

Arborio rice with vegan parsley and chive pesto, chopped asparagus, River Valley Ranch cremini mushrooms, baby bok choy and Larryville Gardens greens

***Ground Tenderloin Meatloaf 38**

Served with buttermilk biscuit, BelGioioso American Grana parmesan polenta and bourbon gravy

***Roast Chicken Breast with Roasted Red Potatoes 32**

Pan seared Bell and Evans airline chicken breast served over fried roasted red potatoes and chopped asparagus topped with Kindred Creamery Gouda cream sauce and bacon bits

***Smoked Salmon with Strawberry Salsa and Parmesan Risotto 36**

Alaskan wild caught sockeye salmon cooked on a cedar plank and served over BelGioioso American Grana parmesan risotto with dill white wine beurre blanc and topped with house made strawberry jalapeno salsa

***Grilled Tenderloin Filet 50**

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter and served with roasted red potatoes and mixed greens tossed in lemon vinaigrette

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

***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

FRIDAY FISH FRY

***Beer Battered or Baked Cod 19**

Served with house made roasted applesauce, twice cooked fries, and cabbage and carrot slaw

***Baked cod served with side of white wine butter. Add 1 extra piece 5**

***Great Lakes Pan Seared Walleye 23**

Pan seared and served over roasted potatoes and greens dressed in a lemon vinaigrette served with a side of white wine butter

***Wisconsin Beer Battered Great Lakes Walleye 23**

Served with house made roasted applesauce, twice cooked fries and cabbage and carrot slaw

SIDES TO SHARE

Twice Cooked Parmesan Fries 10

Sautéed River Valley Ranch Mushrooms 10

Cheesy Parmesan Polenta 12

Parmesan Risotto 12

**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*