



## **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 BFree gluten free bread and roasted red potatoes with seasonal vegetables

### **\*Vegan Radish Hummus Toast 14 (Specify GF Toast)**

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

### **\*Asparagus Omelet 19 (Specify GF Toast)**

Chopped local asparagus, diced onions, local bacon bits, hooks two year white cheddar filled in two egg omelet served with grilled gluten free bread & roasted red potatoes with 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 roasted red potatoes with seasonal vegetables

### **\*Red Oak Breakfast Sandwich 18 (Specify GF Toast)**

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

### **\*Ham, Toast and Eggs 20 (Specify GF Toast)**

Orchard Pasture Pigs sliced ham served over spring mix and gluten free 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

*\*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

### **Asparagus & Mushroom Salad 18 (Specify No Toast or GF Toast \$2 Upcharge)**

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

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

### **Strawberry & Goat Cheese Salad 17 (Specify No Toast or GF Toast \$2 Upcharge)**

Sliced strawberries tossed with spring mix, goat cheese, sliced red onions and balsamic vinaigrette

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

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

## SANDWICHES

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

### **Bison Sliders 24 (Specify No Bun or GF Bun \$2 Upcharge as Whole Burger)**

Pierson Farms 100% bison sliders topped with feta cheese, caramelized onions, sautéed River Valley Ranch cremini mushrooms and garlic aioli

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

Wisconsin grass-fed beef burger topped with Hooks 2 year white cheddar and strawberry jalapeno salsa

### **Grilled Cheese and Bacon 24 (Specify GF Bread)**

Hook's two-year white cheddar, Woodriver cracked pepper cheddar gruyere, Wilson Farm Meats bacon, parsley and walnut pesto on grilled gluten free 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*