

**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 Pepper Hummus Toast with Eggs 15**

House made red pepper hummus with chickpeas, tahini, lemon and lime juices over grilled country bread topped with two local, cage free eggs your way, and mixed greens served with roasted red potatoes and seasonal vegetables

**Blueberry and Peach Buttermilk Pancakes 15**

Three house made buttermilk pancakes topped with blueberry and peach compote, powdered sugar and house made whipped cream served with pure Wisconsin maple syrup and butter

**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 and roasted red potatoes with seasonal vegetables

**Eggplant Stir Fry 16**

Tamari and brown sugar marinated diced eggplant sautéed with local sweet peppers, onions and basmati rice topped with mixed greens, sesame seeds and two local, cage free eggs your way and served with grilled country bread

**Beef Tips and Eggs 23**

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

**Red Oak Omelet 17**

Two local, cage free eggs with Wilson's bacon bits, tomato corn salsa and Hook's two year white cheddar served with grilled country bread and roasted red potatoes with seasonal vegetables

**Red Oak Breakfast Sandwich 14**

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

**Breakfast Burrito 16**

Two local, cage free eggs scrambled with sage pork sausage, black bean and corn salsa and garlic lime aioli in a spinach wrap served with roasted red potatoes and seasonal vegetables

**Breakfast Beef Burger 24**

Wisconsin grass-fed beef burger served on a grilled brioche bun topped with Hook's two-year white cheddar, sliced Heirloom tomatoes, Wilson Farm Meats bacon, a local cage free over easy egg, mixed greens and garlic lime aioli served with roasted red potatoes and seasonal vegetables

## ENTRÉE SALADS & SANDWICHES

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

### Roasted Cherry Tomato Salad 18

Local oven roasted cherry tomatoes with rosemary and thyme tossed with mixed greens, local sliced cucumbers, sliced red onion and house made ranch dressing topped with feta cheese and house made croutons

**Add** 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10** 3 Grilled Shrimp **10**

### Peach & Goat Cheese Salad 17

Sliced peaches tossed with mixed greens, toasted almonds, chèvre, corn, and honey vinaigrette served with grilled country bread

**Add** 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10** 3 Grilled Shrimp **10**

### Grilled Cheese with Tomato Corn Salsa 16

Hook's two-year white cheddar, Kindred Creamery smoked Gouda, and tomato corn salsa, served on grilled country bread

### Bison Burger 24

Pierson Farms 100% bison burger topped with hook's two-year white cheddar, mixed greens, sautéed River Valley Ranch cremini mushrooms and smoked red pepper hummus served on a grilled brioche bun

### Chicken Salad Wrap 18

Bell & Evans chicken, local rosemary, thyme and raw honey served in a spinach tortilla

### Grass Fed Beef Burger 21

Wisconsin grass-fed beef burger topped with Feta and togarashi peach compote served on spring mix and a grilled brioche bun

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness*