

***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

***Avocado Toast with Eggs 14**

Avocado purée spread over grilled gluten free bread with two local, cage free eggs poached, pickled red onions and sesame seeds, served with a side of roasted red potatoes and 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 and roasted red potatoes with seasonal vegetables

Pineapple French Toast 17

Sliced brioche pan bread French toast topped with pineapple compote, Wisconsin made vanilla ice cream, honey lime drizzle and candied pecans

***Red Oak Breakfast Sandwich 16**

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

***Tenderloin Beef Tips and Eggs 31**

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

***Breakfast Burrito 19**

Orchard Pastured Pigs ground pork sausage, diced onions, smoked gouda, gochujang, garlic and citrus aioli, mango jalapeno salsa, green onions, avocado, mixed greens, and two local, cage free eggs scrambled in a spinach wrap served with roasted red potatoes and seasonal vegetables

***Savory Pork Belly Crepes 15**

Local diced pork belly and Kindred Creamery smoked gouda topped with warm rosemary cream sauce and wrapped in our house made crepe, served with roasted potatoes with seasonal vegetables

***Breakfast Bison Burger 29**

Pierson Farms 100% ground bison burger served on a grilled gluten free bun topped with mixed greens, Kindred Creamery smoked gouda, local cage free over easy egg, bacon bits and garlic aioli served with roasted red potatoes with seasonal vegetables

***Chickpea Curry Breakfast Bowl 22**

Curried chickpeas and cremini mushrooms served with basmati rice, coconut milk curry sauce, kale, sliced red onions and cilantro topped with two local cage free eggs your way and sesame seeds

ENTRÉE SALADS & SANDWICHES

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

***Chicken Sandwich with Mango Jalapeno Salsa 23**

Bell and Evans boneless chicken breast topped with Kindred Creamery smoked gouda, house made mango jalapeno salsa and gochujang citrus garlic aioli served on a grilled brioche bun

***Bison Burger 29**

Piersons 100% ground bison burger topped with grilled pineapple, local bacon, Hook's two-year white cheddar and Sprecher's root beer BBQ sauce, served on a grilled brioche bun

***Grilled Ham and Cheese Sliders 20**

Cracked pepper cheddar gruyere, Orchard Pasture Pigs sliced ham and mixed greens served on house made parmesan herb sliders

Vegan Chickpea Curry Wrap 20

Curried chickpeas and cremini mushrooms served with basmati rice, coconut milk curry sauce, kale, sliced red onions and local sautéed greens in a spinach wrap

***Grass Fed Beef Burger of the Week**

Wisconsin grass-fed beef burger served on a Pastries by Chad brioche bun

Ask Your Server for this Week's Burger Special

Citrus Salad 17

Sliced oranges, limes and 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 9 4 oz beef tips 12**

***Beef Tip and Pineapple Salad with Blue Cheese Crumbles 31**

Tenderloin beef tips and diced pineapple served over spring mix, pineapple vinaigrette and blue cheese crumbles, served with grilled 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*