

APPETIZERS

Warm Parmesan Kale Dip 19

Chopped local kale mixed with Belgioioso American grana, cream cheese and roasted garlic, topped with crispy kale and served with gluten free almond flour chips and carrot sticks

***Pork Belly Arancini 16**

Four local pork belly and Belgioioso American grana fried risotto balls served with gochujang, garlic citrus aioli and turnip purée

Pineapple and Prosciutto Flatbread 18

Kindred Creamery smoked gouda, feta cheese, prosciutto, diced pineapple, sliced red onion, fresh chopped rosemary and balsamic reduction served on house made garlic brushed flatbread

***Great Lakes Whitefish Cake with Mango Jalapeno Salsa 22**

House smoked whitefish cake topped with mango jalapeño salsa and served with white wine citrus buerre blanc

House Made Soup of the Day Cup 5 /Bowl 7

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, Pineapple Vinaigrette, Ranch, and Hook's Blue Cheese served with grilled country bread

ENTREES

***Roast Chicken Breast with Saffron Risotto 33**

Bell and Evans Airline chicken breast served over saffron risotto, sautéed local greens, and mango tossed in chili powder with white wine butter sauce

*** Grilled Tenderloin Filet 63**

8oz filet topped with herbed butter, served with roasted red potatoes and honey glazed carrots

***Add Mushroom & Red Wine Demi or Parmesan, Pecan or Peppercorn Crust 5 Each**

***Ham Mac and Cheese 28**

Cavatappi tossed with a four-cheese and Wisconsin beer sauce, Orchard Pasture Pigs cubed ham, onions and sautéed greens topped with chopped herbs and browned parmesan panko topping

***Tenderloin Meatballs with Basmati Rice 45**

Ground tenderloin meatballs with basmati rice and pickled red onions topped with goat cheese and mint tzatziki

***Great Lakes Whitefish with Mango Jalapeno Salsa 38**

Pan seared great lakes whitefish served over Belgioioso American grana risotto with white wine beurre blanc sauce topped with mango jalapeno salsa

***Citrus & Soy Glazed Pork Belly 34**

Local citrus and soy glazed pork belly served over turnip, garlic and russet mash, topped with sesame seeds, crispy garlic and green onions

Vegan Chickpea Curry 21

Curried chickpeas and cremini mushrooms served with basmati rice, coconut milk curry sauce, kale, sliced red onions and cilantro topped with 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 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 & 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

FRIDAY FISH FRY

***Beer Battered or Baked Cod 27**

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

***Baked cod served with side of white wine butter**

***Great Lakes Pan Seared Walleye 30**

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 30**

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

Parmesan Risotto 12

Turnip, Garlic and Russet Mashed 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*