



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 gluten free bread and roasted red potatoes with seasonal vegetables

***Avocado Toast with Eggs 14 (Specify No Toast or GF Toast \$2 Upcharge)**

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 (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 grilled gluten free bread and roasted red potatoes with seasonal vegetables

***Red Oak Breakfast Sandwich 20 (Specify GF Toast)**

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

***Tenderloin Beef Tips and Eggs 31 (Specify No Toast or GF Toast \$2 Upcharge)**

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

***Breakfast Burrito 22 (Specify GF Wrap)**

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 gluten free wrap and served with roasted red potatoes and seasonal vegetables

***Breakfast Bison Burger 29 (Specify No Bun or GF Bun \$3 Upcharge)**

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 (Specify No Bun or GF Bun \$3 Upcharge)**

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

***Bison Burger 29 (Specify No Bun or GF Bun \$3 Upcharge)**

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 gluten free bun

***Grilled Ham and Cheese Sliders 25 (Specify GF Bread)**

Cracked pepper cheddar gruyere, Orchard Pasture Pigs sliced ham and mixed greens served on grilled gluten free bread

Vegan Chickpea Curry Wrap 23 (Specify GF Wrap)

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

***Grass Fed Beef Burger of the Week (Specify No Bun or GF Bun \$3 Upcharge)**

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 (Specify No Bread or GF Bread \$2 Upcharge)

Sliced oranges, limes and lemons tossed with pine nuts, red onions, avocado, mixed greens and balsamic vinaigrette

***Add 6 oz Bell & Evans chicken breast 9 4 oz beef tips 12**

***Beef Tip and Pineapple with Blue Cheese Crumbles 31 (Specify No Bread or GF Bread \$2 Upcharge)**

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