

WE ARE A SEASON-CENTRIC, LOCAL-LOVING, FARM-TO-TABLE RESTAURANT. EVERYTHING IS FROM SCRATCH. ALERT YOUR SERVER TO ANY AND ALL FOOD ALLERGIES.

**Small Plates & Shareables**

GF\* - can be gluten free  
V\* - can be vegan

- SOUP DU JOUR [GF]** chef selection of soup. Ask your server **6**
- CORN BREAD [GF]** chipotle honey butter (2 pcs) **8**
- JALAPENO CHEDDAR BISCUITS** 2 house made biscuits, pear butter **9**
- BEET & BERRY SALAD [GF] [V]** blueberries, strawberries, beets, spring mix, blueberry balsamic, candied walnuts **13**
- HEIRLOOM TOMATO SALAD [GF] [V\*]** basil chive pesto, heirloom tomatoes, crispy herbed goat cheese, basil oil, sea salt. **14**
- OCTOPUS SALAD [GF\*]** shishito pepper, tomato, apricot, marcona almonds **14**
- PARMESAN GARLIC FRIES [GF]** hand cut potatoes, duck fat, parmesan, fresh garlic **9**
- BAKED MAC & CHEESE [GF\*]** Kindred Creamery sharp cheddar, toasted buttered panko breadcrumbs. Gluten-Free \$3 **10**
- MAITAKE MUSHROOMS [GF] [V]** mint, butter, lemon **13**
- BROCCOLINI [GF] [V]** ginger agrodolce **10**
- SMOKED SALMON DEVEILED EGGS [GF]** lox, salmon roe, dill **13**
- FRIED MOZZARELLA [GF] [V]** vegan mozzarella, roasted tomato sauce **10.5**
- CAULIFLOWER [GF] [V]** fried tricolor florets, cajun spices, avocado cilantro sauce **11**
- CAPONATA [GF\*] [V]** eggplant spread, pickled relish, ciabatta **12**
- CURED WHITEFISH [GF\*]** rye croutons, pickled green tomatoes, cucumber crema **14**
- BIRRIA TACOS [GF\*]** short rib birria, salsa roja, chihuahua cheese, corn tortillas, cilantro, pickled red onion **16**

**Entrees**

- PEA LEMON PAPPARDELLE [GF\*] [V\*]** fresh handcut pasta, lemon, peas, ricotta **19**  
gluten free pasta available +3
- ROASTED VEGGIE LASAGNA [GF] [V]** kale, roasted garlic, mushrooms, heirloom tomato sauce, vegan ricotta, vegan mozzarella **17**
- GREEN CURRY [GF] [V]** garlic, onion, ginger, cilantro, coconut **16**  
sub pork belly +4
- CHICKEN & CAROLINA GOLDRICE [GF]** buttermilk fried chicken, cracklins **24**
- BB BACON BLEU BURGER [GF\*]** 2 patties of 100% grass-fed beef, fried buttermilk bleu cheese curd, Hometown Sausage Kitchen bacon, house made pickles, arugula, habanero BBQ sauce, house-made brioche bun, house chips **18**  
gluten free +3 keto +4
- MUSHROOM SWISS BURGER [GF\*]** Housemade brioche bun, 2 patties of 100% grass-fed beef, portabella mushrooms, swiss cheese, caramelized onions, garlic aioli, house chips **17**  
gluten-free +3 keto +4
- BRANZINO [GF]** ginger oil, roasted pepper & onion relish **26**

**FRIDAYS ONLY**

- COD FRY [GF\*] 17**
- buttermilk fried Atlantic Cod, malt vinaigrette slaw, salted marble rye, tartar, lemon & house chips // fries +2  
gluten free +3 potato pancakes & applesauce +3 keto +5
- WALLEYE FRY [GF\*] 30**
- buttermilk fried local walleye, malt vinegrette slaw, salted marble rye, tartar, lemon & house chips
- FISH TACOS [GF\*] 15**
- battered cod, cajun seasoning, pickled red onion, cilantro, lime, cabbage

CONSUMING RAW/PARTIALLY COOKED MEAT, EGGS, POULTRY & SEAFOOD MAY INCREASE RISK OF FOODBORNE ILLNESS.  
20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

WINE

WHITE

VHINO VERDE		28
CLEAN SLATE RIESLING, GERMANY	8.5	32
HUBER SPARKLING ROSE, AUSTRIA		45
ESK VALLEY SAUVIGNON BLANC, NEW ZEALAND	8.5	32
SPY VALLEY SAUVIGNON BLANC, NEW ZEALAND		60
FRUITIERE CHARDONNAY, FRANCE	8	30
YALUMBA SERIES PINOT GRIGIO, AUSTRALIA	8.5	32

RED

ROOT ONE PINOT NOIR, CHILE	9	34
POINT NORTH PINOT NOIR, OREGON		50
TILIA MERLOT, ARGENTINA	9	32
WATERBROOK MERLOT, WASHINGTON		38
DOURO RED, PORTUGAL		39
CURATOR RED, SOUTH AFRICA		38
PUNTO FINAL MALBEC, ARGENTINA	9	32
NUGAN ESTATE CABERNET, AUSTRALIA	10	40
AUCTIONEER CABERNET, NAPA VALLEY		75

BEER

ROTATING DRAFT BEER		
MILLER LITE		4
MATILDA <small>Belgian-style ale, Goose Island, Chicago, IL</small>		6
KENOSHA BREWING IPA <small>IPA, Kenosha Brewing Co, Kenosha, WI</small>		5
SPOTTED COW <small>farmhouse ale, New Glarus Brewing Co, New Glarus, WI</small>		5
BLUE MOON <small>wheat ale</small>		5
LOUIE'S DEMISE <small>amber ale, MKE Brewing Co, Milwaukee, WI</small>		5
ROCKY'S REVENGE <small>brown ale, Tyranaena, Lake Mills, WI</small>		5
ESPRESSO STOUT <small>stout, Whole Hog Brewery, Steven's Point, WI</small>		5
RASPBERRY SMASH <small>cider, Ciderboys, Steven's Point, WI</small>		6
SEA QUENCH SOUR <small>sour, Dogfish Head Brewing, Milton, Delaware</small>		5
DROP DEAD BLONDE <small>blonde ale, Point Brewery, Steven's Point, WI</small>		5
HOP REFRESHER <small>N/A, Lagunitas</small>		4

KETO DRINKS

KETO LATTE <small>epresso, heavy cream</small>		7
KETO MARGARITA <small>tequila, fresh lime juice, orange extract, stevia, seltzer, fresh lime, salt</small>		9
KETO COCKTAIL <small>blueberry vodka, fresh lemon juice, stevia, swerve, seltzer</small>		10
KETO CUCUMBER LEMONADE <small>fresh lemon juice, stevia, swerve, fresh mint, cucumber slices, seltzer</small>		7
KETO CUCUMBER COOLER <small>take the delicious ingredients in the cucumber lemonade, and add a shot of Effen cucumber vodka!</small>		10

N/A

COKE / DIET COKE / SPRITE		3
FRESH SQUEEZED LEMONADE		3.5
BLUEBERRY LEMONADE		4
POINT ROOT BEER		3.75
RISHI SPARKLING BOTANICALS (ROTATING SELECTION)		5

SIGNATURE COCKTAILS

\*available N/A or with zero proof spirits

APER-COT SPRITZ <small>Aperol, cava, seltzer, housemade apricot puree</small>		9
BLACK LEMON MOJITO <small>Rishi black lemon sparkling botanical, rum, lemon juice, mint syrup</small>		10
BLUEBERRY OLD FASHIONED* <small>Bulleit bourbon, cherry bitters, sugar, mint, house made blueberry syrup, simple syrup</small>		11
FOUR BERRY MULE <small>Rehorst Vodka, housemade 4 berry syrup, fresh lime, ginger beer</small>		10
GRAPEFRUIT & ELDWERFLOWER COCKTAIL <small>St. George Gin, grapefruit juice, juniper berries, elderflower tonic, rosemary</small>		11
LAVENDER LEMON FIZZ <small>housemade lavender syrup, Rehorst Vodka, fresh lemon juice, seltzer</small>		9
PRICKLY PEAR MARGARITA <small>white tequila, triple sec, fresh lime, prickly pear syrup, sugar rim</small>		10
HORCHATA MARTINI <small>housemade horchata, Rehorst Vodka, espresso liqueur</small>		11

COFFEE AND TEA

CAN BE MADE HOT OR ICED  
ALMOND MILK 1 / OAT MILK 1.5

ESPRESSO		3
LATTE / CAPPUCCINO		4
MOCHA <small>espresso, steamed milk, Indulgence Chocolatiers cocoa, caramel, milk or dark chocolate sea salt</small>		5
BLUE BEAR COFFEE <small>espresso, steamed milk, house blueberry sauce, vanilla, whipped cream</small>		6
CHAI LATTE <small>Rishi Chai, milk</small>		5
CARAMEL MACCHIATO <small>espresso, vanilla syrup, steamed milk, caramel sauce, whipped cream</small>		5
MEXICAN MOCHA <small>Cocoa, Powdered Sugar, Cinnamon, Nutmeg, Pinch Cayenne Pepper, Coffee, Steamed Milk, Whipped Cream, Cinnamon Stick</small>		6
HORCHATA LATTE <small>iced espresso, housemade horchata</small>		7
ASK YOUR SERVER FOR OUR SELECTION OF SPIKED COFFEES AND AFTER-DINNER DRINKS		

Our menu items are made from scratch using locally sourced /organic ingredients whenever possible. No additives or preservatives. We use whole meats and eggs from local farms with no hormones or antibiotics. Our whole meats are slow cooked in house not processed. When in season and available we use local organic and/or sustainably grown produce. We cook with 100% real clarified butter, olive oil & coconut oil. We make all of our breads/bakery/desserts from srcatch as well. We use plant based biodegradable and compostable to go containers & straws.