

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

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

- SOUP DU JOUR [GF] [V*]** chef selection of soup. Ask your server **4/6**
- GRASS-FED BEEF CHILI [GF]** black beans, peppers, onions, tomatoes **6/8**
add cheese, raw onion, tortilla strips, sour cream +0.50 housemade corn bread +3
- CORN BREAD [GF]** chipotle honey butter (2 pcs) **8**
- CHEDDAR BISCUITS** garlic herb butter, 4 berry preserve **9**
- APPLE & WALNUT SALAD [GF] [V*]** gala apples, bleu cheese, candied walnuts, local greens, champagne shallot vinaigrette, raisins **12**
- SEASONAL CHEF'S SALAD [GF] [V*]** ask you server for today's offering! **price varies**
- BACON & PARMESAN BRUSSEL SPROUTS [GF] [V*]** **10**
make vegan w/ cashew parmesan and tempeh bacon +1
- ROTATING SEASONAL VEGETABLES [GF] [V]** **9**
- CAJUN CAULIFLOWER BITES [GF] [V]** avocado cilantro sauce **11**
- FRIED ARTICHOKEs [GF] [V]** lemon, parm, rosemary olive oil **10**
- PARMESAN GARLIC FRIES [GF]** hand cut duck fat fries, parmesan, fresh garlic **7**
truffle oil +2
- BAKED MAC & CHEESE [GF*]** Kindred Creamery sharp cheddar, toasted buttered panko breadcrumbs. **10**
gluten-free noodles +3
- SMOKED SALMON DEVILED EGGS [GF]** salmon roe **13**
- FRIED MOZZARELLA [GF] [V]** vegan mozzarella, roasted tomato sauce **10.5**
- VEGGIE SLIDERS [GF*] [V]** arugula, tomato, avocado, cashew cheddar **13**
- DUCK CONFIT POUTINE [GF]** duck fat fries, red wine gravy, gouda sauce, duck confit, haystack onions **16**

Entrees

- RISOTTO OF THE DAY [GF] [V*]** **20**
add grilled or blackened chicken +4 or shrimp +6
- PASTA ALFREDO [GF*]** traditional creamy butter sauce, parmesan, pasta of the day **20**
add grilled, fried, or blackened chicken +4 or shrimp +6 gluten-free noodles +3
- ROASTED VEGGIE LASAGNA [GF] [V]** kale, roasted garlic, mushrooms, heirloom tomato sauce, vegan ricotta, vegan mozzarella **17**
- SHEPHERD'S PIE [GF] [V]** carrots, potatoes, onions, celery, mushroom, mashed potatoes, garlic, thyme **15**
- CHICKPEA CURRY [GF] [V]** sweet potato, cauliflower, squash, w/ jasmine rice **16**
add grilled or blackened chicken +4 or shrimp +6
- DUCK CONFIT [GF]** seasonal vegetable, potato, cherry vinaigrette **22**
- BRAISED SHORT RIBS [GF]** seasonal vegetable, potato **28**
- CLASSIC BURGER [GF*]** 2 patties of 100% grass-fed beef, cheddar cheese, caramelized onions, thousand island dressing **17**
- WEEKLY ROTATING BURGER [GF*]** **price varies**

Scan here for our ramen menu!
dine-in or takeout



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

WEEKLY FISH FRY [GF] **price varies**

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
SPINELLI PINOT GRIGIO, ITALY	8.5	32

RED

ROOT ONE PINOT NOIR, CHILE	9	34
POINT NORTH PINOT NOIR, OREGON		50
TILIA MERLOT, ARGENTINA	9	32
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, Laguanitas</small>		4

KETO DRINKS

KETO LATTE		7
<small>epresso, heavy cream</small>		
KETO MARGARITA		9
<small>tequila, fresh lime juice, orange extract, stevia, seltzer, fresh lime, salt</small>		
KETO COCKTAIL		10
<small>blueberry vodka, fresh lemon juice, stevia, swerve, seltzer</small>		

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)		6

SIGNATURE COCKTAILS

BLUEBERRY OLD FASHIONED	11
<small>Bulleit bourbon, cherry bitters, sugar, mint, house made blueberry syrup, simple syrup</small>	

SPICED POMEGRANTE MULE	11
<small>Rehorst Vodka, ginger beer, spiced pomegranate syrup, fresh lime</small>	

MAPLE BOURBON SOUR	10
<small>Maker's Mark, maple syrup, lemon juice, bitters, seltzer.</small>	

WINTER SPRITZ	10
<small>Aperol, Cava, cranberry, rosemary syrup, orange bitters</small>	

SWEET & SMOKEY	9
<small>Rehorst gin, persimmon, rosemary, simple syrup, triple sec, lemon juice</small>	

SALTED CARAMEL ESPRESSO MARTINI	11
<small>Espresso, caramel, sea salt, vodka, Goodland coffee liqueur</small>	

LAVENDER & LEMON	9
<small>housemade lavender syrup, Rehorst Vodka, fresh lemon juice, seltzer</small>	

BLOOD ORANGE & HONEY	10
<small>Blood orange vodka, honey simple syrup, blood orange juice, fresh lemon</small>	

COFFEE AND TEA

CAN BE MADE HOT OR ICED
OAT MILK 1.5

ESPRESSO	3
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LATTE / CAPPUCCINO	4
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MOCHA <small>milk or dark chocolate sea salt</small>	5
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CHAI LATTE	5
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CARAMEL MACCHIATO	5
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MEXICAN MOCHA	6
<small>Cocoa, Powdered Sugar, Cinnamon, Nutmeg, Pinch Cayenne Pepper, Coffee, Steamed Milk, Whipped Cream, Cinnamon Stick</small>	

GOLDEN LATTE	6
<small>espresso, steamed milk, cardamom, ginger, cinnamon, honey vanilla</small>	

DARK CHOCOLATE PEPPERMINT MOCHA	7
<small>espresso, stamed milk, dark chocolate sea salt powder, housemade peppermint syrup, pappermint whipped cream</small>	

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.