

DINNER FALL 2021

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

- CORN BREAD [GF]** gluten free served with chipotle honey butter (2 pcs) **8**
- SOUP DU JOUR [GF]** chef selection of soup. Ask your server **8**
- DEVEILED EGGS [GF]** Yuppie Hill's egg, smoked salmon, salmon roe, dill (4 pcs) **10**
- ARTICHOKE HEARTS [GF]** roasted crispy, parmesan & lemon [can be vegan] **9**
- HUMMUS [V]** marinated olives, crisp bread, seasonal vegetables **10**
- CAESAR SALAD** little gem lettuce, house caesar dressing, parmesan crisp, croutons [can be GF] **10**
- ROASTED BEET SALAD [GF]** local beets, Caprini goat cheese, honeycrisp apple **11**
- CARROTS [GF]** oven roasted, Little Man maple syrup butter, golden raisins, toasted walnuts [can be vegan] **10**
- BRUSSEL SPROUTS [GF]** miso garlic butter [can be vegan] **10**
- ARANCINI [GF]** parmesan and pecorino cheeses, tomato passata **11**
- POLENTA FRIES [GF]** goat cheese dip, roasted tomato sauce **11**
- DUCK FAT POTATOES [GF]** potato confit, Wisconsin Sheep's Coop Pecorino, garlic, herbs, truffle **12**
- FRIED MOZZARELLA [GF] [V]** vegan mozzarella, roasted tomato sauce **10**
- CAULIFLOWER [GF]** fried tricolor florets, house chili blend, honey [can be vegan] **10**
- RIGATONI [V]** dairy-free vodka sauce, cashew parmesan **12**
gluten free pasta available +3
- PAPPARDELLE** fresh, handcut pasta, Pinn Oak Farms lamb ragu, Wisconsin Sheep's Coop Pecorino **15**
gluten free pasta available +3
- MEATBALLS** Hometown Sausage Kitchen pork, crispy basil, tomato passata **10**
- GAMBAS AL AJILLO [GF]** roasted garlic shrimp, gluten-free panko breadcrumbs (5) **15**
- GRASS FED BURGER** Waseda farms grass fed beef, tomato jam, haystack onions, smoked Gouda, house pickles, brioche bun, house chips **15**
gluten free +3 keto +4
- RAINBOW TROUT [GF]** pan roasted local trout, white wine caper sauce **21**
- FRIED CHICKEN [GF]** buttermilk fried boneless chicken, pan gravy **13**
- DUCK [GF]** roasted half Maple Farms duck, cherry jus **23**

FRIDAYS ONLY

COD FRY 16

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 23

buttermilk fried local walleye, malt vinegrette slaw, salted marble rye, tartar, lemon & house chips

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		
ROTATING CIDER		
MILLER LITE		4
MATILDA		6
<small>Belgian-style ale, Goose Island, Chicago, IL</small>		
GREEN 19		5
<small>IPA, Titledown Brewing, Green Bay, WI</small>		
SPOTTED COW		5
<small>farmhouse ale, New Glarus Brewing Co, New Glarus, WI</small>		
BLUE MOON		5
<small>wheat ale</small>		
LOUIE'S DEMISE		5
<small>amber ale, MKE Brewing Co, Milwaukee, WI</small>		
ROCKY'S REVENGE		5
<small>brown ale, Tyrannena, Lake Mills, WI</small>		
ESPRESSO STOUT		5
<small>stout, Whole Hog Brewery, Steven's Point, WI</small>		
PISTACHIO CREAM ALE		6
<small>cream ale, Indeed Brewing Co, Milwaukee, WI</small>		

KETO DRINKS

KETO HOT CHOCOLATE		7
<small>house made keto chocolate sauce, heavy cream, unsweetened whipped cream</small>		
KETO MOCHA		8
<small>epresso, heavy cream, house made keto chocolate sauce, whipped 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>		
KETO CUCUMBER LEMONADE		7
<small>fresh lemon juice, stevia, swerve, fresh mint, cucumber slices, seltzer</small>		
KETO CUCUMBER COOLER		10
<small>take the delicious ingredients in the cucumber lemonade, and add a shot of Effen cucumber vodka!</small>		

SIGNATURE COCKTAILS

*available N/A with zero proof spirits

APPLE PIE COCKTAIL*		11
<small>Old Forester bourbon, brown sugar, apple butter, ginger beer</small>		
BLUEBERRY OLD FASHIONED*		11
<small>Bulleit bourbon, cherry bitters, sugar, mint, house made blueberry syrup, simple syrup</small>		
BROWN SUGAR & FIG BUBBLY		10
<small>Cava, fig, brown sugar, lemon</small>		
CHERRY VANILLA SOUR*		11
<small>Bulleit Bourbon, cherry syrup, cherry bitters, vanilla extract, simple syrup, lemon juice</small>		
PERSIMMON G&T*		10
<small>Rehorst Gin, persimmon, cinnamon, star anise, lemon, ginger, pomegranate, tonic</small>		
PRICKLY PEAR MARGARITA*		9
<small>white tequila, triple sec, lime, prickly pear syrup</small>		
POMEGRANATE MULE*		10
<small>Rehorst Vodka, ginger beer, pomegranate juice, simple syrup, fresh lime</small>		
TORCHED ROSEMARY NEGRONI		10
<small>Campari, Rehorst Gin, sweet vermouth, rosemary syrup, torched rosemary sprig</small>		

COFFEE AND TEA

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

ESPRESSO		3
LATTE / CAPPUCCINO		4
MOCHA		5
<small>espresso, steamed milk, Indulgence Chocolatiers cocoa, caramel, milk or dark chocolate sea salt</small>		
BLUE BEAR COFFEE		6
<small>espresso, steamed milk, house blueberry sauce, vanilla, whipped cream</small>		
CHAI LATTE		5
<small>Rishi Chai, milk</small>		
CARAMEL MACCHIATO		5
<small>espresso, vanilla syrup, steamed milk, caramel sauce, whipped cream</small>		
MEXICAN MOCHA		6
<small>Cocoa, Powdered Sugar, Cinnamon, Nutmeg, Pinch Cayenne Pepper, Coffee, Steamed Milk, Whipped Cream, Cinnamon Stick</small>		
PUMPKIN LATTE		7
<small>house made pumpkin syrup, espresso, milk, whipped cream</small>		
RISHI HOT TEA		4
<small>Jade Cloud, Earl Grey, Peppermint, Tangerine Ginger</small>		
BRIGHTONWOOD'S ORCHARD APPLE CIDER		
<small>ASK YOUR SERVER FOR OUR SELECTION OF SPIKED COFFEES AND AFTER-DINNER DRINKS</small>		

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.