

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

### **CORN BREAD [GF]**

chipotle honey butter (2 pcs)

### **CARROTS [GF]**

oven roasted, Little Man maple syrup butter, golden raisins, toasted walnuts [can be vegan]

### **BAKED MAC & CHEESE**

Carr Valley sharp cheddar, toasted buttered panko breadcrumbs. Gluten-Free \$3

### **CHEDDAR BISCUITS**

2 house made biscuits, spicy apple butter

### **ARTICHOKE HEARTS [GF]**

roasted crispy, parmesan & lemon [can be vegan]

### **PARMESAN GARLIC FRIES**

hand cut potatoes, duck fat, parmesan, fresh garlic

### **BRUSSEL SPROUTS [GF]**

miso garlic butter [can be vegan]

### **PEAR & BLUE CHEESE SALAD [GF]**

kale, greens, toasted almonds, citrus vinaigrette

### **SMASHED FINGERLING POTATOES [GF]**

truffle oil, bacon, chives, crema

## A La Carte Entrees

### **FRIED CHICKEN [GF]**

buttermilk fried boneless chicken, pan gravy

### **BUTTERNUT SQUASH RISOTTO [GF]**

parmesan tuille  
gluten free pasta available +3

### **BB BACON BLEU BURGER**

2 patties of Waseda farms grass fed beef, fried Roth buttermilk bleu cheese curd, Hometown Sausage Kitchen bacon, house made pickles, house-made brioche bun, house chips  
gluten free +3 keto +4

### **VEGAN SHEPHERD'S PIE [GF] [V]**

celery, carrots, onions, cauliflower mash, mushrooms, butternut squash

### **PAPPARDELLE**

fresh, handcut pasta, Pinn Oak Farms lamb ragu, Wisconsin Sheep's Coop Pecorino  
gluten free pasta available +3

### **LAMB SHEPHERD'S PIE [GF]**

Pinn Oak Ridge Farms lamb, mashed potatoes. Can be prepared keto.

### **RAINBOW TROUT [GF]**

whole pan roasted local trout, white wine caper sauce

### **BRAISED SHORTRIBS [GF]**

boneless grass fed beef short ribs, red wine gravy

## FRIDAYS ONLY

### **COD FRY**

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

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 <small>Belgian-style ale, Goose Island, Chicago, IL</small>		6
GREEN 19 <small>IPA, Tittletown Brewing, Green Bay, 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, Tyrannena, Lake Mills, WI</small>		5
ESPRESSO STOUT <small>stout, Whole Hog Brewery, Steven's Point, WI</small>		5
PISTACHIO CREAM ALE <small>cream ale, Indeed Brewing Co, Milwaukee, WI</small>		6

KETO DRINKS

KETO HOT CHOCOLATE <small>house made keto chocolate sauce, heavy cream, unsweetened whipped cream</small>		7
KETO MOCHA <small>epresso, heavy cream, house made keto chocolate sauce, whipped cream</small>		8
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

SIGNATURE COCKTAILS

\*available N/A with zero proof spirits

BLOOD ORANGE AMARETTO SOUR <small>Bulleit bourbon, amaretto DiSaronno, Blood orange juice, lemon juice, egg white</small>		12
BLUEBERRY OLD FASHIONED* <small>Bulleit bourbon, cherry bitters, sugar, mint, house made blueberry syrup, simple syrup</small>		11
CRANBERRY BOURBON MULE <small>Bulleit Bourbon, cranberry thyme syrup, orange juice, orange bitters, ginger beer</small>		11
PRICKLY PEAR MARGARITA <small>White Tequila, triple sec, lime juice, prickly pear syrup, seltzer</small>		9
TORCHED ROSEMARY NEGRONI <small>Campari, Rehorst Gin, sweet vermouth, rosemary syrup, torched rosemary sprig</small>		10
WINTER TONIC <small>Jameson, honey, lemon, orange bitters, iced tea, ginger beer</small>		9

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
BRIGHTONWOOD'S ORCHARD APPLE CIDER		

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 scratch as well. We use plant based biodegradable and compostable to go containers & straws.