### Root Soups

**Beef Bone Broth**
Sunchoke, pepper, onion, fresh herb salsa  
$8 Bowl

**Turnip & Sourdough**  
Mint oil, shaved turnip  
$7 Bowl

### Daily Bread

**Oat & Hard Winter Wheat**
House made, red wine & thyme butter  
$9

### Fresh Starters

**Arugula, Rye, & Oregano Puree**  
Pickled blueberry, salted white wine, pork shoulder, Saxony  
$10 Single / $18 Double

**Asparagus Cream Bruschetta**  
Grilled sourdough, fried duck egg, Pleasant Ridge Reserve  
$11 Single / $19 Double

**Spicy Lamb Meatballs**
Fennel tomato sauce  
$12 Single / $20 Double

**Beets & Spinach**  
Grilled, raw, and roasted beets, spinach, pickled red onion, raspberry  
$9 Single / $16 Double

**Celery Root Ravioli**  
Smoked parsnip “ricotta”, celery root and parsnip salad, chili oil, mint and thyme  
$8 Single / $15 Double

**Mixed Greens & Sweet Red Wine Vinaigrette**  
Roasted & shaved carrot with moody blue cheese  
$9 Single / $16 Double

### Vegetables, Grains & Pasta

**Tallow Fries**  
Duck egg aioli, tomato condiment  
(available without tallow)  
$9 Single / $17 Double

**Sunchokes**  
Roasted, raw, and puree, green tomato, tarragon  
$11 Single / $19 Double

**Grilled Cabbage**
Braised bacon and tomato  
$10 Single / $18 Double

**Sautéed Kale & Sweet Potato**  
Emmer berries, smoked onion  
$12 Single / $20 Double

**Dumpling Delicata**  
Roasted green pepper broth, herb oil, Marissa Cave aged cheese  
$9 Single / $17 Double

**Ricotta Gnocchi w/ Braised Pork**
Brown butter, sage spinach  
$11 Single / $19 Double

**Cuban Style Turkey Fritter**
Creamy Pickled Pepper Turkey gravy  
$11 Single / $19 Double

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**V** represents a VEGETARIAN dish or can be ordered as VEGETARIAN.

**\(\forall\)** represents a VEGAN dish or can be ordered as VEGAN.
**Featured Meats**

*Sandy Brook Farm, Suamico, WI*  
*Rushing Waters Fisheries, Palmyra, WI*

### Beef

*Sandy Brook Farm*

- **Grilled Sirloin Steak**  
  Mint and chili  
  $23 / 10 oz

- **Braised Chuck Roast**  
  Pickled pepper red wine demi  
  $22 / 14 oz

- **Red Wine Beef Sausage**  
  Pickled pepper red wine demi  
  $20 / 11 oz

### Pork

*Sandy Brook Farm*

- **Smoked Pork Sausage**  
  House mustard, Brussels sprouts & leek slaw with grilled bread  
  $20 / 12 oz

- **Brined & Grilled Center Cut Loin**  
  Radish and green bean relish  
  $16 / 8 oz

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### Poultry

*Sandy Brook Farm*

- **Sweet Grilled Turkey Breast**  
  Onion, tomato & chili puree w/ arugula pesto  
  $18 / 12 oz

- **Turkey Thighs**  
  Sage rubbed & slow roasted; parsnip & rosemary puree  
  $14 / 8 oz

- **Turkey Wing**  
  Spicy apple & onion glaze  
  $10 / 6 oz

### Fish

*Wisconsin Fresh*

- **Smoked Trout**  
  Pickled asparagus, crème fraîche, durum chips  
  $24 / 10 oz

- **White Fish Roulade**  
  Hickory nuts, fresh herbs, arugula  
  $22 / 10 oz

- **Grilled Lake Trout**  
  Green tomato, white wine and fennel cream  
  $28 / 12 oz

### Desserts

- **Butternut cake**  
  Roasted butternut squash chocolate cake  
  Sage and honey semifreddo topped with honeycomb  
  $10

- **Spelt and maple custard**  
  Rolled spelt berry maple and duck egg custard with blueberry  
  $12

- **Biscuits and strawberry**  
  Sweet biscuits, strawberry- jam, puree, and relish with fennel; and cream  
  $11

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