

FARM TABLE

{ The sudden delight of spring's return when new life sprouts and we begin to harvest those early, tender vegetables and realize just how much we missed them. }

APPETIZERS

SUGAR-CURED SALMON BOARD

Bodin's cured salmon, Lyra cheese from Cosmic Wheel Creamery, pickled onions & cucumbers, & assorted crackers. 14.

GREEN SIDE SALAD 4.

PICKLED BEET DEVEILED EGGS

Five luscious egg halves filled with bacon fat, whipped yolks, & herbs. 9.

GARLIC CHEESE FRIES 6.

Smothered in garlic & topped with shaved sharp cheese.
ADD a sauce +.75

HANDCUT FRIES 5.

ADD a sauce +.75



in SEASON:

spinach, ramps, chives, & radishes!



grown NEAR • made HERE

[LOCAL FARMS]

HYPER LOCAL

Blackbrook Farm

Bodin Fisheries

Cosmic Wheel Creamery

Northwood Mushrooms

Peterson's Craftsman Meats

SOUP

Comes with bread upon request.

ROTATING SOUPS

See our Specials Menu for our seasonal feature. CUP 5. | BOWL 8.

SALAD

SEASONAL NOURISH BOWL

Pesto cous cous, smokey carrot dip, roasted & dressed carrots & herbs, cashew crunch, pickled onion, & protein of choice: smoked chicken, sugar-cured salmon, or falafel. 14. *vegan upon request*
Pairs well with: Sidekick Chardonnay

SPINACH, BEET, & BALSAMIC ONION

Fresh greens, maple sunflower crunch, onions, cubed beets, & feta with a balsamic beer onion dressing. 13. (contains: dairy & gluten) ADD protein of your choice: smoked chicken, salmon, or falafel +4.

LARGE HOUSE SALAD

Fresh greens, seasonal vegetable garnish, & parmesan with house dressing. 10. ADD protein of your choice: smoked chicken, salmon, or falafel +4.

SOUP, SALAD, + BREAD

Seasonal soup & side salad with bread. 10.

PIZZA

On a 12" house-made crust using Sunrise Flour Mill pizza flour — serves 2-3.

LOADED POTATO

Thinly sliced ham, red potatoes, smoked cheddar & mozzarella, garlicky white sauce, rosemary, & green onions. 17.

BEER-BRAISED ONION

Stout caramelized onions, arugula, goat cheese, & a blend of parmesan & mozzarella cheeses. 17.

CHEESE

House-made marinara with a smoked cheddar, mozzarella, & cheese curd blend. 15. *gluten-free* 13.

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

weekly
[SPECIALS]

FISH FRIDAY!

WALLEYE SAMMY

Battered walleye with pickled ramp tartar sauce, cucumber pickles, & thinly sliced cabbage served on a toasted bun; served with kettle chips. 14. *Upgrade to fries, seasonal salad, or soup for + 2.*

WALLEYE FINGERS DINNER

Tender walleye in house-made batter with tartar sauce & lemon. Served with chips. 19. *Upgrade to fries, seasonal salad, or soup for + 2.*

SATURDAY CURSDAY

Cosmic Wheel Creamery cheese curds from Clear Lake, WI, fried in Spotted Cow beer batter. 10. *ADD dipping honey +1.*

SANDWICHES

Sandwiches are served with kettle chips. Upgrade to fries, seasonal salad, or soup for + 2.

REUBEN

Corned beef, sauerkraut, Russian dressing, & swiss cheese on toasted rye bread. 15.

EGG SALAD SAMMY

House-made egg salad, herbs, & greens on toasted bread. 14. »Make it a salad: skip the bread, served over greens.

BURGERS

Peterson's grass-fed beef served on a toasted bun & with kettle chips. Upgrade to fries, seasonal salad, or soup for + 2.

CHEESEBURGER

With cheddar cheese. 13.

BACON CHEDDAR

Peterson's thick-cut bacon with smoked cheddar & dijonnaise. 15.

STRAWBERRY BBQ CHEDDAR

Melted cheddar, flat-top-fried onions, & house-made strawberry BBQ sauce. 14.

MUSHROOM SWISS

Sautéed shiitakes, melted swiss, & house-made caramelized onion balsamic jam. 15. **Pairs well with:** Crooked Grin IPA

KIDS

ADD a side of handcut fries OR raw veggies & green ranch +3.

LIL' CHEESE HEAD PIZZA

House marinara, with a smoked cheddar, mozzarella, & cheese curd blend. 13.

CLASSIC GRILLED CHEESE 8.

HOUSE-MADE MAC N' CHEESE 8.

awesome
[SAUCE]

HOUSE-MADE | GF + VEG | 1.

- House Mayo
- Spicy Mayo
- Bang! Sauce
- Green Ranch
- Local Honey
- Russian Dressing
- Balsamic Onion Jam
- Strawberry BBQ Sauce

SUPPER

Available after 3 PM, Thursday–Saturday

FROM THE PASTURE

Choice of Peterson's Craftsman Meats 6-ounce tenderloin or 12-ounce ribeye. Ask your server about tonight's preparation. tenderloin 32. | ribeye 28. **Pairs well with:** Tavignano

FROM THE FIELD

Veggies are the star! Ask your server about tonight's offerings. 22.

CHEF'S CHOICE

Features a local fillet or cut of meat—Chef Sarah's choice! *market price*

