

Breakfast

Two Castle Rock Farm eggs, any style*	\$2.00
Grape tomato and mozzarella omelette	\$4.00
Castle Rock pork link	\$1.00
Castle Rock ham, mushroom and gruyere quiche	\$4.00
Nueske's applewood smoked bacon	\$2.50
Buttermilk pancakes with maple syrup	\$3.00
Potato sauerkraut hash	\$2.00
Oven-roasted potatoes	\$2.00
French toast with pure maple syrup	\$2.50
Toast with house-made wild plum butter or raspberry jam	\$1.00
Wild rice porridge with honeycrisp apple, cranberry and maple syrup	\$3.00

Lunch

Double-decker grilled cheese with Hook's 3 year cheddar and horseradish mayonnaise on sourdough. Served with house-cut french fries.	\$8.00
Salad of Dragsmith Farms greens, grilled sirloin steak, grape tomatoes, toasted walnuts and bleu cheese vinaigrette*	\$8.00
Truffled macaroni and cheese with grape tomatoes	\$7.00
Wheatfield Hill Organics burger with aged Hook's cheddar and Nueske's applewood smoked bacon. Served with house-cut french fries*	\$8.00
Smoked turkey breast sandwich with Roth Käse surchoix gruyere, Dragsmith Farms greens and house-made sauerkraut on a hoagie bun. Served with house-cut french fries.	\$8.00
Two celery soup	\$5.00

Beverages

Yergacheffe organic fair trade coffee	\$1.50
Hot Chocolate	\$1.50
Eggnog	\$1.50
Numi organic iced tea	\$1.50
Mimosa	\$2.00
Bloody Mary	\$2.00

* The WI Division of Public Health requires us to advise that the consumption of raw or uncooked meat, poultry, eggs, or seafood poses healthrisk, particularly amongst the elderly, children under 4, pregnant women, and individuals with compromised immune system
Thorough cooking of such animal foods reduces the risk of illness, but in many cases also leaves the food bland and flavorless.

