

SMOOTHIES

ASPIRA apple, cranberry, banana, and raspberry	9
BERRY fresh berries, soy milk, vanilla	9
TROPICAL mango, pineapple, banana	9

FRESH JUICES

ORANGE sweet potato, carrot, orange, ginger	9
GREEN cucumber, pear, spinach, basil, lemon	9
RED tomato, pepper, beet, carrot, apple, parsley, ginger, lemon	10

FIRST COURSE

CARAMELIZED SCALLOPS GF	19
citrus supremes, champagne orange sauce	
WISCONSIN CHEDDAR PLATE	16
Imperial Buck, Stag, Snow White, Hook's 7 Year	

ENTRÉES

Sandwiches are served with choice of: wild grain salad • grapes • vegetable chips

CAESAR SALAD	13
grilled chicken breast, hearts of romaine, Parmesan crisp, white anchovy, crouton	
PEAR SALAD GF	14
grilled chicken breast, mixed greens, Roth Käse Buttermilk Blue cheese, spiced pecan, vanilla Riesling vinaigrette	
GRILLED SALMON SALAD	18
Boston bibb lettuce, romaine lettuce, avocado, orange, red bell pepper, scallion, almond, lemon soy vinaigrette	
ROASTED CHICKEN SALAD SANDWICH	12
stone-ground mustard and honey chicken salad, mixed greens, whole wheat ciabatta bread	
BLACKENED NORWEGIAN SALMON BURGER	12
Boston bibb lettuce, tomato, avocado, lemon caper aioli, brioche bun	
GRASS RUN FARMS ORGANIC BURGER	13
tomato, red onion, bibb lettuce, bread-and-butter pickles, stone-ground mustard aioli, Deer Creek cheddar cheese, brioche bun	

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

GF May not meet the definition of "gluten free" due to gluten-containing ingredients prepared in our kitchen.

If you have a life-threatening allergy, please advise your server and we will prepare your meal with extreme caution.

Split plate charge \$2

A 20% gratuity will be added to parties of 8 or more.