



STARTERS 6

Soup	\$7.00
spicy curried carrot or creamy tomato with a warm corn muffin	
Corn Muffins	\$5.00
orange bourbon butter and house-made jam	
Cheese Plate	\$13.50
hook's 5 year aged cheddar, saxon creamery brie, hook's blue paradise, honey-nut compote, pickles, ciabatta	
Pork Fries	\$14.00
house-cut fries, shredded BBQ pork, cheese sauce, pickled jalapenos, green onions, and bacon	
Soft Pretzels	\$8.50
house-made with beer cheese	
Buttermilk Biscuit	\$5.00
with house-made jam	

SALADS 4

Grains and Greens	\$12.00
arugula, farro, herbs, currants, toast cheese, goddess dressing	
Caesar	\$11.00
kale, romaine, rosemary crouton, parmesan curls, fresh cracked pepper, baked kale chips, creamy caesar dressing	
Shaved Vegetables	\$12.00
napa cabbage, baby greens, fennel, golden beets, watermelon radish, carrots, toasted almonds, honeycrisp apples, honey dijon dressing	
Simple Salad	\$6.00
baby greens, herbs, cucumbers, carrots, watermelon radish	

ENTREES 4

Meatloaf a La Honeypie	\$18.00
mashed potatoes, green beans, brown gravy	
Macaroni & Cheese	\$14.00
white cheddar cheese sauce, buttered breadcrumbs, green onions, parmesan, bacon	

Chicken Biscuit Pie	\$15.00
chicken, potatoes, bell peppers, corn, buttermilk biscuit top	
Pasty	\$10.00
cornish-inspired pasty of the day with salad, soup or slaw	

SANDWICHES 11

Wisconsin Beef	\$14.00
shaved grass-fed beef, roasted giardiniera, horseradish sauce, on a soft hoagie	
Porkslaw	\$13.00
slow-cooked BBQ pork shoulder, apple-cabbage slaw, egg-glazed bun	
Cubano	\$13.00
slow-roasted pork loin, prosciutto, swiss cheese, pickles, whole grain mustard, on toasted ciabatta	
Grilled Chicken	\$14.00
grilled chicken thigh, spring mix, spicy soppressata, fresh mozzarella, red pepper coulis, roasted garlic aioli, on a house-made sun-dried tomato focaccia bread	
Burger	\$14.00
wisc. grass-fed beef, american cheese, bacon, caramelized onions, tomatoes, lettuce, spicy mayo, sunny-side-up egg, egg-glazed bun	
Banh Mi	\$14.00
roasted BBQ pork belly, pickled daikon, carrot, jalapeno, onion, cucumber, cilantro, on a soft hoagie	
Grilled Steak	\$15.00
grilled flank steak, sliced avocado, chimichurri, arugula, roasted garlic aioli, on ciabatta	
Lambwich	\$14.00
braised lamb, fontina cheese, mixed greens, red pepper-oregano oil on grilled focaccia bread	
Grilled Cheese	\$12.00
american, fontina, and five year aged cheddar, sourdough, cup of tomato soup	
Klug	\$13.00
smoked tomato field roast, house-pickled jalapenos, tomato, onion, swiss and cheddar, broiled on ciabatta bread with mayo and lettuce	
Marinated Mushroom	\$12.00
marinated portabella and cremini mushroom, roasted red peppers, mixed greens, sun-dried tomato jam, balsamic reduction, on ciabatta	

SIDES 8

Hand-Cut French Fries	\$5.00
Apple Cabbage Slaw	\$3.50
Seasonal Vegetable	\$4.50

Pasty	\$7.00
one pasty of the day	
Soup	\$4.50
cup of house-made soup	
Corn Muffin	\$2.50
Pickle Slices	\$2.50
Extra Sauce / House Jam	\$0.75

MAIN 16

Warm Corn Muffins	\$5.00
orange bourbon butter, house-made jam	
Fruit Bowl	\$5.50
seasonal fresh fruits	
Yogurt & Granola	\$10.00
house-made granola, greek yogurt, fresh seasonal fruit with a drizzle of wisconsin honey co-op clover honey	
Ham Biscuit	AVAILABLE OPTIONS
from-scratch with pulled ham & cheddar cheese	
	\$8.00
	Add an Egg: \$2.50
	Add Potatoes: \$2.00
Breakfast Pork Fries	\$14.00
breakfast potatoes, shredded bbq pork, cheese sauce, sunny side up egg, green onions, pickled jalapenos, bacon	
Spanish Tortilla	\$11.50
made daily with seasonal ingredients, served with fresh fruit or an arugula salad with cherry tomatoes & red wine vinaigrette	
Eggs Anyway	AVAILABLE OPTIONS
two eggs served with breakfast potatoes & toast	
	\$9.00
	Add Bacon or Sausage:
	\$2.00
	Sub Tofu for Eggs: \$2.50
Farm Egg Scramble	AVAILABLE OPTIONS
two eggs with your choice of two: cheddar, swiss, fontina, feta, bell peppers, green onion, onion, tomato, spinach, ham, sausage, mushroom, vegan sausage	
	\$11.00
	Extra Fillings: \$0.50
	Sub Tofu: \$2.50
	Sub Egg Whites: \$2.00
Breakfast Bagel	\$12.00
scrambled eggs, bacon, american cheese, sliced tomato, secret sauce, on a handmade everything bagel	
French Toast	\$10.00
two thick slices of brioche in sweet cinnamon batter served with real wisconsin maple syrup	

Biscuits & Gravy	\$12.00
two eggs with buttermilk biscuit & sausage gravy	
Breakfast Casserole	\$13.00
buttermilk biscuit, potatoes, mushrooms, sausage gravy, broiled with cheddar cheese, bacon, sunny side up egg	
Scallops Benedict	\$15.00
two poached eggs, english muffin, seared scallops, lemon hollandaise, sunflower sprouts, country bacon	
Traditional Benedict	\$12.50
poached eggs, english muffin, pulled ham, hollandaise	
Burrito	\$13.00
house-made chorizo sausage, scrambled eggs, roasted corn-bell pepper relish, black beans, poblano salsa, white cheddar	
Farmers Breakfast	\$14.00
two eggs, sausage, potatoes, sausage gravy, one slice of french toast, real wisconsin maple syrup	