
Starters

BRUSCHETTA

olive tapenade / goat cheese / capers / herbs / local maple syrup / balsamic - 7.95

ARTISAN FLATBREAD

Roasted squash / bacon / goat cheese / fig spread / shredded aged white cheeses - 9.95

BEET AND KALE DIP WITH NAAN BREAD - 8.95

MACARONI AND CHEESE - 6.95

DUCK AND JALAPENO CROQUETTES WITH CRANBERRY MUSTARD SAUCE- 9.95

CHEESE & CHARCUTERIE, NUTS, OLIVES, & CRACKERS & SPREAD 13.95

ROASTED MUSHROOM BISQUE

rich, roasted mushrooms with white wine and thyme-tarragon cream

3.95

Brussel Sprout and Burrata

Preserved Lemon / tomato dressing

Half 5.50 | Full 9.50

Maple Grapefruit

Kale/ Cabbage / Carrots / Toasted

Sesame Seed / Goat Cheese

Half 4.75 | Full 8.95

January Entrees

PORK LOIN WITH CRANBERRY AWESOME SAUCE - 17.95

Our award winning cranberry sauce atop a grilled and herb rubbed pork tenderloin over mashed potato blend

BUTTERNUT SQUASH RISOTTO - 17.95

Slow roasted butternut squash stirred into a rich risotto finished with a hint of wine, toasted sage, and truffle oil

GRAPEFRUIT AND CRANBERRY CHICKEN - 16.95

A light dish with grilled chicken topped with a grapefruit and cranberry chutney over tomato ice

CHICKEN PARMESAN - 17.95

Hand breaded chicken breast in, over our homemade pasta with our house made tomato sauce and fresh mozzarella and parmesan

SEASONED SHRIMP AND GRITS - 21.95

Shrimp buttered and seasoned served over cheddar grits topped with blue cheese and drizzled with balsamic wine reduction served with vegetable of the day¹⁹

SQUASH TART WITH TOMATO RICE - 17.95

Savory tart crust using locally grown and milled wheat flour filled with rich herbs and squash baked and served with our tomato rice

PORK AND PUMPKIN BISCUITS - 16.95

Smoked pork roasted with celery onions and carrots and topped with our homemade pumpkin biscuits

PINN-OAK RIDGE FARMS LOCAL LAMB SIRLOIN 21.95

Grilled bone in lamb sirloin atop our mixed mashed potatoes with a hint of with a tomato jam and kalechurri

Forever Entrees

CHEF'S OWN LAMB RAVIOLI 17.95

House-made ravioli stuffed with lamb sausage from pinn-oak ridge farms, topped with fresh rosemary cream sauce and served with a seasonal vegetable

OVEN ROASTED SALMON 19.95

Lightly seasoned center-cut salmon filet topped with a white wine, lemon caper cream sauce. Served over mashed potatoes with the vegetable of the day

CHICKEN PICCATTA 15.95

Seasoned chicken in a white wine, lemon caper cream sauce. Served over blended mashed potatoes with the vegetable of the day

CHIPOTLE CHEDDAR BACON BURGER 13.95

Over a half-pound of local beef topped with Wisconsin cheddar and bacon, served on a fresh brioche bun with mild chipotle aioli. Paired with fresh cut fries and a vegetable

LOCALLY SOURCED RIBEYE 27.95

Choice of blue cheese and port red wine reduction, served with blended mashed potatoes and a seasonal vegetable
