STARTERS

Soup in a Cup/Bowl  Served with Crackers made from Meadowlark Organics 4.5/6.5
Wisconsin Driftless Cheese Plate for Two  A selection of three regional cheeses including Upland’s Pleasant Ridge Reserve. Served with crackers made from Meadowlark Organic Grains, seasonal fruit, and toasted nuts 16

MAIN

Deconstructed Enchilada Verde  Gluten Free  14
Seven Seeds Farm Chicken, Meadowlark Organics yellow flint cornmeal grits with sharp cheddar, organic tomatillo sauce.

Grilled Vegetable “Reuben” Sandwich  Vegetarian  11
Organic beets, Swiss cheese, house sauerkraut and Russian dressing on a marble rye ciabatta. Served with choice of Russet Fries, or Leafy Greens with Herb Vinaigrette.

Entrée Salad of the Moment  Can be prepared Vegan  12
Cutty kale and Minnesota wild rice dressed in apple cider miso vinaigrette. Garnished with roast beets, diced Future Fruit Farm apples, and Dreamfarm chevre dusted with sumac and sage.

Cates Farm Beef Cheeseburger*  Nowhere near Vegetarian  12
Third-Pound Ground Beef grilled and served on a toasted Brioche Roll with Red Onion Jam, Marieke Gouda Cheese with Foenegreek Seed and served with choice of Russet Fries, or Leafy Greens with Herb Vinaigrette.

Grilled Cheese  Vegetarian  10
Hook’s Aged Cheddar Cheese on Multi-grain Bread with a Seasonal Dipping Sauce, served with choice of Russet Fries, or Leafy Greens with Herb Vinaigrette.

SIDES

House-Cut Russet Fries with Seasonal Dipping Sauce  5
Side Salad with Herb Vinaigrette  4
Split Plate Charge  2

SWEETS

House Baked Cookies  1
Chocolate Chip, Oatmeal Raisin, Sorghum, or Hickory Nut Shortbread Cookies

Chocolate Pot de Crème  Gluten and Dairy Free  6
Belgian Dark Chocolate and coconut milk infused with Spring Green’s Brewhaha Coffee

Pumpkin Bread Pudding  Vegetarian  4
With milk chocolate chips

Before placing your order, please inform us if a person in your party has a food allergy.

*Cooked to medium well. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All weights are prior to cooking.
BEVERAGES

Brewhaha Coffee Roasters Coffee  Spring Green, WI  2
Hot Tea  2
Simple or Infused Lemonade  4
Iced Tea  2
Arnold Palmer  4
Coca-Cola | Diet Coca-Cola  3
Wisco-Pop Strawberry | Ginger | Grapefruit  Viroqua, WI  4
Wisco-Pop Sparkling Lemon Water  Viroqua, WI  3

WINES

Vinho Verde-Pavao  Portugal  7/35
Chillingly effervescent wine that refreshes with its high acidity.

Bordeaux Blanc-Haut Peyruguet  France  8/40
Notes of crisp grapes, which expresses all the vivacity of Sauvignon.

Rosso-Scia Corvina Veneto  Italy  9/45
The nose has a floral aroma, and the palate conjures blackberries, cherries.

BEER

Ale Asylum Hopalicious  Madison, WI  5
Ale Asylum brews this beer with Amarillo hops, for a bright yet soft take on this American Pale Ale.

New Glarus Spotted Cow  New Glarus, WI  5
Wisconsin’s favorite: a naturally cloudy, fruity, and satisfying Farmhouse Ale

Lake Louie Kiss the Lips I.P.A.  Arena, WI  5
This is one old school I.P.A. Still balanced; not a ‘one trick pony’ pale

Karben4 Fantasy Factory  Madison, WI  5
Karben4 brewed American Pale Ale, brewed with Cascade hops for a full-bodied citrus flavor

We would like to acknowledge our Local Farm Alliances for providing us with superb products.

Cates Family Farm
Circle M Farm
DreamFarm
Enos Farm
Fazenda Boa Terra
Future Fruit Farm
Harmony Valley Farms
Keewaydin Farms
Meadowlark Organics
Seven Seeds Farm
Uplands Cheese