

FARM TABLE

GATHERING IN: THE ABIDING GRATITUDE OF HARVEST SEASON

When the beauty of fall's foliage is deepened with gratitude for all that the land has provided and we savor the end-of-the-season produce.

SNACKS + SMALL PLATES

SQUASH AGRODOLCE [DFR/GF]

Roasted squash trio tossed in chili-honey glaze. Topped with fried sage. 14.

BACON BRUSSELS SPROUTS [GF]

Brussels sprouts sautéed crispy brown in bacon fat, tossed with dijon, cheese curds, garlic, pickled mustard seeds, & pickled onions. Topped with sour cream & bacon bits. 16.

PICKLED BEET DEVEILED EGGS [DF/GF]

Five luscious egg halves filled with whipped yolks, topped with herbs, & fried shallots. 11.

GARLIC CHEESE FRIES

Heaped with minced garlic & shaved parmesan cheese. 8. ADD a sauce +2.

HAND-CUT FRIES 7. [DF]

ADD a sauce +2.

WARM ROASTED VEGGIES 6. [DFR/GF]

PIZZA

On a 12" house-made crust using Sunrise Flour Mill pizza flour — serves 2-3.

LOADED POTATO

Sour cream sauce, smoked cheddar, green onion, garlic, bacon, & ham. Topped with crispy potatoes & choice of dipping sauce: green ranch or blueberry BBQ. 21.

CHEESE

House-made marinara with a smoked cheddar, mozzarella, & cheese curd blend. 19.
9" *gluten-free crust* 15.

DIETARY KEY:

DF dairy-free

GF gluten-free

DFR dairy-free upon request

GFR gluten-free upon request

SOUP

Comes with bread upon request.

ROTATING SOUP + CHILI

See our Specials Menu for our seasonal feature.

CUP 7. | BOWL 9.

Loaded chili *with* cheese and onions +2.

SOUP, BREAD, + WARM ROASTED VEGGIES

Cup of soup or chili & warm roasted vegetables *with* bread. 13.

SALAD

WARM AUTUMN NOURISH BOWL [DFR/GF]

Wild rice pilaf, seasonal squash & greens, apple chutney, pickled onion, parmesan, quark, & maple sunflower crunch with choice of protein: sugar-cured salmon, curried beet falafel balls, or eggs (fried or hardboiled). 17.

SQUASH BOAT SALAD [DFR/GF]

A delicious roasted squash boat, filled with mushroom wild rice pilaf, parmesan cheese, cabbage slaw, & sunflower maple crunch. Tossed in house dressing. 18.

PROTEIN ADDITIONS:

Sugar-Cured Salmon +6. [GF]

Curried Beet Falafel Ball +5.

Fried eggs *or* Hard Boiled eggs +3. [GF]



Z-Orchard • Amery, WI

Z-Orchard is located in Amery. The facility is a working orchard producing apples, fresh maple syrup, and local honey. The orchard is adjacent to the "Stower Seven Lakes State Trail" – an area abundant in forests and wildlife. Open seasonally for harvest sales and special events. Purchase their honey and maple syrup in our retail area! **LEARN MORE:** z-orchard.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



weekly
[SPECIALS]

— FRIDAYS —

WALLEYE SAMMY

Beer-battered fish with house-made tartar sauce, pickles, & thinly sliced cabbage on a toasted bun. Served with chips. 17. [DFR/GFR]

Substitute fries, seasonal salad, or soup for +3. Mashed potatoes +4.

WALLEYE FINGERS DINNER

Beer-battered fish served with house-made tartar sauce, lemon, coleslaw, & pickles.

Served with chips. 20. [DFR/GFR]

Substitute fries, seasonal salad, or soup for +3. Mashed potatoes +4.

— SATURDAYS —

CHEESE CURDS

Local cheese curds, fried in Spotted Cow beer batter. 12.

ADD dipping honey or other sauce +2.

Make 'em garlic cheese curds +2.

awesome
[SAUCE]

House-Made | GF 2.

House Mayo	Bang! Sauce
Spicy Mayo	Russian Dressing
Green Ranch	Balsamic Onion Jam
Local Honey	Blueberry BBQ Sauce



Roosterhaven FARM • Deer Park, WI

Roosterhaven resides on a few acres just south of Deer Park, WI. Farmers Sal and Joe grow a wide array of vegetables, fruits, and herbs following organic standards. They also raise poultry and hogs on pasture, allowing them to engage in their natural behaviors. This produces a more ethical meat that also happens to be more nutritious and possesses a more complex flavor profile. **LEARN MORE:** roosterhaven.com

SANDWICHES

Sandwiches are served with kettle chips.

Upgrade to fries, seasonal salad, soup, or chili for +3.

REUBEN [GFR]

House corned beef, sauerkraut, Russian dressing, pickles, & swiss cheese on toasted rye bread. 16.

FLAVOR PARTY GRILLED CHEESE [GFR]

Apples, melty smoked cheddar, sauerkraut, Dijon, & spicy apple jam on toasted sourdough. 15.

**BREAKFAST ALL DAY:
THE HUNGRY FARMER**

Two eggs your way, sourdough OR Blackbird toast, Peterson's thick-cut bacon OR sausage patty, & smashed breakfast potatoes. 13. [GFR]



BURGERS

Peterson's grass-fed beef served on a toasted bun & with kettle chips. Upgrade to fries, seasonal salad, soup, or chili for +3.

CHEESEBURGER [GFR]

With cheddar cheese. 15.

BACON CHEDDAR [GFR]

Peterson's thick-cut bacon with smoked cheddar & dijonnaise. 16.

NORTHWOOD MUSHROOM SWISS [GFR]

Sautéed mushrooms, melted swiss, & house-made caramelized onion balsamic jam. 16.

BLUEBERRY BBQ CHEDDAR [GFR]

Melted cheddar, flat-top-fried onions, & house-made blueberry BBQ sauce. 16.



ENTRÉES

FROM THE PASTURE [GF/DFR]

Choice of Peterson's Craftsman Meats 6-ounce tenderloin or 10-ounce ribeye. Ask your server about tonight's preparation.

Tenderloin 36. | Ribeye 32.

*Pairs well *with* Cabernet Sauvignon

**FROM THE FIELD:
PUMPKIN SAGE RAVIOLI**

Handmade egg pasta filled with puréed pumpkin & creamy quark cheese. Tossed in a pumpkin sage cream sauce. 28.

*Pairs well *with* Chardonnay

CHEF'S CHOICE: PORK CHOP [GF/DFR]

Brined & grilled 10-ounce bone-in chop from **Roosterhaven Farm**, served over creamy mashed potatoes with seasonal roasted vegetables.

Topped with a sweet & savory apple chutney, & fried leeks. 28.

*Pairs well *with* Pinot Noir

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.