

## **Patio Picnic Baskets for Two**

each comes with fruit salad and cookies

**pick two of the following entrees and two sides**

### **entrees**

marinated and grilled flank steak

oven fried herbed chicken breast

grilled eggplant Panini

### **sides**

fingerling potato salad with dill and crème fraiche

heirloom tomato with olive oil, balsamic, basil and sea salt

toasted orzo with blue cheese dressing, bacon and green onions

green beans with chiogga beets, feta cheese, mint and roasted lemon vinaigrette

mixed greens with berries, goat cheese and aged sherry vinaigrette

\*for every picnic basket sold, SWK will donate \$1 for the Trust for Public Land

## **T.V. Dinners**

Featured Monday through Friday for \$15 each

Each Lunch Comes With A Butterscotch Blondie

**Monday**

**Chicken Pot Pie**

birds eye vegetables, fingerling potatoes and a puff pastry top

**Tuesday**

**Southern Fried Chicken**

With Mashed Potatoes, Gravy and Buttered Corn

**Wednesday**

**Bacon Wrapped Meatloaf**

With Mashed Potatoes, Green Beans and Gravy

**Thursday**

**Roasted Turkey and Stuffing**

With Green Beans, Mashed Potatoes, Gravy and Cranberry Sauce

**Friday**

**Wisconsin Fish Fry**

With French Fries, Coleslaw, Rye Bread and Tartar Sauce

## STARTERS

<b>Soup of the Day</b>	<b>6</b>
<b>Chilled English Pea Soup</b> french breakfast radish, lemon oil and mint	<b>7</b>
<b>Mixed Greens</b> crunchy sprouts, carrots, fennel, radish, and green goddess dressing	<b>7</b>
<b>Caesar Salad</b> hearts of romaine, garlic brioche croutons, shaved Wisconsin Parmesan, white anchovies and classic caesar dressing	<b>7</b>
<b>Baby arugula salad</b> roasted beets, asparagus, manchego cheese and an aged sherry vinaigrette	<b>8</b>
<b>House Smoked Sturgeon</b> pickled beets, watercress, horseradish crème fraiche and crispy fingerling potatoes	<b>14</b>
<b>Brick Oven Mussels</b> roasted in wheat ale with shallots, thyme, garlic, butter and grilled raisin fennel bread	<b>11</b>
<b>warm spring onion and smoked trout dip</b> with olive oil and herb grilled flatbread	<b>9</b>
<b>Wild Mushroom Flatbread</b> With grilled fennel, goat cheese, and truffle oil dressed pea shoots	<b>10</b>
<b>Smoked Chicken Flatbread</b> red onions, herbs and white cheddar cheese	<b>11</b>
<b>Brick Oven Flatbread of the Day</b> selections vary daily	<b>11</b>

## BIG SALADS

<b>Chicken Cobb Salad</b> with avocado, tomato, bacon, blue cheese and buttermilk-dill dressing	<b>15</b>
<b>Grilled Steak Salad</b> with watercress, roasted beets, grilled red onions, local goat cheese and balsamic vinaigrette	<b>16</b>
<b>Seared Ahi Tuna</b> with new potato, kalamata olives, hard boiled egg and meyer lemon vinaigrette	<b>16</b>
<b>Grilled Chicken Caesar</b> hearts of romaine, garlic brioche croutons, shaved wisconsin parmesan, and classic caesar dressing	<b>13</b>
<b>Crispy Duck Leg Confit</b> baby spinach and frisee, strawberries, toasted hazelnuts, local goat cheese and aged sherry vinaigrette	<b>14</b>

## MAIN COURSE

<b>Pan Roasted Trout</b> roasted new potatoes, arugula, shaved fennel and celery root salad with herb vinaigrette	<b>22</b>
<b>Amish Chicken Breast</b> herbed wild rice, napa cabbage, smoked chicken leg confit and green garlic infused chicken jus	<b>22</b>
<b>Pappardale Pasta</b> peas, chili's, leek cream, toasted brioche bread crumbs and ricotta salata with chicken	<b>19</b> <b>24</b>
<b>Pan Roasted Barramundi</b> sautéed spinach, horseradish mashed potatoes, and lemon dill cream	<b>26</b>
<b>Grilled Hanger Steak</b> red wine sauce, herb butter and hand cut fries	<b>23</b>
<b>Cannelloni of Garden Peas and Goat Cheese</b> herbed eggplant puree, garlic confit and carrot emulsion	<b>19</b>

## **SANDWICHES**

### **Smoked Duck Reuben**

**15**

With melted swiss cheese, sauerkraut, cherry mustard, garlic aioli, and sweet potato fries

### **Nueske's Smoked Turkey Wrap**

**14**

with wisconsin white cheddar, romaine lettuce, tomato, bacon, herb aioli and a mixed greens salad

### **Grilled Eggplant Panini**

**9**

Marinated grilled eggplant, fresh mozzarella cheese, kalamata olive tapenade, arugula, on our home made herb focaccia served with kettle chips

### **Lemon and Tarragon Chicken Salad Sandwich**

**11**

with cucumber and toasted almonds, on pane de mie, served with a mixed green salad

### **Pulled Pork Sandwich**

**12**

house smoked pork with house made barbecue sauce, hand cut fries and tangy coleslaw

### **Grilled Chicken Club**

**13**

with apple wood smoked bacon, wisconsin cheddar, on a caramelized onion roll served with hand cut fries

### **Half Pound Grilled Wisconsin Cheddar Cheeseburger**

**9**

on a challah bun served with beer battered onion rings or hand cut fries

with pan fried farm egg

**12**

### **Sautéed Whitefish Sandwich**

**16**

fennel and red onion salad, whole grain mustard and mixed greens, on a dill potato bun served with sweet potato fries

### **Pressed Cubano Sandwich**

**13**

slow roasted pork belly, house made ham, pickles, swiss cheese and yellow mustard on a baguette served with sweet potato chips

## **FIVE DOLLAR SIDES**

white cheddar mac and cheese

beer battered onion rings

mashed potatoes

hand Cut fries

kettle chips

tangy coleslaw

sweet potato fries