

FARM TABLE

— Building soil health and community one plate at a time —

We're a nonprofit. Every Farm Table meal, class and experience supports local regenerative farms committed to delicious nutrition, soil health and animal welfare. Thanks for partnering with us!

APPETIZERS

LOCAL MEAT N’ CHEESE BOARD [GFR]
Cosmic Wheel cheese, Peterson’s summer sausage, goat snack stick, pickled goodies, sunflower maple crunch, jam and crostini. 17.

SEASONAL SIDE SALAD 5. [DF/GF]

MUSHROOM TASTING + FONDUE [GFR]
A trio of butter sauteed local mushrooms, garlic cheese fondue sauce, and crostini. 16.

PICKLED BEET DEVEILED EGGS [DF/GF]
Five luscious egg halves filled with whipped yolks, & herbs. 10.

GARLIC CHEESE FRIES [GF]
Heaped with garlic & topped with shaved parmesan cheese. 8.
ADD a sauce +1.

HAND-CUT FRIES 7. [DF/GF]
ADD a sauce +1.

SALAD

WARM WINTER NOURISH BOWL [GF/DFR]
Wild rice pilaf, fried cabbage, pickled red onion, Balsamic roasted veggies, beet pesto, maple sunflower crunch and dried cherries with your choice of warm teriyaki pork, sugar-cured salmon, or falafel. 16.
vegan upon request
Pairs well with: Sidekick Chardonnay

PEARLS + RUBIES [GF]
Tender cubed beets, goat chevre, green onion, maple sunflower crunch, & a drizzle of green ranch. 14.
ADD: warm teriyaki pork, sugar-cured salmon, or falafel. +4.

WINTER SQUASH AND WILD RICE PILAF [GF/DFR]
Dressed mushroom and wild rice pilaf, with dried cherries, parmesan, cabbage and sunflower crunch overflowing from a roasted, spiced squash boat. 17.
ADD: warm teriyaki pork, sugar-cured salmon, or falafel. +4.



DIETARY KEY:

- DF dairy-free
- GF gluten-free
- DFR dairy-free upon request
- GFR gluten-free upon request
- Please notify your server of any allergies.

PIZZA

12” house-made crust using Sunrise Flour Mill pizza flour

BEER-BRAISED ONION
Beer-caramelized onions, kale, goat cheese, & a blend of parmesan & mozzarella cheeses. 17.

CHEESE
House-made marinara with smoked cheddar, mozzarella, & cheese curds. 15.
9” gluten-free 13.
ADD minced garlic & parmesan +1.

BURGERS

Peterson’s grass-fed beef on a toasted bun; served with kettle chips.
Substitute fries, seasonal salad, or soup for +2.

CHEESEBURGER [GFR]
With cheddar cheese. 14.

BACON CHEDDAR [GFR]
Peterson’s thick-cut bacon with smoked cheddar & dijonaise. 15.

NORTHWOOD MUSHROOM SWISS [GFR]
Sautéed mushrooms, melted swiss, & house-made caramelized onion balsamic jam. 15.
Pairs well with: Crooked Grin IPA

BLUEBERRY BBQ CHEDDAR [GFR]
Melted cheddar, flat-top-fried onions, & house-made blueberry BBQ sauce. 15.

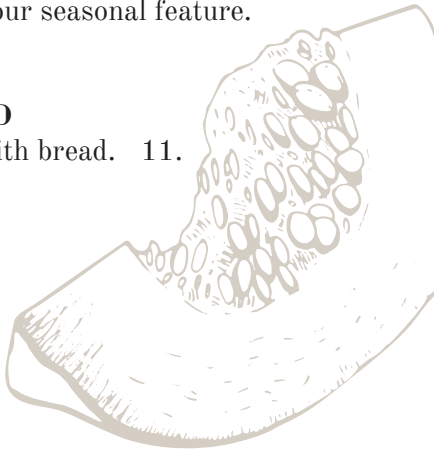


SOUP

[with bread upon request]

ROTATING SOUP AND CHILI
See our Specials Menu for our seasonal feature.
CUP 6. | BOWL 8.

SOUP, SALAD, + BREAD
Cup of soup & side salad with bread. 11.



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

SANDWICHES

Sandwiches are served with kettle chips.
Substitue fries, seasonal salad, or soup for +2.

OPEN FACED HAM SANDWICH

Blackbrook smoked ham, pickles, dijonnaise, caramelized onion, melted Swiss on a toasted slice with side mini-pitcher of garlic cheese fondue. 17.

REUBEN [GFR]

Corned beef, sauerkraut, Russian dressing, & swiss cheese on toasted rye bread. 15.

FLAVOR PARTY GRILLED CHEESE [GFR]

Smoked cheddar, thin-sliced apples, dijon, house-made apple jalapeño jam, & sauerkraut. Served on toasted wild rice bread. 15.

awesome SAUCEs
[house-made | GF + VEG | 1.]

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

weekly SPECIALS

FISH FRIDAY

WALLEYE SAMMY [GFR]

Battered fish with pickled garlic scape tartar sauce, pickles, & thinly sliced cabbage served on a toasted bun; served with kettle chips. 14.
Substitute fries, seasonal salad, or soup for +2.

WALLEYE DINNER [GFR]

Tender seasonal fish in house-made batter with pickled garlic scape tartar sauce & lemon. Served with chips & coleslaw. 20.
Substitute fries, seasonal salad, or soup for +2.

FISH SOURCED FROM BODIN’S, BAYFIELD WI



SATURDAY CURDSDAY

CHEESECURDS

Local cheese curds fried in Spotted Cow beer batter. 10.
ADD dipping honey or other sauce +1.
Make ‘em garlic cheese curds +1.

DINNER

[Available after 3 PM, Thursday - Saturday]

FROM THE PASTURE

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

Gnocchi mac n’ cheese featuring hand rolled potato gnocchi smoked cheddar sauce, bread crumbs & fried leeks. 24.

CHEF SARAH’S CHOICE

Blackbrook Farm pork tenderloin, mashed potatoes, braised cabbage & apples, mustard lemon cream sauce with a dollop of aronia berry chutney 29.

WHETSTONE FARM

Whetstone Farm: Emily and Klaus breed and raise over 200 sheep on pasture. They also produce vegetables and raise pastured pork.



Z-ORCHARD

Z-Orchard: Bill raises and harvests honey from hives in his apple orchard, and produces maple syrup from trees within the area.



PETERSON CRAFTSMAN BEEF

Peterson Craftsman Beef: Fifth-generation farm breeds and finishes grass-fed beef and pork.



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