

# 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

### RADISH TOAST

Toasted sourdough, charred scallion pesto butter, fresh radish, pickled mustard seed, flake salt, and fried shallot. 9.

### MUSHROOM TASTING + COSMIC FONDUE [GFR]

A trio of sautéed local mushrooms, garlic cheese fondue sauce featuring Cosmic Wheel cheese and buttery crostini. 16.

### PICKLED BEET DEVEILED EGGS [DF/GF]

Five luscious egg halves filled with bacon fat-whipped yolks, topped with herbs & fried shallots. 10.

### GARLIC CHEESE FRIES [GF]

Heaped with minced garlic and shaved parmesan cheese. 8.  
ADD a sauce + 1.

### HAND-CUT FRIES 7. [DF/GF]

ADD a sauce + 1.  
ADD Cosmic Fondue + 2.5 [GF]

### SEASONAL SIDE SALAD 5. [DF/GF]

## SALAD

### SPRING NOURISH BOWL [GF/DFR]

Turmeric rice, sweet potato salad with greens, maple sunflower crunch and red onion, radish, beet chips, feta sauce, pickled onion and choice of protein: warm teriyaki pork, sugar-cured trout or curried beet falafel. 16.

*vegan upon request*

**Pairs well with:** Sidekick Chardonnay

### BLUEBERRY BALSAMIC SPINACH SALAD

Fresh local spinach, balsamic onion dressing, dried blueberries, sheep feta, red onions, maple sunflower crunch, radishes and tender beets. 15.50 [DF/GF]  
ADD teriyaki pork, sugar-cured trout or curried beet falafel. +4.

## SOUP

*[ with bread upon request ]*

### ROTATING SOUP

See our Specials Menu for our seasonal feature.  
CUP 6. | BOWL 8.

### SOUP, SALAD, + BREAD

Cup of soup & side salad with bread. 11.

## PIZZA

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

### BEER-BRAISED ONION

Beer-caramelized onions, seasonal greens, 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 & dijonnaise. 15.

### NORTHWOOD MUSHROOM SWISS [GFR]

Sautéed mushrooms, melted swiss, & house-made caramelized onion balsamic jam. 15.  
**Pairs well with:** IPA

### BLUEBERRY BBQ CHEDDAR [GFR]

Melted cheddar, flat-top-fried onions, & house-made blueberry BBQ sauce. 15.

### ADD COSMIC FONDUE + 2.5 [GF]



### DIETARY KEY:

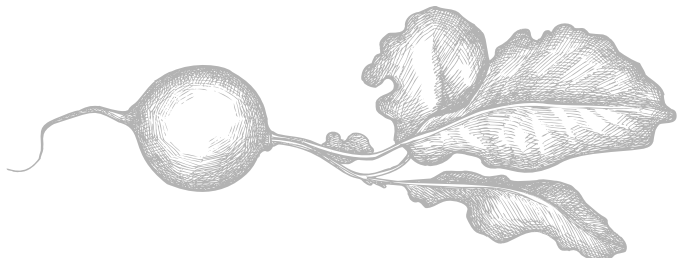
DF dairy-free

GF gluten-free

DFR dairy-free upon request

GFR gluten-free upon request

Please notify your server of any allergies.



SANDWICHES

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

**REUBEN [GFR]**  
House corned beef, sauerkraut, Russian dressing, pickles & swiss cheese on toasted rye bread. 15.

**SPRING CHICKEN SAMMY**  
Crusty country loaf, smeared with cream cheese spread featuring lemon, spinach, caramelized onion, & garlic, topped with seared chicken, blackbrook ham, portabellas, & melted cosmic cheese. 17.

**SMASHED BEET PESTO TARTINE**  
Goat cheese, garlic scape pesto, hot honey, smashed seasoned beet, & beet chips on a crusty Sister Crave country loaf. 13.50

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 fish in house-made batter with pickled garlic scape tartar sauce, lemon, coleslaw, and pickles. Served with side of kettle chips. 20.  
*Substitute fries, seasonal salad, or soup for +2.*

FISH SOURCED FROM BODIN’S, BAYFIELD WI



SATURDAY CURDSDAY

**CHEESE CURDS**  
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.

**FROM THE FIELD**  
Peanut Curry Noodles: Fat rice noodles tossed in a creamy sweet curried sauce, with cilantro, lime, carrots, cabbage, and peas, topped with crunchy peanuts. 22.  
Add sauteed mushrooms or teriyaki pork +4.

**CHEF SARAH’S CHOICE**  
Pork Chop: brined and grilled Blackbrook Farm chop, in a blueberry aronia berry glaze with fried shallots, served over mashed potatoes with our roasted and dressed seasonal veggies. 27.

BLACKBROOK FARM

James and Ayla have over 18 years of combined farming experience. Blackbrook is home to pasture-raised hogs, pastured chickens, and organically grown veggies!



COSMIC WHEEL CREAMERY

Our cows are milked seasonally and are 100% grass fed. Each cheese is unique and handmade.



NORTHWOODS MUSHROOMS

Grows organic specialty mushrooms. Our mushrooms are grown on logs sustainably harvested from the woods, or in-ground in raised beds, or indoors on blocks.



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