

## STARTERS

### BEET HUMMUS [V]

roasted chickpea, beet & citrus hummus topped with seeds & cashews served with grilled flat bread and seasonal vegetables  
10

### POTATO BEIGNETS [VT]

fried potato pastries tossed in romesco sauce with grilled leeks  
9

### HUSHPUPPIES [VT]

wisconsin sweet corn, buttermilk & scallion fritters with cashew green goddess sauce  
8

### SOFT PRETZELS [VT]

two traditional and one garlic jalapeño cheddar braided pretzels with mustard aioli and creama kasa cheese dipping sauces  
10

### ROASTED CARROTS [V,GF]

with kale chimichurri  
7

### CRISPY BRUSSELS SPROUTS [VT]

flash-fried brussels sprouts tossed with parmesan and lemon vinaigrette  
9

### HOUSE CUT FRIES [V,GF]

with mustard aioli or house-made tomato ketchup  
6

### CHARCUTERIE BOARD

locally cured meats and cheeses, mixed nuts, dried fruits, pickled vegetables, and buckwheat honey served with house breads  
22

## SALADS

### AUTUMN SALAD [V,GF]

mixed greens, fried brussels sprouts, quinoa, dried cranberries, pecans, and whole grain mustard vinaigrette  
14

### CAESAR\* [VT]

chopped romaine, egg yolk, pickled red onion, rustic torn croutons, parmesan, and house-made caesar dressing  
11  
add white anchovies 3

### SMALL SALAD [V,GF]

chopped lettuces & micro greens, fresh seasonal vegetables, and whole grain mustard vinaigrette  
5

add chicken breast\* 4, or superior salmon\* 9

## ENTREES

### PORK CHOP [GF]

6oz bone in chop, root vegetable hash, and apple ginger relish  
26

### SIRLOIN [GF]

10oz certified angus steak, confit shallot & fingerling potatoes, heirloom carrots, and pink peppercorn & sherry sauce  
28

### PHEASANT BREAST

pheasant breast on parisian gnocchi, sweet potato, and brandy peppercorn sauce  
25

### WILD ALASKAN HALIBUT [GF]

pan seared halibut on a bed of heirloom potatoes, braised cabbage, and chickpeas with leek compound butter and saffron broth  
28

### YELLOW CURRY [V,GF]

choice of vegan meatballs or grilled chicken breast, seasonal vegetable & garbanzo coconut curry with basmati rice  
16

### ROOT VEGETABLE BOLOGNESE [V,GF]

brown rice spaghetti and slow roasted root vegetable & tomato herb sauce  
16

## TOASTS & SANDWICHES

### SWEET POTATO TOAST [VT]

ricotta, beauregard sweet potato and white miso puree, popped wild rice, pickled radish, and pickled celery on country toast  
12

### WILD MUSHROOM TOAST [VT]

crème fraîche, oyster & shiitake mushrooms, sherry, and kale on country toast  
10

### CHICKEN SANDWICH

grilled chicken, squash chutney, arugula, and romesco mayo on a brioche bun with fries  
13

### LISMORE BURGER\*

1/3 pound ground beef, aged cheddar, bacon, house pickles, greens, and mustard aioli on a brioche bun with fries  
13

### VEGGIE BURGER [V]

pumpkin seed, squash, apple & wild rice patty, caramelized sage, giardiniera, and chickpea aioli on toasted sourdough with fries  
13

-substitute a small side salad for fries-

*\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness*

VT - vegetarian V - vegan GF - gluten free

# OUR VENDORS

## DAIRY

Burnett Dairy Co-op (Granstburg, WI): mozzarella  
Belgioioso (Green Bay, WI): burrata, mascarpone  
Castle Rock (Osseo, WI): milk, cream  
Organic Valley (La Farge, WI): milk  
Sartori (Plymouth, WI): cheese  
Roth (Monroe, WI): cheese  
Carr Valley (Middleton, WI): cheese  
Hooks (Mineral Point, WI): cheese  
Nordic Creamery (Westby, WI): cheese  
Uplands Cheese Company (Dodgeville, WI): cheese  
Hidden Springs Creamery (Westby, WI): cheese

## PRODUCE

Square Root Farm (Fall Creek, WI): produce  
Dragsmith Farms (Barron, WI): produce, micro greens  
Alsum Family Farm (Randolph, WI): sweet corn  
Thomas Igl Farms (Antigo, WI): potatoes  
Superior Fresh (Hixton, WI): greens  
Revol Greens (Medford, MN): greens  
Forest Mushrooms, Inc. (St. Joseph, MN): mushrooms  
Jack and the Green Sprouts (River Falls, WI): sprouts  
Riverside Farms (Elk River, MN): sweet corn, produce  
St. Croix Valley Produce (Woodville, WI): produce

## PROTEINS

Underground Meats (Madison, WI): salami/cured meats  
Rushing Waters (Palmyra, WI): trout  
Rancher's Legacy (Vadnais Heights, MN): beef  
Together Farms (Mondovi, WI): pork  
Jones Dairy Farm (Fort Atkinson, WI): pork  
Wisconsin Meadows (co-op spread throughout WI): beef  
Superior Fresh (Hixton, WI): salmon  
JRS Country Acres (Lake Mills, WI): eggs  
MacFarlane Pheasants, Inc. (Janesville, WI)

## OTHER

Great River Organic (Cochrane, WI): flour, corn flour, oats, grains  
Kallas Honey Farm, Inc. (Milwaukee, WI): honey  
Inharvest (Bemidji, MN): wild rice

# FROM OUR CHEF

Our vision is to support each other by providing the most fresh, sustainable, local product to you. It is such a tremendous honor that we take very seriously.

Being raised in a small town, the importance of a close-knit community was evident to me at an early age. My community includes farmers, colleagues, neighbors and visitors, and it grows daily. Although I have had the privilege of being on so many great teams in the past, I am especially grateful to be surrounded by the people that I am with today in and around this community.

We will always continue to grow as a restaurant and as people and we are very, very happy you are with us today.

JOSEPH SIEG, EXECUTIVE CHEF

# WOOD STONE PIZZA

## 12" HOUSE-MADE DOUGH PIZZAS

### TOMATO CONFIT [VT]

garlic oil, mozzarella, burrata, balsamic vinegar & garlic roasted plum tomatoes, and basil  
14

### FARMHOUSE

parsnip crema sauce, mozzarella, bleu cheese, bacon, caramelized apple & red onion, and braised kale  
17

### 3 MEAT

red sauce, mozzarella, smoked bacon, chorizo, and house-made pork sausage  
16

### BASIL PESTO

basil pesto sauce, mozzarella, bacon, caramelized fennel, and cremini mushroom  
16

### AUTUMNS END [V]

basil pesto sauce, root vegetables, brussels sprouts, and pumpkin & sage puree  
16

### BACON, GOAT, & BLEU

red sauce, mozzarella, bleu cheese, goat cheese, smoked bacon, figs, arugula, and balsamic reduction  
17

### BUILD YOUR OWN

12.5(+)

#### Sauces

*red, white, pesto, garlic oil*

#### Cheeses

*mozzarella, burrata, nordic creamery's capriko*

*choose up to 5 toppings*

#### Meats 2.5

*pepperoni, pork sausage, marinated steak, bacon, pork belly*

#### Vegetables 1.5

*spinach, arugula, bell peppers, mushrooms, onions, caramelized fennel, raw tomato, confit tomato, green olives, kalamata olives, pickled jalapeño, banana peppers, seasonal vegetables*  
*(ask server for seasonal vegetable selection)*

\*gluten free crusts available for an additional 2