

THE *Lakely*

HOUSE-MADE FRIES

House-cut Kennebec potatoes. Ketchup and garlic mayo 4

MEATBALLS

Deutsch Farm pork meatballs stewed with peppers in a sweet & spicy glaze 11

SIMPLE SALAD

Mixed spring greens with house-pickled onions, SarVecchio cheese and
cider Dijon vinaigrette 5

Add protein - Harvest Moon Organics Chicken Breast* 7, Wisconsin Meadows Steak* 9

BEET SALAD

Roasted and pickled beets, arugula pesto, lemon-herb goat cheese, white balsamic dressing 9

SOUP

Creamy parsnip soup with roasted pears and pumpkin seeds 5

CARROTS & GNOCCHI

Delicata squash, roasted carrots and green goddess dressing 7

THE KOLDTBORD

Our signature offering, this is the best of our local food artisans in a customizable twist on a Scandinavian classic. Explore the koldtbord menu on your table - or just ask your server for details.

BURGER *

Two Deutsch Farm beef patties, caramelized onions, pickles, garlic mayo, and Hook's one year cheddar. Served with house made fries 16

POT PIE

Harvest Moon Organics braised chicken pot pie with a medley of root vegetables, truffe bechamel served in a puffed pastry shell 16

FALAFEL

Falafel on pita bread with feta cheese, red onion, cucumber, kalamata olives and yogurt mint sauce. Served with house-made fries 13

PAPPARDELLE PASTA

Hand-cut pasta with shiitake mushroom Bolognese, tomato sauce, Swiss chard and Pleasant Ridge Reserve cheese 22

Add protein - Harvest Moon Chicken Breast* 7, Wisconsin Meadows Steak* 9

STEAK & FRIES 5 oz. *

Wisconsin Meadows steak served with house-made fries and Béarnaise sauce 16

PORK CHOP *

Deutsch Farm pork chop - creamy orzo pasta, honey glazed carrots, spiced orange glaze 27

RAINBOW TROUT

Pan fried Rushing Waters trout - bacon and kale stuffing, turnips and chili oil 25

CHICKEN

Harvest Moon Organics Chicken breast with acorn squash, dandelion greens, whole grain mustard jus 27

VEGETABLE STEW

Wild mushroom broth, grains, root vegetables and fried egg 24

Add protein - Harvest Moon Organics Chicken Breast* 7, Wisconsin Meadows Steak* 9

FLAT IRON STEAK *

Wisconsin Meadows flat iron steak - fried baby potatoes, charred onions, romesco

YOU ARE / *where* YOU EAT.

At The Lakely, it's truly important to us that we use the freshest, local ingredients.

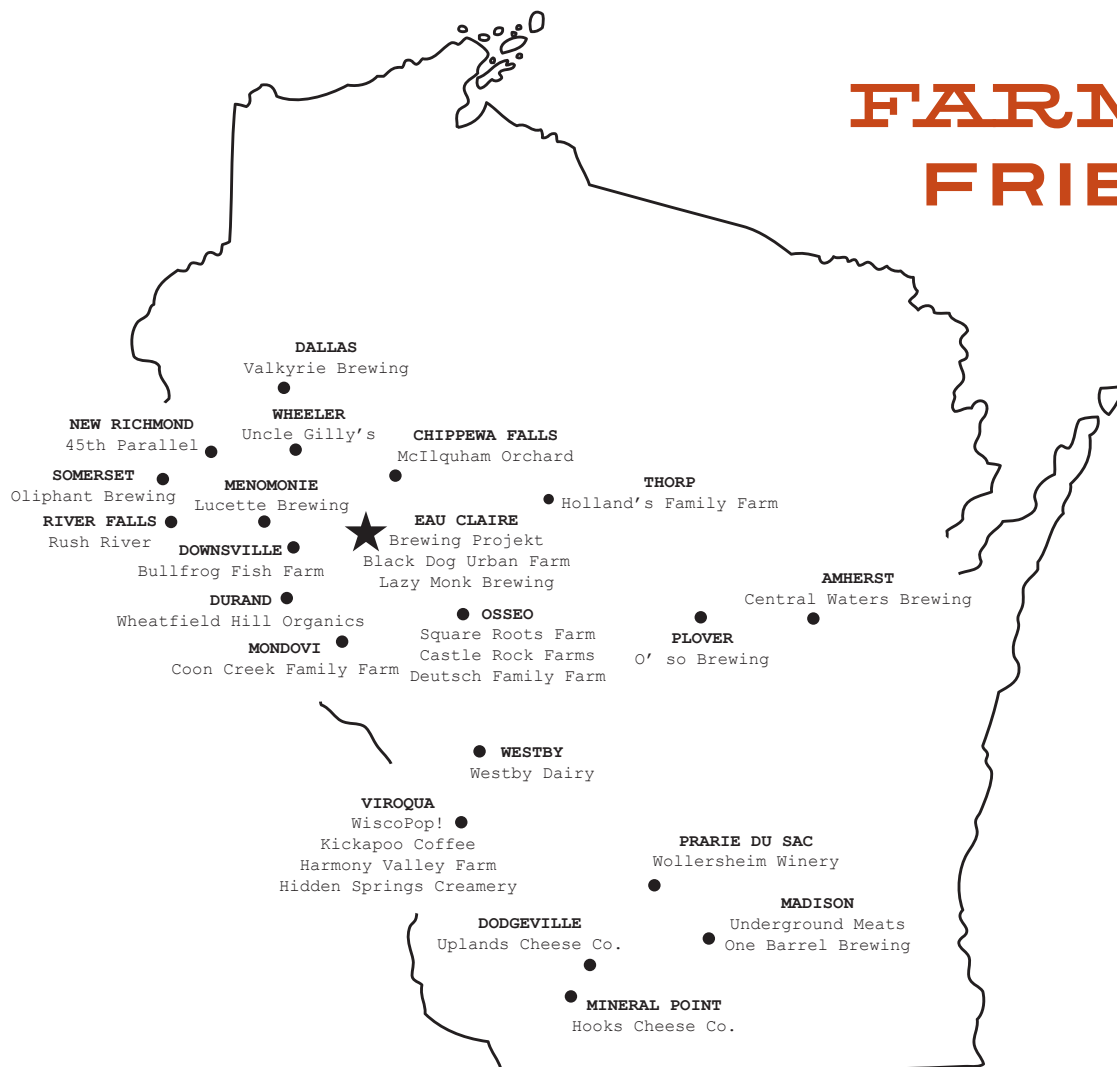
It supports local farmers and producers, helps the local economy, reduces environmental harm - and most importantly here at the table - it makes for the best tasting and most nutritious meals. But there's an often-unspoken benefit to utilizing local foods: they connect us to the land upon which we live and travel.

When we eat local foods, and especially when we eat foods native to the Upper Midwest, we help create an identity more closely tied to this region. By eating the foods of these northwoods, a greater part of us *becomes* the northwoods.

Our goal at The Lakely is to foster the development of a style of cuisine that represents the Upper Midwest for all its biological, environmental, and cultural diversity. We want to make food that is inherently *here*, and we're thrilled you're joining us on that journey. Thank you for sharing in this local experience, enjoy!

- THE LAKELY TEAM

FARMS & FRIENDS



THE
Lakely

INSIDE THE OXBOW HOTEL
