



BREAKFAST

OMELETTES AND EGGS

omelette with broccoli, ham and wisconsin cheddar
served with house made pumpkin bread and apple sauce / 10.95

cheese omelette
your choice of cheese. served with house made pumpkin bread and apple sauce / 8.25

omelette with roasted tomato, fresh spinach, pesto
with melted monterey jack cheese. served with house made pumpkin bread and apple sauce / 10.50

farmer's breakfast
two eggs, your choice of hashbrowns or spice rubbed oven roasted breakfast potatoes, mushrooms, onions, green peppers, and melted wisconsin cheddar. served with toast or house made biscuits / 9.25
add nueske's diced ham / 2.50

biscuits and chowder
two house baked biscuits, topped with two eggs fried to your liking and our famous whitefish chowder / 10.95

2 eggs, potatoes, and
nueske's cherrywood smoked bacon, sausage links or ham. choose from hash browns or spice rubbed oven roasted breakfast potatoes. served with toast or house baked biscuits / 9.95

2 eggs and nueske's bacon, sausage or ham
with toast or biscuits / 8.50

2 eggs and potatoes
choose from hash browns or spice rubbed oven roasted breakfast potatoes. served with toast or house baked biscuits / 6.75

crab and shrimp cakes
made with crab, shrimp, panko bread crumbs, cilantro and spices topped with two over medium eggs. served over mixed greens tossed in house made mustard dill vinaigrette / 12.95

steak and eggs
a four ounce certified hereford beef tenderloin served with two eggs, your choice of hash browns or spice rubbed oven roasted breakfast potatoes, and toast or biscuits / 12.95

we are proud to serve organic wisconsin eggs

PANCAKES, FRENCH TOAST & CEREAL

cherry or apple pancakes
3 buttermilk pancakes topped with house made cherry sauce or apple sauce and whipped cream / 9.50

3 buttermilk pancakes / 6.75
with nueske's ham, cherrywood smoked bacon or sausage / 8.95
add blueberries or chocolate chips / 2

2 eggs & 2 buttermilk pancakes / 6.75

2 eggs & 2 whole wheat oatmeal pancakes / 7.75

2 eggs scrambled with nueske's diced ham & 2 buttermilk pancakes / 8.95

whole wheat oatmeal pancakes / 7.75
with nueske's ham, cherrywood smoked bacon or sausage / 9.95

granola french toast
made with house made granola bread and as always, deep fried to a golden brown. topped with cherry sauce or apple sauce and whipped cream / 9.50

old fashioned oatmeal
topped with plumped montmorency cherries and walnuts. served with toast or house made biscuits / 6.75

granola
rolled oats, dried montmorency cherries, oat bran, sunflower seeds, sesame seeds and walnuts. served with milk and choice of toast or biscuits / 7.25

COCKTAILS

mimosa / 6.50
cherry, orange or grapefruit

bloody mary / 7
our own bloody mary mix combined with wine based vodka & an array of pickled garnishes

spotted cow beer chaser / 2.50

island orchard cider / 8
brut apple or cherry apple

BAKERY

baking powder biscuits / 3
cinnamon or caramel roll / 4

cherry almond scone / 4

muffin / 3.75

pumpkin bread / 3.25

toast / 2.25

granola, organic whole wheat, farmer's rye, white

SIDES

breakfast meat / 3.75
nueske's cherrywood smoked bacon, sausage or ham

hash browns / 3.50

spice rubbed oven roasted breakfast potatoes / 3.50

fresh fruit (in season) / 5

BREAKFAST LUNCH DINNER WINE BAR

please inquire about gluten free & vegetarian options / notify your server of food allergies
consuming raw or under cooked foods may increase your risk of food borne illness
18 percent gratuity may be added for parties of seven or more



the cookery
est. 1977
LUNCH

grilled wild salmon sandwich

on a challah roll with lettuce, tomato, red onion and pesto mayo. with house made dill potato salad and apple sauce / 11.95

pulled pork sandwich

shredded slow roasted pork, bbq red wine vinaigrette with pickled onions on top of mustard slaw on a challah bun. served with house made dill potato salad and apple sauce / 10.95

rachel

oven roasted turkey, locally made sauerkraut, swiss, and house made thousand island dressing on farmer's rye. served with fries / 10.50

grilled chicken sandwich

naturally raised, hormone free chicken on a challah roll with lettuce, tomato, and apricot mustard sauce. with fries / 10.50

blt

nueske's cherrywood smoked bacon, lettuce, tomato, and mayonnaise on toasted whole wheat. served with house made dill potato salad and apple sauce / 9.25

pesto garlic burger

one third pound locally raised grass fed beef, garlic, pesto, monterey jack cheese, lettuce, and tomato on a challah bun. with fries / 9.95

cheese burger

one third pound locally raised grass fed beef, wisconsin cheddar, lettuce and tomato on a challah bun. with fries / 8.95
add nueske's bacon / 2

black bean burger

housemade burger featuring black beans, mushrooms, and cilantro on a challah bun with sriracha mayonnaise. with french fries / 8.95

chicken salad sandwich

chicken, house made cherry chutney, mayonnaise, celery, and onion on toasted granola bread with lettuce. served with house made dill potato salad and apple sauce / 10.25

turkey, cream cheese and cherry chutney sandwich

on toasted granola bread with lettuce. served with house made dill potato salad and apple sauce / 10.25

cookery club

oven roasted turkey, nueske's cherrywood smoked bacon, tomato, lettuce, and mayonnaise on an herb focaccia roll. served with dill potato salad and apple sauce / 11.25

grilled ham and cheese

nueske's ham and wisconsin cheddar on farmer's rye. served with house made dill potato salad and apple sauce / 9.50

perch sandwich

hand breaded perch fillets, lettuce, tomato, onion and house made caper tartar sauce on a challah bun. served with fries / 11.95

caprese flatbread

roasted cherry tomatoes, house made basil pesto, fresh mozzarella, parmesan and garlic / 10.25

roasted vegetable quesadilla

dry rubbed roasted red peppers, zucchini, eggplant, red onion, mushrooms and monterey jack cheese. served with salsa verde and sour cream / 9.95

smashed chickpea salad sandwich

chickpeas, roasted red peppers, black olives, lemon, and parsley on toasted focaccia. served with house made dill potato salad and apple sauce / 8.95

substitute soup (.75) or whitefish chowder (1.00) for fries or potato salad

SALADS

door county cherry and apple salad

local apples, dried montmorency cherries, honey glazed walnuts, gorgonzola cheese and mixed greens tossed with house made red wine tarragon vinaigrette / 10.75

half salad / 6.95

kale salad

shredded kale, green onions and grape tomatoes tossed in an asian peanut vinaigrette, with pickled carrots / 9.95

red quinoa and roasted beet salad with feta

red quinoa (a high protein grain often used in south america), roasted beets, zucchini, yellow squash, green onions and cherry tomatoes in a smoked paprika dressing over mixed greens, topped with feta / 11.95

arugula salad

roasted chickpeas, red onion, shaved parmesan in a lemon shallot vinaigrette / 9.95

house salad

mixed greens, tomato, red onion, cucumber and dilled pickled carrots tossed with house made mustard dill vinaigrette, blue cheese dressing or vidalia onion and summer tomato dressing / 5.95

salad add-ons:

grilled chicken breast / 3.95
grilled salmon / 5.95
crab and shrimp cakes / 6.95
grilled beef tenderloin / 6.95

SIDES

eggplant fries / 7
ron's cheese curds / 7
french fries / 3

dill potato salad / 3
apple sauce / 3
roll / 1

SOUP & SALAD

whitefish chowder - cup 4 / bowl 5

soup of the day - cup 3.50 / bowl 4.50

whitefish chowder & salad

house salad and a bowl of chowder. served with a roll / 10.25

soup & salad

house salad and a bowl of soup. served with a fresh baked roll / 9.25

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DINNER

APPETIZERS

smoked whitefish spread
locally smoked whitefish, cream cheese, red & green peppers, wasabi powder / 6.25

wisconsin cheese plate / 13.50
door county creamery ramp blanc roth käse buttermilk blue cheese sartori montamoré

ron's cheese curds / 7

eggplant fries / 7

SOUP & SALAD

soup of the day
cup / 3.50 bowl / 4.50

whitefish chowder
cup / 4 bowl / 5

red quinoa & roasted beet salad
red quinoa (a high protein grain often used in south america), roasted beets, zucchini, yellow squash, green onions and cherry tomatoes in a smoked paprika dressing over mixed greens, topped with feta / 11.95

house salad
mixed greens, tomato, red onion, cucumber and dilled pickled carrots. tossed with mustard dill vinaigrette, blue cheese dressing or vidalia onion and tomato dressing / 5.95

SANDWICHES

chicken salad sandwich
made with house made chutney on toasted granola bread. served with dill potato salad and apple sauce / 10.25

cookery club
oven roasted turkey, nueske's cherrywood smoked bacon, tomato, lettuce, and mayonnaise on an herb focaccia roll. served with dill potato salad and apple sauce / 10.95

pesto garlic burger
one third pound locally raised grass fed beef with pesto, monterey jack cheese, lettuce, tomato on a challah bun. with fries / 9.95

black bean burger
housemade burger featuring black beans, mushrooms, and cilantro on a challah bun with sriracha mayonnaise. served with french fries / 8.95

caramelized onion dip
with house made potato chips / 8.25

four berry baked brie
onions caramelized with four berry jam in puffed pastry / 8.25

crab and shrimp cakes
served with mixed greens and a mango mayonnaise / 10.95

burrata
served with house made montmorency cherry salsa / 8

door county cherry & apple salad
with honey glazed walnuts, gorgonzola cheese and mixed greens tossed with red wine tarragon vinaigrette / 10.75
half salad / 6.95

kale salad
shredded kale, green onions and grape tomatoes tossed in an asian peanut vinaigrette, with pickled carrots / 9.95

arugula salad
roasted chickpeas, red onion, shaved parmesan in a lemon shallot vinaigrette / 9.95

salad add-ons:
grilled chicken breast / 3.95
grilled salmon / 5.95
crab and shrimp cakes / 6.95
grilled beef tenderloin / 6.95

turkey, cream cheese & cherry chutney sandwich
on toasted granola bread. served with house made dill potato salad and apple sauce / 10.25

pulled pork sandwich
shredded slow roasted pork, bbq red wine vinaigrette with pickled onions on top of mustard slaw on a challah bun. with house made dill potato salad and apple sauce / 10.95

roasted vegetable quesadilla
dry rubbed roasted red peppers, zucchini, eggplant, red onion, mushrooms and monterey jack cheese. served with salsa verde / 9.95

ENTREES

entrees are served with seasonal vegetables

whitefish
local whitefish broiled with house made pesto. served with a whole grain & brown rice medley / 17.95

wild sockeye salmon
marinated in soy and garlic and grilled to a medium doneness, accompanied by a sweet mustard and shallot vinaigrette. served with a whole grain & brown rice medley / 19.95

walleye
topped with a combination of fourteen herbs and spices, then broiled and garnished with fresh limes. served over asian slaw and with a baked red potato / 18.95

scallops
seared bay scallops with a pinot grigio butter sauce. served over fresh spinach, accompanied by polenta wedges / 20.95

perch
hand breaded and served with house made caper tartar sauce. served with house made dill potato salad / 19.95

new york strip
ten ounce certified hereford beef, grilled to your liking. served with grilled hash brown potatoes / 24.95

stuffed smoked pork chop
nueske's smoked pork chop stuffed with big ed's gouda. served over a warm cabbage, caraway slaw. served with house made apple sauce and smashed yukon gold potatoes / 18.95

chicken
roasted with fresh thyme, kosher salt, and garlic. served over a bread stuffing with a white wine pan sauce. accompanied by smashed yukon gold potatoes / 18.95

vegetable kebob
zucchini, eggplant, red peppers, green peppers, mushrooms, onions, tomatoes basted in apricot mustard sauce and grilled. over a whole grain & brown rice medley / 15.95

whole wheat linguine with wild shrimp
wild shrimp sauteed with garlic, pimentón (spanish paprika) and red pepper flakes, finished with dry sherry. tossed with whole wheat linguine and garnished with parmesan / 19.95

vegetarian linguine
broccoli, zucchini, eggplant, summer squash, red peppers and green onions sauteed with garlic, pimentón (spanish paprika) and red pepper flakes, finished with dry sherry. tossed with whole wheat linguine and parmesan / 14.95

FRIDAY SPECIAL

perch platter
with dill potato salad, coleslaw and a roll / 17.95

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WINE BAR
WINE BAR HAPPY HOUR 3-6 PM DAILY

APPETIZERS

smoked whitefish spread

locally smoked whitefish, cream cheese, red & green peppers, wasabi powder / 6.25

eggplant fries

accompanied by house made ranch dressing / 7

wisconsin cheese plate

door county creamery ramp blanc
roth käse buttermilk blue cheese
sartori montamoré / 13.50

four berry baked brie

brie, onions caramelized with four berry jam in puffed pastry / 8.25

caramelized onion dip

with house made potato chips / 8.25

ron's cheese curds / 7

burrata

served with house made montmorency cherry salsa / 8

SMALL PLATES

crab and shrimp cakes

crab, shrimp, panko bread crumbs, cilantro, and spices. served with mixed greens and a mango mayonnaise / 10.95

sliders

locally raised beef with cabernet onions, cheddar / 3 per slider
crab and shrimp cake with mango mayonnaise / 4 per slider
chicken salad / 3 per slider
perch and mustard slaw slider / 4 per slider

potstickers

edamame potstickers served with a japanese dipping sauce / 7.25

wild garlic shrimp

shrimp sauteed with garlic, pimentón (spanish paprika), and red pepper flakes, finished with dry sherry and parmesan. served with grilled flatbread / 12.95

scallops with pinot grigio butter sauce

seared bay scallops with a pinot grigio butter sauce. served over fresh spinach, accompanied by polenta wedges / 12.95

chicken & cherry flatbread

house made cherry chutney, roasted chicken, caramelized onions and gorgonzola / 10.25

caprese flatbread

roasted cherry tomatoes, house made basil pesto, fresh mozzarella, parmesan and garlic / 10.25

roasted vegetable quesadilla

dry rubbed roasted red peppers, zucchini, eggplant, red onion, and mushrooms with monterey jack and salsa verde / 9.95

SOUP & SALAD

whitefish chowder - cup 4 / bowl 5

soup of the day - cup 3.50 / bowl 4.50

door county cherry and apple salad

granny smith apples, dried montmorency cherries, honey glazed walnuts, gorgonzola cheese and mixed greens tossed with house made red wine tarragon vinaigrette / 10.75
half salad / 6.95

red quinoa salad

red quinoa, roasted beets, zucchini, yellow squash, green onions and cherry tomatoes marinated in a smoked paprika dressing over mixed greens, topped with feta / 10.95

kale salad

shredded kale, green onions and grape tomatoes tossed in an asian peanut vinaigrette, with pickled carrots / 9.95

arugula salad

roasted chickpeas, red onion, shaved parmesan in a lemon shallot vinaigrette / 9.95

house salad

mixed greens, tomato, red onion, cucumber and dilled pickled carrots tossed with house made mustard dill vinaigrette, blue cheese dressing or vidalia onion and tomato dressing / 5.95

salad add-ons:

grilled chicken breast / 3.95
grilled salmon / 5.95

grilled beef tenderloin / 6.95
crab and shrimp cakes / 6.95

BIG PLATES

steak frites

ten ounce certified hereford new york strip, accompanied by house made blue cheese dressing. served with french fries / 22.95

fish & chips

hand breaded lake perch fillets with house made caper tartar sauce and french fries / 12.95

nachos

shredded slow roasted pork, pickled jalapenos and cheese layered into white corn tortilla chips. topped with house made pico de gallo. served with sour cream / 10.95

cheese burger

locally raised grass fed beef with wisconsin cheddar / 7.50
add fries / 2 add nueske's bacon / 2

rachel

roasted turkey, locally made sauerkraut, swiss, and house made thousand island dressing on farmer's rye. served with fries / 10.50

pulled pork sandwich

shredded slow roasted pork, bbq red wine vinaigrette with pickled onions on top of mustard slaw on a challah bun. with house made dill potato salad and apple sauce / 10.95

vegetable skewer

zucchini, eggplant, red peppers, green peppers, mushrooms, onions, tomatoes basted in apricot mustard sauce and grilled. served over a whole grain & brown rice medley / 10.50

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LUNCH

DINNER

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