



## BREAKFAST

### OMELETTES AND EGGS

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

**mushroom and herb omelette** GF V  
baby portabella and white button mushrooms sauteed with thyme, garlic and shallots, with melted wisconsin cheddar. served with house made pumpkin bread and apple sauce / 10.95

**omelette with roasted tomato, fresh spinach, pesto** GF V  
with melted monterey jack cheese. served with house made pumpkin bread and apple sauce / 10.95

**farmer's breakfast** GF V  
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 / 9.75  
**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** GF  
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 / 10.50

**2 eggs and nueske's bacon, sausage or ham** GF V  
with toast or biscuits / 8.75

**2 eggs and potatoes** GF V  
choose from hash browns or spice rubbed oven roasted breakfast potatoes. served with toast or house baked biscuits / 6.95

**crab and shrimp cakes**  
made with crab, shrimp, panko bread crumbs, cilantro and spices topped with two over medium eggs. served over arugula tossed in house made lemon shallot vinaigrette / 13.95

**steak and eggs** GF  
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 / 13.95

### PANCAKES, FRENCH TOAST & CEREAL

**3 buttermilk pancakes** / 6.95 V  
with nueske's ham, cherrywood smoked bacon or sausage / 8.95  
add blueberries or chocolate chips / 2

**whole wheat oatmeal pancakes** / 7.95 V  
with nueske's ham, cherrywood smoked bacon or sausage / 9.95

**2 eggs & 2 buttermilk pancakes** / 6.95 V

**2 eggs & 2 whole wheat oatmeal pancakes** / 7.95 V

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

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

**cherry or apple pancakes** V  
3 buttermilk pancakes topped with house made cherry sauce or apple sauce and whipped cream / 9.95

**ham and cheese pancakes**  
nueske's diced ham, wisconsin cheddar and green onions folded into two buttermilk pancakes. served with two eggs / 10.75

**granola french toast** V  
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 / 9.95

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

we are proud to serve organic wisconsin eggs

### 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

**greyhound or screwdriver** / 7  
grapefruit juice or orange juice combined with wine based vodka

### 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** / 3.95  
nueske's cherrywood smoked bacon, sausage or ham

**house made vegetarian sausage** / 3.75

**hash browns** / 3.50

**spice rubbed oven roasted breakfast potatoes** / 3.50

**fresh fruit (in season)** / 5



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## LUNCH

### pulled pork sandwich **GF**

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

### cookery club **GF**

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 / 12.50

### rachel **GF**

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

### caprese flatbread **V**

roasted cherry tomatoes, basil pesto, mozzarella, parmesan / 10.25

### blt **GF**

nueske's cherrywood smoked bacon, lettuce, tomato, and mayonnaise on toasted whole wheat. served with house made dill potato salad and apple sauce / 10.95

### pesto garlic burger **GF**

locally raised grass fed beef, garlic, pesto, monterey jack cheese, lettuce, and tomato on a challah bun. with fries / 10.95

### cheese burger **GF**

locally raised grass fed beef, wisconsin cheddar, lettuce and tomato on a challah bun. with fries / 9.95  
add nueske's bacon / 2

### black bean burger **V**

housemade vegetarian burger featuring black beans, mushrooms, and cilantro on a challah bun with sriracha mayonaise. with fries / 9.25

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

## SALADS

### door county cherry and apple salad **GF V**

local apples, dried montmorency cherries, honey glazed walnuts, gorgonzola cheese and mixed greens tossed with house made red wine tarragon vinaigrette / 11.25

half salad / 7.25

### kale salad **GF V**

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 **GF V**

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 **GF V**

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

### house salad **GF V**

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 / 6.25

### salad add-ons:

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

### chicken salad sandwich **GF**

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 / 10.50

### turkey, cream cheese and cherry chutney sandwich **GF**

on toasted granola bread with lettuce. served with house made dill potato salad and apple sauce / 10.50

### grilled ham and cheese **GF**

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

### grilled wild salmon sandwich **GF**

on a challah roll with lettuce, tomato, red onion and pesto mayo. with house made dill potato salad and apple sauce / 13.50

### perch sandwich

hand breaded perch fillets, lettuce, tomato, onion and house made caper tartar sauce on a challah bun. served with fries / 13.50

### fish tacos

hand breaded perch, mustard slaw, pickled onions and jalepenos, sriracha mayonaise in corn tortillas / 11.95

### roasted vegetable quesadilla **V**

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 **GF V**

chickpeas, roasted red peppers, black olives, lemon, and parsley on toasted focaccia. served with house made dill potato salad and apple sauce / 9.25

## 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 / 10.50

### soup & salad

house salad and a bowl of soup. served with a fresh baked roll / 9.50

## SIDES

eggplant fries / 7.25

ron's cheese curds / 7.25

french fries / 3

dill potato salad / 3

apple sauce / 3

roll / 1

## FEATURED BEVERAGES

### house made ginger ale

ginger juice, simple syrup, lemon juice and seltzer / 3.50

cherry ginger ale / 4.50

cherry lemonade / 3.35

(cherry syrup added to lemonade, refill with regular lemonade)

cherry iced tea / 3.35

(cherry syrup added to iced tea, refilled with regular iced tea)



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## DINNER

### APPETIZERS & SMALL PLATES

- smoked whitefish spread GF**  
locally smoked whitefish, cream cheese, red & green peppers, wasabi / 7.25
- wisconsin cheese plate GF** / 13.75  
door county creamery chèvre  
roth käse buttermilk blue cheese  
sartori montamoré
- ron's cheese curds V** / 7.25
- sliders**  
locally raised beef with cabernet onions, cheddar / 4 per slider  
crab and shrimp cake with mango mayonnaise / 4 per slider
- fish taco**  
hand breaded lake perch, mustard slaw, pickled onions and jalapenos, sriracha mayonaise in a corn tortilla / 4 per taco
- crab and shrimp cakes**  
served over fresh spinach with a mango mayonnaise / 11.95

### SOUP & SALAD

- soup of the day**  
cup / 3.50 bowl / 4.50
- whitefish chowder**  
cup / 4 bowl / 5
- red quinoa & beet salad GF V**  
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 GF V**  
mixed greens, tomato, red onion, cucumber and dilled pickled carrots. tossed with mustard dill vinaigrette, blue cheese dressing or vidalia onion and tomato dressing / 6.25

### SANDWICHES

- chicken salad sandwich GF**  
made with house made cherry chutney on toasted granola bread. with dill potato salad and apple sauce / 10.50
- cookery club GF**  
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 / 12.50

- eggplant fries V** / 7.25
- caprese flatbread V**  
roasted cherry tomatoes, basil pesto, mozzarella, parmesan / 10.25
- roasted vegetable quesadilla V**  
dry rubbed roasted red peppers, zucchini, eggplant, red onion, and mushrooms with monterey jack and salsa verde / 9.95
- caramelized onion dip V**  
with house made potato chips / 8.25
- four berry baked brie V**  
onions caramelized with four berry jam in puffed pastry / 9.25
- 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

- door county cherry & apple salad GF V**  
with honey glazed walnuts, gorgonzola cheese and mixed greens tossed with red wine tarragon vinaigrette / 11.25  
**half salad** / 7.25
- kale salad GF V**  
shredded kale, green onions and grape tomatoes tossed in an asian peanut vinaigrette, with pickled carrots / 9.95
- arugula salad GF V**  
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

- pulled pork sandwich GF**  
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
- pesto garlic burger GF**  
locally raised grass fed beef with pesto, monterey jack cheese, lettuce, tomato on a challah bun. with fries / 10.95

### ENTREES

entrees are served with the vegetable of the day

- whitefish GF**  
local whitefish broiled with a lemon caper butter sauce and parmesan. served with a baked red potato / 19.95
- wild sockeye salmon GF**  
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 GF**  
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 / 20.95
- steak GF**  
chef's selection of the evening / market price
- scallops GF**  
seared sea scallops with a pinot grigio butter sauce. served over fresh spinach, accompanied by polenta wedges / 22.95  
**half entree** / 13.95
- perch**  
hand breaded and served with house made caper tartar sauce. served with choice of house made dill potato salad or french fries / 21.95  
**half entree** / 13.95

- stuffed smoked pork chop GF**  
nueske's smoked pork chop stuffed with big ed's gouda. served over a warm cabbage, caraway slaw. served with apple sauce and smashed yukon gold potatoes / 18.95
- chicken**  
half 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 / 20.95
- vegetable kebab GF V**  
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  
**half entree** / 10.50

- 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 / 21.95

- vegetarian linguine V**  
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 / 15.95

### FRIDAY SPECIAL

- perch platter** with dill potato salad and coleslaw / 18.95

### FEATURED BEVERAGES

- house made ginger ale**  
ginger juice, simple syrup, lemon juice and seltzer / 3.50  
cherry ginger ale / 4.50
- cherry lemonade** / 3.35
- cherry iced tea** / 3.35



## CHILDREN'S MENU

ages 10 and under

### BREAKFAST

one egg with toast or a biscuit / 3.50 **GF V**

one egg with two pieces of sausage or bacon and toast or a biscuit / 5.25 **GF**

one buttermilk pancake / 3.50  
with two pieces of sausage or bacon / 5.25

one blueberry pancake / 3.75  
with two pieces of sausage or bacon / 5.50

one chocolate chip pancake / 3.75  
with two pieces of sausage or bacon / 5.50

one whole wheat oatmeal pancake / 3.75  
with two pieces of sausage or bacon / 5.50

### LUNCH & DINNER

**plain burger GF**  
served with fries or fruit and apple sauce / 5.95

**cheese burger GF**  
with cheddar. served with fries or fruit and apple sauce / 6.25

**peanut butter and jam GF V**  
served with fries or fruit and apple sauce / 4.95

**chicken strips**  
served with fries or fruit and apple sauce / 6.25

**corn dog**  
served with fries or fruit and apple sauce / 5.75

**grilled cheese GF V**  
melted american on white. served with fries or fruit and apple sauce / 5.50

**cheese pizza**  
marinara sauce and cheese pizza on a flat bread crust. served with fruit / 6.50

**house salad GF V**  
mixed greens, tomato, red onion, cucumber and dilled pickled carrots tossed with choice of dressing / 5.95

**salad add-ons:**  
grilled chicken breast / 3.95  
grilled salmon / 5.95

**buttered noodles**  
served with fruit, apple sauce and a roll / 5.95  
substitute whole wheat pasta / add 1.00

**noodles with marinara sauce**  
served with fruit, apple sauce and a roll / 6.50  
substitute whole wheat pasta / add 1.00

### DINNER

**grilled wild salmon GF**  
served with mashed potatoes, vegetables, apple sauce and a roll / 10.95

**grilled chicken breast GF**  
served with mashed potatoes and gravy, vegetables, apple sauce and a roll / 8.95

**perch**  
served with fries, vegetables, apple sauce and a roll / 10.95

**grilled vegetable kebob GF V**  
zucchini, eggplant, red peppers, green peppers, mushrooms, onions, and tomatoes. served over a whole grain and brown rice medley, with apple sauce and a roll / 9.95

### BEVERAGES

soda / small 1.50, large 2.35  
cherry lemonade / small 2.50, large 3.35  
refill with regular lemonade

lemonade / small 1.50, large 2.35  
cherry sparkler / small 1.75, large 2.50  
baumeister root beer or cherry soda / 2.50  
root beer or cherry float / 4

juice / small 2.35, large 3.35  
fresh squeezed orange or grapefruit juice  
apple cider, cherry juice, apple juice, tomato juice

hot cider / 2.50  
hot chocolate / 2.25  
milk / small 2.25, large 2.75  
two percent, skim, chocolate or soy