



# the cookery

**"fresh food, expertly prepared"**  
- **Midwest Living**  
**"Best of the Midwest"**

**breakfast, lunch and dinner**  
**waterview wine bar**  
**bakery**

**OPEN DAILY / MAY - OCTOBER**

## WINE BAR

smoked whitefish spread / 6

eggplant fries / 7

ron's cheese curds / 7

caramelized onion dip with house  
made potato chips / 8

wisconsin cheese plate / 13

four berry baked brie  
brie, house made four berry jam, and  
caramelized onions in puffed pastry / 8

crab & shrimp cakes / 10.95

roasted vegetable  
quesadilla / 9.95

sliders

beef, cabernet onions, wisconsin  
cheddar / 3 per slider  
crab & shrimp cake / 4 per slider  
chicken salad / 3 per slider

fish & chips / 12.95

pulled pork nachos / 9.95

caprese flatbread / 10

cherry chutney, grilled chicken,  
caramelized onion & gorgonzola  
flatbread / 10

steak frites / 20.95

vegetable skewer / 9.95

edamame potstickers / 7

HAPPY HOUR / 3 - 6 PM DAILY  
wine, tap beer and appetizer specials

## DINNER

whitefish

basted with house made pesto and  
broiled / 16.95

wild sockeye salmon

marinated in soy and garlic, and  
grilled. served with a sweet mustard  
and shallot vinaigrette / 19.95

walleye

topped with fourteen herbs and spices,  
then roasted and garnished with fresh  
limes, served over asian slaw / 17.95

perch

hand breaded and served with house  
made tartar sauce / 19.95

new york strip / 22.95

stuffed smoked pork chop

nueske's smoked pork chop stuffed with  
big ed's gouda. served over a warm  
cabbage, caraway slaw and with  
house made apple sauce / 17.95

half chicken

roasted with fresh thyme, kosher salt,  
and garlic. served over a bread  
stuffing with a white wine pan  
sauce / 17.95

vegetable kebob

zucchini, eggplant, red peppers, green  
peppers, mushrooms, onions, tomatoes  
basted in apricot mustard sauce and  
grilled / 14.95

FRIDAY SPECIAL

perch platter with dill potato salad,  
coleslaw / 17.95

appetizers, soups, salads &  
sandwiches are also available  
at dinner

GLUTEN FREE, CHILDREN'S AND DESSERT MENUS ARE AVAILABLE

It all began thirty six years ago when Dick and Carol Skare honeymooned in Door County. It was May of 1977 and they found Fish Creek to be a sleepy lake side town.

One shopkeeper, Hazel Elliott, took the time to find out that Dick and Carol were aspiring restaurateurs who met while working side by side at a supper club near Minneapolis. She arranged for them to look at a small, twenty seat restaurant in downtown Fish Creek. "Door County is growing," she told them, "get in now before the rush." They took her advice and put in an offer. Two short months later, on the weekend of July 4, 1977, Dick and Carol opened the doors of The Cookery.

Dick and Carol continue to operate the restaurant with their daughters Courtney and Karin. Throughout the years and today, the Skares maintain their original values, to incorporate fresh ingredients focusing on local products from Door County and to bring delicious, homemade food to their customers.

# LUNCH

## 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 / 9.95

## turkey cream cheese and cherry chutney sandwich

on toasted granola bread with lettuce. with house made dill potato salad and apple sauce / 9.95

## grilled wild salmon sandwich

served with house made potato salad and apple sauce / 11.95

## rachel

served with fries / 10.25

## grilled chicken sandwich

served with fries / 10.25

## cookery club

served with house made dill potato salad and apple sauce / 10.50

## perch sandwich

served with fries / 11.95

## pesto garlic burger

one third pound hand packed, local, ground beef, pesto, monterey jack cheese, lettuce, and tomato on a challah roll. served with fries / 9.95

## cheese burger

one third pound hand packed, local ground beef. with fries / 8.50

## roasted eggplant & green olive flatbread

topped with monterey jack, garlic, and crushed red pepper / 10

## blt

served with house made dill potato salad and apple sauce / 8.95

## pulled pork sandwich

bbq red wine vinaigrette with pickled onions on top of mustard slaw. served on a challah roll. with house made dill potato salad and apple sauce / 10.95

## roasted vegetable quesadilla

dry rub marinated zucchini, eggplant, red peppers, mushrooms, tomatoes and monterey jack / 9.95

## grilled ham and cheese

served with house made dill potato salad and apple sauce / 8.95

## smashed chickpea salad sandwich

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

## door county cherry and apple salad

with honey glazed walnuts, green onions, gorgonzola cheese and mixed greens tossed with red wine tarragon vinaigrette / 10.25  
half salad / 6.95

## red quinoa and roasted beet salad with feta

red quinoa, roasted beets, zucchini, yellow squash, green onions, cherry tomatoes, and feta in a smoked paprika dressing over mixed greens / 11.95

## house salad

mixed greens, tomato, red onion, cucumber and dilled pickled carrots / 5.95

## soup & salad / 8.95

## whitefish chowder & salad / 9.95

whitefish chowder  
cup / 4 bowl / 5

soup of the day  
cup / 3 bowl / 4

# BREAKFAST

omelette with broccoli, nueske's ham and cheddar with pumpkin bread and apple sauce / 10.25

omelette with roasted tomato, spinach, pesto & cheese with pumpkin bread and apple sauce / 9.95

## cheese omelette

with pumpkin bread and apple sauce / 7.95

2 eggs, hash browns/breakfast potatoes, and nueske's cherrywood smoked bacon, sausage links, or ham. served with toast or house baked biscuits / 9.75

2 eggs and nueske's bacon, sausage or ham with toast or biscuits / 7.95

2 eggs and hash browns or breakfast potatoes served with toast or house baked biscuits / 6.50

## farmer's breakfast

two eggs, hash browns or breakfast potatoes, mushrooms, onions, green peppers, and wisconsin cheddar / 8.95  
add nueske's ham / 2

## crab and shrimp cakes

topped with two eggs and served over mixed greens tossed in house made mustard dill vinaigrette / 12.95

## 3 buttermilk pancakes / 6.50

with nueske's ham, bacon, or sausage links / 8.75  
add blueberries or chocolate chips / 2

## cherry or apple pancakes

3 buttermilk pancakes topped with house made cherry sauce or apple sauce / 9.25

## whole wheat oatmeal pancakes / 7.50

nueske's smoked bacon, sausage links, or ham / 9.75

## granola french toast

made with house made granola bread and topped with cherry sauce or apple sauce / 9.25

## old fashioned oatmeal / 6.50

with toast or biscuits / 6.50

granola with toast or biscuits / 7.25

FOR FULL DESCRIPTIONS AND A COMPLETE MENU VISIT OUR WEBSITE. THIS MENU IS SUBJECT TO CHANGE.

  
**4135 hwy 42 / fish creek**  
**920.868.3634**  
**cookeryfishcreek.com**

