



APPETIZERS

Bruschetta 6.99

Tomatoes, Garlic, Basil, Extra Virgin Olive Oil,
Balsamic Vinegar on Baguette Toast Points

Chicken Lettuce Wraps 9.99

Grilled Certified Organic Chicken Breast
with Fresh Ginger, Garlic, Carrots, Celery
Wrapped in Lettuce

Chef's Special Flatbread 8.99

Flat Bread Pizza with the Chef's Daily
Selection of Ingredients

Chef's Raw Veggie Plate 5.99

Chef's Selection of Available Vegetables with
Creamy Herb Dipping Sauce

Caprese 7.99

Fresh Tomato Slices, Fresh Mozzarella, Basil
Drizzled with Balsamic Vinegar Reduction

SOUPS

Vegetable Soup of the Day
Cup 2.99 Bowl 4.99

Bison Chili
Cup 3.99 Bowl 5.99

SALADS

Windmill House Salad 4.99

Romaine Lettuce, Tomato, Cucumber, Red
Onion with your Choice of Dressing

Field Green Salad 8.99

Organic Field Greens, Apples, Local Goat
Cheese, Sunflower Seeds, Roasted Beets,
Dried Cranberries with your Choice of
Dressing

Add Certified Organic Chicken 2.99
Add Wild-Caught Alaskan Salmon 3.99

*It is our passion to create an amazing dining experience for all.
We take great care in preparing our quality natural foods.*

*All Ingredients are Certified Organic or grown Naturally
without the use of chemicals, and are based on Seasonal Availability.*

ASK YOUR SERVER

*Most items on the menu can be made into Vegan options.
We offer Vegan and Gluten-Free Breads.*

SANDWICHES & MEALS

Add a small House Salad for 2.99

The Ultimate Grass-Fed Burger 11.99

Locally Raised Grass-Fed and Grass-Finished Beef Burger with your Choice of Toppings

Glazed Chicken Sandwich 10.99

Grilled Certified Organic Chicken Breast with Honey Balsamic Glaze with your Choice of Toppings

The Beyond Burger 10.99

Made from Simple Plant-Based Ingredients with your Choice of Toppings

Open Faced Tomato Sandwich 9.99

Organic Tomatoes with Fresh Herbs, Creamy Cucumber Spread atop Toasted Multi Grain Bun with your Choice of Toppings

Roasted Vegetable Taco 11.99

Roasted Zucchini, Yellow Squash, Eggplant, Tomatoes with House made Charred Tomato Salsa, Diced Avocado in Soft Taco Shells

Vegetable Primavera 13.99

Golden Beets, Grape Tomatoes, Zucchini, Sautéed with Roasted Garlic Tossed with Quinoa or Zucchini Pasta

Catch of the Day Market Pricing

Chef Prepared Local Seafood or Wild-Caught Alaskan Salmon (6 oz) Served with House Salad and Two Sides

TOPPINGS

Romaine Lettuce

Tomato

Red Onion

Naturally Raised Turkey Bacon

Swiss Cheese

Provolone

Cheddar Cheese

Avocado

SIDES

3.99 each

Herb Roasted Potatoes

Vegetable Medley

Brown Rice

Sautéed Kale

Chef's Special Selections

Priced Daily on Chalkboard in Dining Room