SATURDAY FEATURE

CRISPY PORK SHANK 26
braised red cabbage, honey crisp & frisée salad, roasted carrot purée, natural jus

SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 20
assorted award winning cheeses, soppressata, lomo, summer sausage, olives, crackers

GRILLED SHRIMP & PORK BELLY 16
cheddar grits, spicy apple slaw, cherry wheat barbecue

GOCHUJANG BBQ DUCK WINGS 16
korean pickles, blue cheese dressing

ARTISAN SAUSAGE PLATTER 16
packerland pilsner cheddar brat, knackwurst, soft pretzel, super relish, pickles, beer mustard

ROASTED RED PEPPER HUMMUS PLATTER 16
falafel, pickled beets, tomato, pickled onion, radish, cucumber, marinated fennel, cilantro cream, potato flatbread

TUNA CONFIT TOAST 14
voyageurs sourdough, avocado, tomato, olive, caper, herb salad

SMOKED SALMON SPREAD 12
sunflower sprouts, capers, pickled onion, everything crackers

FRIED CHEESE CURDS 12
korean pickles, kimkim ketchup

FRIED BRUSSELS SPROUTS 8
coconut-peanut crunch, nuoc cham

SOUPS / SALADS

SHRIMP & TOMATO BISQUE 8
shrimp & crab relish, croutons

POTATO LEEK 8
nueske's bacon, scallions

LEDGEVIEW GARDENS MIXED GREEN SALAD 12
nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing

WINTER GREENS SALAD 12
smoked pecans, farro, goat cheese, dried cherries, honey crisp apple, maple-bourbon vinaigrette

ADD A BELLE & EVANS CHICKEN BREAST 6
ADD 3 WOOD-FIRE GRILLED SHRIMP 9
ADD A SALMON FILET 12

VOYAGEURS SOURDOUGH 9
garlic butter, balsamic, olive oil

WOOD-FIRED PIZZA

ITALIAN MEAT 18
soppressata, sausage, pepperoni, mozzarella, pomodoro sauce

QUATTRO FROMAGE 18
fresh mozzarella, goat cheese, smoked blue cheese, parmesan, rosemary honey

MUSHROOM 18
goat cheese, arugula, lemon truffle emulsion

CHORIZO 18
queso fresco, pico de gallo, cilantro, salsa verdé

HINTERLAND®

ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE 40
whipped potato, broccolini, crispy onion, horseradish cream, veal reduction

WOOD-FIRE GRILLED PRIME STRIPLOIN 36
shrimp fried rice, radish, cilantro, pickled fresno chili, coconut-peanut crunch, kung pao, chili oil

SEARED SALMON 34
israeli couscous, beech mushroom, tomato, edamame, radish, sunflower sprouts, romesco

WOOD-FIRE GRILLED PORK TENDERLOIN 32
nueske's bacon, brussels sprouts, sweet potato, winter grains, frisée, cherry mostarda, luna stout barbecue

BLACKENED BARRAMUNDI 30
roasted potatoes, zucchini, onion, bell pepper, spinach, red hot butter sauce, chive aioli

HIGHLAND VENISON MEATLOAF 28
whipped potato, baby carrots, peashoots, broccolini, luna stout mushroom gravy

WOOD-FIRE GRILLED KING TRUMPET MUSHROOM 24
broccolini, cilantro rice, vegetable curry, peanut crunch, soy syrup, chili oil, naan

WOOD-FIRE GRILLED BEEF BURGER 16
springside krakow cheese, red onion, pickles, shredded lettuce, Hinterland sauce, brioche bun

*In a conscious effort to have a positive environmental impact, straws and water are available upon request

* In compliance with state and federal health regulations, Hinterland is obligated to advise the public that eating raw fish or animal products can be a health risk.

March 2019

This all started long before you walked in.

Before your arrival here, rich soil was turned. Produce was nurtured, grown and harvested. Local farmers tended to their pastoral landscapes and livestock. Fish plucked from the briny depths arrived this very morning.

All in preparation for you to walk through our doors. Yes, this is the essence of Hinterland; a celebration of farm-to-table mingled with some of the finest craft beers in Wisconsin.

Glad to have you, what are you in the mood for?

Cheers.

LITTLE ADVENTURERS MENU
(FOR CHILDREN 12 & UNDER)

WOOD-FIRE GRILLED BURGER 8
1/4 pound beef patty, french fries, artisan sesame bun
** cheese available by request*

FISH AND CHIPS 8
fried alaskan cod, french fries, tartar sauce

WOOD-FIRED PIZZA 8
mozzarella, red sauce
**cheese or pepperoni*

KIDS CHICKEN STRIPS 8
french fries

**all kids menu options include milk or a fountain soft drink*

SWEET TREATS

BOMB POP 2

REESE'S PEANUT BUTTER CUP 3

CHOCO TACOS 3

KIDS SUNDAE 4
white chocolate crunch, cocoa nibs, chocolate caramel drizzle

HINTERLAND®

DESSERTS

DARK CHOCOLATE BROWNIE 8
luna stout gelato, candied cashews

SPICED BREAD PUDDING 8
candied pecans, bourbon cherries, salted caramel gelato

SARA'S STRAWBERRIES AND CREAM & COCONUT CARAMEL GELATO 8
lemon shortbread cookie, mint

CHOCOLATE POTS DE CREME 8
cardamom whipped cream, fresh berries

APPLE COBBLER 8
oat crumble, vanilla gelato

ROUND FOR THE KITCHEN 8
show your appreciation to the chefs with a round of Hinterland beers

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)
CHAMOMILE
EARL GREY
GREEN
GINGER PEACH
SPEARMINT LAVENDER

SPICED APPLE CIDER 4

HINTERLAND HOT CHOCOLATE 5
crushed candy canes, whipped cream