



FRIDAY FISH FRY

FRIED LAKE PERCH 22

kale slaw, onions, rye, garlic fries, tartar sauce

SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 18

assorted award winning cheeses, soppressata, summer sausage, olives, crackers

GRILLED SHRIMP & PORK BELLY 16

cheddar grits, spicy apple slaw, cherry wheat barbecue

ARTISAN SAUSAGE PLATTER 16

packerland pilsner cheddar brat, knackwurst, soft pretzel, super relish, pickles, beer mustard

LEMON GARLIC HUMMUS 12

pickled beets, tomato, pickled onion, radish, cucumber, marinated fennel, naan flatbread

FRIED CHEESE CURDS 12

korean pickles, kimkim ketchup

BELLWETHER FARMS CRESCENZA TOAST 12

cara cara orange marmalade, frisée, pistachio, castelvetrano olive, saba

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch, nuoc cham

SOUPS / SALADS

BEEF BRISKET CHILI 8

queso fresco, scallions

SEAFOOD CHOWDER 8

bacon, sweet corn, chives

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, granny smith apple, maple-bourbon vinaigrette

ADD A 6OZ BELLE & EVANS CHICKEN BREAST 6

ADD 3 WOOD-FIRE GRILLED SHRIMP 9

ADD A 6OZ WOOD-FIRE GRILLED SALMON FILET 12

VOYAGEURS SOURDOUGH BREAD 9

ancient grain sourdough, 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

ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE 40

whipped potato, broccolini, king trumpet mushrooms, crispy onion, horseradish cream, veal reduction

WOOD-FIRE GRILLED PRIME STRIPLOIN 38

lobster fried rice, radish, cilantro, pickled fresno chili, coconut-peanut crunch, kung pao, chili oil

SEARED BIGEYE TUNA 36

parmesan black pepper polenta, asparagus, mushroom caponata, béarnaise

WOOD-FIRE GRILLED SALMON 34

shrimp, israeli couscous, mushroom, edamame, tomato, radish, sunflower sprouts, romesco

WOOD-FIRE GRILLED PORK PORTERHOUSE 32

nueske's bacon, brussels sprouts, sweet potato, quinoa, 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, twin elms carrots, broccolini, luna stout mushroom gravy

GRILLED KING TRUMPET MUSHROOM 24

vegetable curry, broccolini, chickpeas, edamame, cilantro rice, grilled naan, coconut-peanut crunch, chili oil, soy syrup

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.



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 mahi mahi, 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*

DESSERTS

APRICOT AND PASSION FRUIT SORBET 8
pomegranate, mint

CHOCOLATE PEANUT BUTTER SILK 8
vanilla roasted strawberries, white chocolate crunch

SPICED BREAD PUDDING 8
smoked pecans, bourbon cherries, vanilla ice cream

PASSION FRUIT TART 8
vanilla whipped cream, mixed berries, mint

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