



**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.

SUNDAY FRIED CHICKEN

BUTTERMILK FRIED CHICKEN 16

MK's potato salad, kale-apple slaw, hot honey

SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 18

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

GRILLED GULF 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

FRIED DUCK WINGS 16

korean pickle, gochujang sauce, bleu cheese dressing

ROASTED RED PEPPER HUMMUS 12

cucumber, sugar snap peas, marinated fennel, cherry tomato, naan flatbread

FRIED CHEESE CURDS 12

korean pickles, kimkim ketchup

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch

SOUP / SALADS

CARROT-GINGER SOUP 8

coconut-peanut crunch

TWIN ELM GARDENS MIXED GREENS SALAD 12

nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing

POWER SALAD 12

kale, arugula, quinoa, grapefruit, pistachio, apple, avocado spread, citrus vinaigrette

BELGIOIOSO BURRATA & COMPRESSED MELON SALAD 12

ledgeview greens, prosciutto, pepitas, green goddess

BREAD SERVICE FOR TWO 6

baguette, balsamic, olive oil

WOOD-FIRED PIZZA

QUATTRO FROMAGE 16

fresh mozzarella, parmesan, bleu, goat cheese, rosemary honey

ITALIAN MEAT 16

soppressata, sausage, pepperoni, mozzarella, pomodoro sauce

HAWAIIAN 16

cherry wheat bbq, canadian bacon, goat cheese, wood-fired pineapple, pickled jalapeño, green onion

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

LEDGEVIEW GARDENS TOMATO 16

fresh mozzarella, basil, olive oil



ENTREES

HERB ROASTED ALASKAN HALIBUT 38

couscous, calabrese chili, pole beans, grilled broccolini, tomato, cucumber, miso caesar dressing

WOOD-FIRE GRILLED BEEF STRIPLOIN 36

whipped potatoes, grilled broccolini, crispy onion, horseradish creme, veal reduction

WILD SOCKEYE SALMON 34

shrimp fried rice, bok choy, edamame, coconut-peanut crunch, soy syrup, chili oil

WOOD-FIRED PORCHETTA 30

polenta, broccolini, heirloom tomato, romesco

'NDUJA ENCRUSTED BARRAMUNDI 30

roasted potatoes, zucchini, bell pepper, spinach, red hot butter sauce, chive aioli

HIGHLAND VENISON MEATLOAF 26

whipped potato, baby carrots, pole beans, luna stout mushroom gravy

ASPEN RIDGE BEEF BURGER 16

caramelized onion-bacon relish, springside cheese, pickles, ledgeview greens, hinterland sauce, brioche bun, garlic fries

July 2018

* 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.

LITTLE ADVENTURERS MENU (FOR CHILDREN 12 & UNDER)

SLIDERS 8

two beef sliders, french fries, artisan 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

(hormone and antibiotic free)
french fries

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

SWEET TREATS

BOMB POP 2

CHOCO TACO 3

REESE'S PEANUT BUTTER CUP 3

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)

CHAMOMILE
EARL GREY
GREEN

SPICED APPLE CIDER 4

DESSERTS

LUNA STOUT BROWNIE 8

salted caramel gelato, candied cashews, strawberries

CAPRINE SUPREME GOAT CHEESE TART 8

door county cherries, thyme granola

SARA'S ARTISANAL SORBET 8

raspberry sorbet, lemon sorbet

ROUND FOR THE KITCHEN 8

show your appreciation to the chefs
with a round of Hinterland beers



HINTERLAND®

Hinterland Brewery
1001 Lombardi Ave
Green Bay, WI 54304