



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. Dimly lit and cozy.

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

Cheers.

SALADS

LEDGEVIEW GARDENS MIXED GREENS SALAD 10

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

HINTERLAND POWER SALAD 10

honeycrisp apple, grapefruit, kale, freekah, pistachio, avocado spread, citrus vinaigrette

THAI CHICKEN CHOP SALAD 12

napa cabbage, carrot, radish, edamame, cilantro, mint, peanuts, soy syrup, chili oil

WOOD-FIRED PIZZAS

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

ARTICHOKE 16

roasted red pepper, mozzarella, capers, basil pesto

QUATTRO FROMAGE 16

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

ITALIAN MEAT 16

soppressata, sausage, pepperoni, pomodoro sauce

SMALL PLATES

FRIED BRUSSELS SPROUTS 8

nuoc cham, coconut-peanut crunch

FRIED CAULIFLOWER 8

harissa yogurt, mint, golden raisin chutney

EDAMAME HUMMUS 10

tojarashi, radish, pea shoots, naan flatbread

FRIED CHEESE CURDS 12

springside cows milk curds, caprine supreme goat curds, kimkim ketchup

MEDIUM PLATES

FRIED MAHI MAHI TACOS OR

FRIED AVOCADO TACOS 14

shredded cabbage, salsa, cilantro creme, hot sauce, spiced tortilla chips

FRIED DUCK WINGS 16

bread and butter pickles, bourbon honey mustard glaze, buttermilk chive

GRILLED GULF SHRIMP & PORK BELLY 16

cheddar grits, kale-apple slaw, cherry wheat barbecue

ARTISANAL CHEESE AND CHARCUTERIE PLATE 16

7 year cheddar, moody blue, saxon gouda, midnight moon

ARTISAN SAUSAGE PLATTER 16

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

HOUSE CHORIZO NACHOS 16

pueblo jack cheese sauce, lettuce, cilantro, avocado, pickled onion, tomato, pickled jalapeño



ENTREES

GRASS FED BEEF BURGER 16

nueske's bacon-onion relish, krakow cheese, greens, pickles, hinterland sauce, brioche bun, garlic fries

HIGHLAND VENISON MEATLOAF 24

whipped potato, baby carrots, doc's green beans, peashoots, luna stout mushroom gravy

BELLE AND EVANS CHICKEN 26

fingerling potatoes, broccolini, tomato-avocado relish, queso fresco, cilantro cream, Oli's mole

WOOD-FIRE GRILLED PORK PORTERHOUSE 28

goat cheese polenta, grilled broccolini, romesco, tapenade, roasted garlic pork glacé

BLACKENED BARRAMUNDI 30

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

WOOD-FIRE GRILLED BAVETTE STEAK 32

garlic fries, ledgeview tomato, pickled onion, arugula, smoked blue cheese, veal reduction

August 2017

LITTLE ADVENTURERS MENU

SLIDERS 9

*two beef sliders, french fries, artisan bun
* cheese available by request*

FISH AND CHIPS 9

fried mahi mahi, french fries, tartar sauce

WOOD-FIRED PIZZA 9

*mozzarella, red sauce
cheese or pepperoni

CHICKEN TENDERS 9

french fries

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

**veggies also available to substitute for fries*



HINTERLAND
Brewery & Restaurant
1001 Lombardi Ave
Green Bay, WI 54304

**PROUD TO BE PART OF THE
TITLETOWN DISTRICT**



DESSERTS

**WHITE CHOCOLATE
CHERRY WHEAT COOKIE SANDWICH 6**
vanilla ice cream

CHOCOLATE CHEESECAKE 8
pretzel white chocolate crunch, strawberry preserves, caramel

PRETZEL BREAD PUDDING 8
bourbon cherries, salted caramel ice cream, candied pecans