



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.

SOUP / SALADS

PORK CHILI VERDÉ 8

white beans, queso fresco, tortilla chips

LEDGEVIEW MIXED GREENS SALAD 8

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

BABY ARUGULA SALAD 8

prosciutto, pickled beets, toasted hazelnuts, goat cheese, sherry vinaigrette

HINTERLAND POWER SALAD 8

honeycrisp, grapefruit, kale, pistachio, sunflower spouts, avocado, freekeh, citrus vinaigrette

WOOD-FIRED PIZZAS

SMOKED HAM 16

pineapple, scallion, goat cheese, cherry wheat BBQ

ITALIAN MEAT 16

soppressata, coppa, pepperoni, fresh mozzarella, pomodoro sauce

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

QUATTRO FORMAGGI 16

mozzarella, goat cheese, parmesan, buttermilk blue cheese, rosemary honey

ARTICHOKE 16

roasted red pepper, mozzarella, capers, basil pesto

FRIDAY FISH FRY

FRIED BLUE GILL 18

garlic fries, spicy slaw, tartar sauce

SMALL PLATES

GARLIC FRIES 8

roasted garlic aioli, parmesan, chives

CAPRINE SUPREME GOAT CHEESE SPREAD 8

pickles, smoked porcini-mustard kettle chips

FRIED BRUSSELS SPROUTS 8

nuoc cham, coconut almond crunch

FRIED CAULIFLOWER 8

harissa yogurt, mint, golden raisin chutney

EDAMAME HUMMUS 10

sesame, garlic, lime, tōgarashi, wonton crisps, arugula

FRIED CHEESE CURDS 12

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

MEDIUM PLATES

KUNG PAO GLAZED QUAIL 12

ramp kimchi, coconut rice, chili oil, marcona almond

GRILLED GULF SHRIMP 14

cheddar grits, spicy apple slaw, cherry wheat barbecue

FRIED DUCK WINGS 16

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

ARTISINAL CHEESE AND CHARCUTERIE PLATE 16

7 year cheddar, Big Ed's gouda, moody blue, wischego, olives, crostini

COLD SEAFOOD

SMOKED OCEAN TROUT SPREAD 12

pickles, capers, sunflower sprouts, crostinis

ALASKAN KING CRAB SALAD 16

tobiko, jalapeños, radish, coconut almond crunch, ponzu aioli

TUNA CRUDO 18

honey crisp apple, capers, horseradish, fresh herb salad, olive oil

SOUTHERN PICKLED SHRIMP 18

ramps, fennel, cocktail sauce

1/2 DOZEN COROMANDEL OYSTERS 18

lemon, cherry wheat mignonette

ENTREES

GRASS FED BEEF BURGER 16

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

BISON MEATLOAF 24

whipped potato, peas, carrots, pea shoots, mushroom stout gravy

BLACKENED BARRAMUNDI 28

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

BONE-IN PORK CHOP 30

pancetta-great northern bean ragout, pickled carrot, fennel, arugula, citra honey-mustard glaze, herb oil

FRIED SOFT SHELL CRAB 32

snap pea, pickled green tomato relish, grits, 'ndjua vinaigrette

SEARED OCEAN TROUT 34

israeli couscous, grilled asparagus, roasted red pepper, artichoke, marcona almond, tapenade, romesco, saba

BAVETTE STEAK 36

garlic fries, arugula, smokey blue cheese, pickled onion, cherry tomatoes, veal reduction



Brewery & Restaurant
1001 Lombardi Ave
Green Bay, WI 54304

PROUD TO BE PART OF THE
TITLETOWN DISTRICT

DESSERTS

APPLE COBBLER 8

pecan streusel, vanilla ice cream

LUNA STOUT CHOCOLATE BROWNIE 8

*strawberries, candied cashews,
vanilla ice cream*

TOASTED LEMON POUND CAKE 8

strawberry-thyme jam, sweetened goat cheese cream

ROUND FOR THE KITCHEN 8

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

THANK YOU !!!

***FOR JOINING US
AT OUR NEW HOME
OF 1001 LOMBARDI AVE.***

***WITH MUCH GRATITUDE,
YOUR FRIENDS @ HINTERLAND***

