



## 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.**

## SHARED PLATES

### **GARLIC FRIES 8**

*roasted garlic aioli, parmesan, chives*

### **FRIED BRUSSEL SPROUTS 8**

*nuoc cham, almond crunch*

### **FRIED CAULIFLOWER 8**

*harissa yogurt, mint, golden raisin chutney*

### **CAPRINE SUPREME GOAT CHEESE SPREAD 10**

*pickles, greens, potato chips*

### **EDAMAME HUMMUS 10**

*tojarashi, radish, wonton crisps*

### **FRIED CHEESE CURDS 12**

*springside cows milk curds, caprine supreme goat curds, kimchi ketchup*

### **CRISPY FRIED DUCK WINGS 14**

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

### **HOUSE CHORIZO NACHOS 16**

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

## 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, pistachio, avocado spread, freekah, citrus vinaigrette*

### **THAI CHICKEN CHOP SALAD 12**

*napa cabbage, carrot, radish, sugar snap pea, cilantro, mint, peanuts, soy syrup, chili oil*

## WOOD-FIRED PIZZAS

### **MUSHROOM 14**

*goat cheese, arugula, lemon truffle emulsion*

### **SMOKED HAM 14**

*pineapple, scallion, goat cheese, cherry wheat BBQ*

### **ITALIAN MEAT 14**

*soppressata, coppa, prosciutto, fresh mozzarella, pomodoro sauce*

### **QUATTRO FORMAGGI 14**

*mozzarella, goat cheese, parmesan, smoked blue cheese, rosemary honey*

### **LEDGEVIEW GARDENS TOMATO 14**

*mozzarella, capers, basil pesto*



## LUNCH ENTREES

### **BEER BATTERED MAHI MAHI OR FRIED AVOCADO TACOS 10**

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

### **SPICY FRIED CHICKEN SANDWICH 12**

*tomato jam, greens, buttermilk chive, brioche bun*

### **CHERRY WHEAT BBQ PORK SANDWICH 12**

*bread and butter pickles, Alabama white slaw, fried poblano, pretzel bun*

### **SMOKED DELI-STYLE PASTRAMI 14**

*sauerkraut, pickles, beer mustard, rye*

### **ROAST BEEF SANDWICH 14**

*brie cream, arugula, pickled onion, horseradish*

### **GRASS FED BEEF BURGER 14**

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

*\*all sandwiches served with porcini-mustard dusted kettle chips*

July 2017



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

PROUD TO BE PART OF THE  
TITLETOWN DISTRICT



### **DESSERTS**

#### **GREEK YOGURT PANNA COTTA 8**

*pretzel white chocolate crunch, cabernet strawberry jam*

#### **LUNA STOUT CHOCOLATE BROWNIE 8**

*bourbon cherries, candied cashews,  
sea salt caramel ice cream*

#### **TOASTED LEMON POUND CAKE 8**

*strawberry-thyme jam, sweetened brie cream*

#### **ROUND FOR THE KITCHEN 8**

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