



# 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 CAULIFLOWER 8

harissa yogurt, mint, golden raisin chutney

## CAPRINE SUPREME GOAT CHEESE SPREAD 10

pickles, greens, potato chips

#### **EDAMAME HUMMUS 10**

lime, togarashi, peashoots, radish, wonton crisps

#### FRIED BRUSSELS SPROUTS 8

nuoc cham, coconut almond crunch

#### FRIED CHEESE CURDS 12

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

#### GULF SHRIMP & PORK BELLY 16

cheddar grits, spicy apple slaw, luna stout barbecue

#### CRISPY FRIED DUCK WINGS 16

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

#### PACKERLAND PILSNER CHEDDAR BRAT 16

super relish, beer mustard, soft pretzel

#### ARTISINAL CHEESE AND CHARCUTERIE PLATE 16

7 year cheddar, mobay, moody blue, wischego, olives, crostini

# SOUP / SALADS

#### CHEDDAR BRAT CHOWDER 8

scallions, rye croutons

#### LEDGEVIEW GARDENS MIXED GREENS SALAD 10

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

#### BABY ARUGULA SALAD 10

prosciutto, pickled beets, candied pecans, goat cheese, sherry vinaigrette

#### HINTERLAND POWER SALAD 10

honeycrisp apple, grapefruit, kale, pistacio, avocado, freekah, citrus vinaigrette

#### **LUNCH ENTREES**

#### SPICY FRIED CHICKEN SANDWICH 12

tomato jam, baby romaine, buttermilk chive, brioche bun

# BEER BATTERED MAHI MAHI OR FRIED AVOCADO TACOS 12

shredded cabbage, salsa, cilantro creme, hot sauce

#### SMOKED BBQ PORK SANDWICH 14

alabama white BBQ sauce, B&B pickles, pretzel bun

#### SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, pickles, beer mustard, rye

#### GRASS FED BEEF BURGER 14

nueske's bacon-onion relish, cheddar, greens, pickles, hinterland sauce, brioche bun

#### PRIME RIB SANDWICH 14

smoked blue cheese, arugula, pickled onion, horseradish creme, baguette

# **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

#### GULF SHRIMP COCKTAIL 18

lemon, cocktail sauce

# **WOOD-FIRED PIZZAS**

#### WILD MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

#### SMOKED HAM 16

pineapple, scallion, goat cheese, cherry wheat BBQ

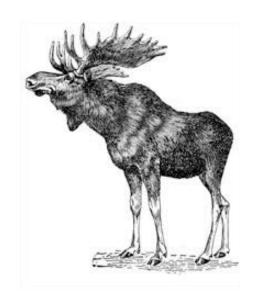
#### ITALIAN MEAT 16

prosciutto, soppressata, pepperoni, fresh mozzarella, pomodoro sauce

#### QUATTRO FORMAGGI 16

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

May 2017



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

PROUD TO BE PART OF THE TITLETOWN DISTRICT



# **DESSERTS**

#### HONEYCRISP APPLE COBBLER 8

pecan streusel, vanilla ice cream

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

vanilla roasted strawberries, candied cashews, vanilla ice cream

#### MAPLE BOURBON PRETZEL BREAD PUDDING 8

candied pecans, bourbon cherries, sea salt caramel ice cream

#### ROUND FOR THE KITCHEN 8

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