



## 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.**

## SOUP / SALAD

**ORGANIC PASTURES BEEF CHILI 8**  
*cilantro lime creme, tortilla strips*

**LEDGEVIEW GARDEN MIXED GREENS SALAD 10**  
*nueske's bacon, cucumber, tomato, pickled onion,  
smoked blue cheese, buttermilk chive dressing*

**KALE & QUINOA SALAD 10**  
*roasted butternut squash, apple, goat cheese spread,  
dried cranberries, candied pecans, maple bourbon vinaigrette*

## SHARED PLATES

**FRIED BRUSSELS SPROUTS 8**  
*coconut-peanut crunch*

**FRIED CHEESE CURDS 12**  
*kimkim ketchup*

**THE WISCONSIN PLATTER 16**  
*assorted award winning cheese, smoked ham,  
summer sausage, konop's hot stick, gherkins, peppers, olives*

**ARTISAN SAUSAGE PLATTER 16**  
*packerland pilsner cheddar brat, knackwurst,  
soft pretzel, super relish, pickles, beer mustard*

**GULF SHRIMP & PORK BELLY 16**  
*cheddar grits, apple kale slaw, cherry wheat barbecue*

## WOOD-FIRED PIZZAS

**QUATTRO FROMAGE 16**  
*fresh mozzarella, parmesan, goat cheese,  
smoked blue cheese, rosemary honey*

**ITALIAN MEAT 16**  
*soppressata, sausage, pepperoni, pomodoro sauce,*

**MUSHROOM 16**  
*goat cheese, arugula, lemon truffle emulsion*

## SUNDAY SPECIAL

**BUTTERMILK FRIED CHICKEN 18**  
*beer "mac" and cheese, kale slaw, hot honey*

## BRUNCH

*All brunch items served with breakfast potatoes.*

**SAUSAGE, EGG & CHEESE BISCUIT 12**  
*cheddar, arugula, sunny side up eggs, romesco*

**SMOKED TROUT EVERYTHING BAGEL 14**  
*sunflower sprout, pickled onion, capers*

**PASTRAMI HASH 14**  
*sunny side up eggs, greens, toasted biscuit*

**EGG & CHORIZO BURRITO 14**  
*fire-roasted tomato salsa, black bean and rice,  
avocado, pueblo jack queso, cilantro*

**BISCUITS AND GRAVY 14**  
*sunny side up eggs, sausage gravy, pickled onion,  
greens, great harvest biscuit*

**BILL'S "BENNIE" 16**  
*smoked ham, poached egg, lump crab, english muffin,  
red hot butter sauce*

## SANDWICHES

*All sandwiches served with smoked porcini-mustard kettle chips.  
Garlic fries may be substituted for an additional \$2.00 charge.*

**LUNA STOUT BBQ PORK 12**  
*kale-apple slaw, luna stout barbecue, pretzel bun*

**SPICY FRIED CHICKEN 12**  
*pickled jalapeño, romaine, buttermilk chive dressing,  
bread and butter pickles*

**GRASS FED BEEF BURGER 16**  
*nueske's bacon-onion relish, krakow butterkase,  
greens, pickles, hinterland sauce, brioche bun*

**SMOKED DELI-STYLE PASTRAMI 16**  
*sauerkraut, bread & butter pickles, beer mustard, rye*

# **LITTLE ADVENTURERS MENU**

**(FOR CHILDREN 12 & UNDER)**

**CHEESY SCRAMBLED EGGS AND BACON 8**

**SLIDERS 8**

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

**CHICKEN TENDERS 8**

*french fries*

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

## **SWEET TREATS**

**REESE'S PEANUT BUTTER ICE CREAM CUP 3**

**CHOCO TACO 3**

**BOMB POP 2**



*Warm up with a*

**HINTERLAND HOT CHOCOLATE 5**

*crushed candy canes, whipped cream*

Hinterland Brewery  
1001 Lombardi Ave  
Green Bay, WI 54304



## **DESSERTS**

**IPA CARROT CAKE 8**

*cream cheese buttercream, walnuts,  
cranberry puree*

**MILK CHOCOLATE POT DE CREME 8**

*bourbon cherries, white chocolate crunch*

**ROUND FOR THE KITCHEN 8**

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