

PASTA WEDNESDAY

MAIN LOBSTER RIGATONI 28

pancetta, pole beans, ledgeview gardens tomato, lemon, herb, parmesan cream

SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 20

assorted award winning cheeses, soppressata, smoked coppa, summer sausage, olives, crackers

GRILLED SHRIMP & PORK BELLY 16

cheddar grits, spicy apple slaw, cherry wheat barbecue

ARTISAN SAUSAGE PLATTER 16

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

GOCHUJANG BBQ DUCK WINGS 16

korean pickles, blue cheese dressing

CAJUN FRIED CALAMARI 14

pickled green tomato, sunflower sprout, lemon, remolaude

HUMMUS PLATTER 12

pickled beets, tomato, pickled onion, radish, cucumber, marinated fennel, naan

SMOKED SALMON SPREAD 12

sunflower sprouts, capers, pickled onion, everything crackers

BEER BATTERED CHEESE CURDS 12

caprine supreme goat cheese and renards cheddar, korean pickles, kimkim ketchup

GOAT CHEESE DIP 8

chives, smoked porcini-mustard kettle chips

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch, nuoc cham

SOUPS

BEER CHEESE & BROCCOLI 8

nueske's bacon, potato

PORK CHILI VERDE 8

queso fresco, crispy corn

SALADS

**add a 6oz belle & evans chicken breast 6

**add 3 wood-fire grilled shrimp 9

**add a north road salmon filet 14

LEDGEVIEW GARDENS MIXED GREEN SALAD 12

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

HINTERLAND POWER SALAD 12

frisee, sunflower sprouts, kale, pepitas, grapefruit, blueberries, honey crisp apple, quinoa, avocado spread, citrus vinaigrette

BEET SALAD 12

goat cheese, arugula, sunflower sprouts, pistachio, saba, rosemary honey vinaigrette

VOYAGEURS SOURDOUGH 9

garlic butter, balsamic, olive oil

WOOD-FIRED PIZZA

ITALIAN MEAT 18

sausage, pepperoni, capicola
belgioioso fresh mozzarella, pomodoro

MUSHROOM 18

goat cheese, arugula, lemon truffle emulsion

QUATTRO FROMAGE 18

belgioioso fresh mozzarella, goat cheese, smoked blue cheese, parmesan, rosemary honey

SAUSAGE 18

italian sausage, giardiniera, capers, red onion, belgioioso fresh mozzarella, pomodoro



ENTREES

WOOD-FIRE GRILLED PRIME BEEF RIBEYE 42

whipped potato, broccolini, crispy onion, horseradish cream, veal reduction

WILD ALASKAN HALIBUT 40

israeli couscous, grilled asparagus, tomato, garlic-butter bread crumbs, romesco

WOOD-FIRE GRILLED PRIME STRIPLOIN 36

shrimp fried rice, radish, cilantro, pickled fresno chili, coconut-peanut crunch, kung pao, chili oil

WOOD-FIRE GRILLED NORTH ROAD SALMON 34

forbidden black rice, baby bok choy, clamshell mushroom, sugar snap pea slaw, rhubarb mostarda, foie gras emulsion

N'DUJA ENCRUSTED BARRAMUNDI 32

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

WOOD-FIRE GRILLED PORK TENDERLOIN 30

pancetta, brussels sprouts, red potato, apple-frisse salad, bourbon cherries, pork glacé

HIGHLAND VENISON MEATLOAF 28

whipped potato, roasted carrots, pole beans, peashoots, luna stout mushroom gravy

WOOD-FIRE GRILLED KING TRUMPET MUSHROOM 24

broccolini, cilantro rice, vegetable curry, peanut crunch, soy syrup, chili oil

WOOD-FIRE GRILLED BEEF BURGER 16

springside krakow cheese, red onion, pickles, twin elms greens, Hinterland sauce, brioche bun
*VEGETARIAN IMPOSSIBLE BURGER AVAILABLE

*In a conscious effort to have a positive environmental impact, straws and water are available upon request

* In compliance with state and federal health regulations, Hinterland is obligated to advise the public that eating raw fish or animal products can be a health risk.



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.

LITTLE ADVENTURERS MENU (FOR CHILDREN 12 & UNDER)

WOOD-FIRE GRILLED BURGER 8

*1/4 pound beef patty, french fries, artisan sesame bun
* cheese available by request*

FISH AND CHIPS 8

house-battered mahi mahi, french fries, tartar sauce

WOOD-FIRED PIZZA 8

*mozzarella, red sauce
cheese or pepperoni

CHICKEN STRIPS 8

french fries

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

SWEET TREATS

BOMB POP 2

*KIDS SUNDAE 4
sara's vanilla gelato, white chocolate crunch,
cocoa nibs, chocolate caramel drizzle*



DESSERT

DARK CHOCOLATE BROWNIE 8

amerena cherry gelato, candied cashews

HONEYCRISP APPLE COBBLER 8

oatmeal streusel, sara's salted caramel gelato

GOAT CHEESE CORNMEAL POUND CAKE 8

*strawberry-rhubarb, vanilla gelato,
rosemary honey*

MILK CHOCOLATE POT DE CREME 8

*cinnamon whipped cream,
hazelnut truffle, strawberry*

SARA'S GELATO BY THE SCOOP 2

amerena cherry, salted caramel, vanilla

ROUND FOR THE KITCHEN 8

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

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)

**EARL GREY
GREEN**

SPICED APPLE CIDER 4

HINTERLAND HOT CHOCOLATE 5

crushed candy canes, whipped cream