



## SHARED PLATES

### 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

### HUMMUS PLATTER 12

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

### SMOKED SALMON SPREAD 12

sunflower sprouts, capers, pickled onion, everything crackers

### BEER BATTERED CHEESE CURDS 12

korean pickles, kimkim ketchup

### GOAT CHEESE DIP 8

smoked porcini-mustard waffle chips

### FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch, nuoc cham

## SOUPS

### CURRIED CARROT 8

coconut-peanut crunch, cilantro

### PORK CHILI VERDE 8

queso fresco, crispy corn tortillas

## 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 GREENS SALAD 14

nueske's bacon, cucumber, tomato, radish, pickled onion, smoked blue cheese, smoked tomato french & buttermilk-chive dressing

### HINTERLAND POWER GREENS SALAD 14

pepitas, grapefruit, blueberries, honey crisp apple, quinoa, avocado spread, citrus vinaigrette

### LEDGEVIEW GARDENS TOMATO SALAD 14

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

### HOUSE CURED PORCHETTA PIZZA 18

caprine supreme goat cheese, rosemary, thyme, roasted garlic

### SAUSAGE 18

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

## TACO TUESDAY

### PORK PASTOR TACO PLATTER 16

guacamole, pico de gallo, pickled jalapeño, queso fresco, lettuce, cilantro, corn tortillas

## ENTREES

### WOOD-FIRE GRILLED PRIME BEEF RIBEYE 42

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

### GRASS FED BEEF TENDERLOIN 38

parmesan polenta, clamshell mushroom, pearl onion, marinated fennel, arugula salad, au poivre sauce, herb oil

### NORTH ROAD SALMON 36

tomatoes, asparagus, sugar snap peas, orzo, feta, pea shoots, olive, tzatziki

### BLACKENED SWORDFISH 36

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

### WOOD-FIRE GRILLED PRIME STRIP LOIN 34

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

### GARLIC BUTTER BREADCRUMB BARAMUNDI 32

israeli couscous, asparagus, tomato, chili garlic butter, romesco

### HERITAGE PORK TENDERLOIN 28

dirty red beans and rice, radish, sunflower sprout, pickled green tomato relish, creole bbq sauce

### HIGHLAND VENISON MEATLOAF 26

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

### WOOD-FIRE GRILLED KING TRUMPET MUSHROOM 24

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

### WOODFIRE GRILLED BEEF BURGER 16

springside krakow cheese, red onion, pickles, twin elms greens, Hinterland sauce, brioche bun

\*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.



Beerp

## 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

#### **GRILLED CHEESE 8**

american & krakow cheese, french fries

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

### **SWEET TREATS**

#### **BOMB POP 2**

#### **RESSES ICE CREAM CUPS 3**

#### **KIDS SUNDAE 6**

sara's vanilla gelato, white chocolate crunch,  
cocoa nibs, chocolate caramel drizzle



### **DESSERT**

#### **DARK CHOCOLATE BROWNIE 8**

luna stout gelato, candied cashews

#### **HONEYCRISP APPLE COBBLER 8**

oatmeal streusel, sara's brown butter pecan gelato

#### **GOAT CHEESE CORNMEAL POUND CAKE 8**

strawberry rhubarb, italian crema gelato,  
rosemary honey

#### **STICKY TOFFEE PUDDING 8**

pistachio gelato, whiskey caramel

#### **SARA'S GELATO BY THE SCOOP 2**

amerena cherry, stout brownie,  
pistachio, italian crema

#### **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**