



MENU

STARTERS

Cheese Curds | \$8

beer battered | ranch

Brussels Sprouts | \$9

maple syrup | hot sauce | aged cheddar | bacon

Pretzel Bites | \$4 small | \$6 large

fresh made pretzels | beer cheese sauce | Düsseldorf mustard

Shrimp n' Grits* | \$11

gulf shrimp | chorizo | creole cream | roasted peppers | smoked gouda grits | poached egg

SOUP/SALAD

Soup of the Day | \$3 cup | \$5 bowl

House Salad | \$6 | *add grilled chicken* \$4*

mixed greens | seasonal vegetables | house or ranch dressing | croutons

Grilled Greens | \$9

artisan romaine | aged cheddar cheese | Nueske's bacon | tomato | croutons | maple vinaigrette

SANDWICHES choice of French fries | mac and cheese | side salad

Main Street Burger* | \$11

6oz patty | American cheese | mayo | lettuce | tomato | onion | best bun in town

Northwoods Burger* | \$12

6oz patty | maple jack cheese | maple aioli | candied bacon | sunny up egg | best bun in town

Mushroom & Swiss Burger* | \$12

6oz patty | roasted mushrooms | grand cru | veal demi | arugula | best bun in town

Sweet Bacon Blue Burger* | \$12

6oz patty | bacon | caramelized onions | blue cheese | cherry aioli

Rueben | \$11

pastrami | grand cru | sauerkraut | Russian dressing | rye bread

BLT* | \$10

Nueske's applewood smoked bacon | kewpie mayo | lettuce | tomato | farmhouse white bread

Chicken Salad* | \$9

pulled chicken | raisins | orange | walnuts | lettuce | chives | Woodstock bread

FISH FRY choice of French fries | mac and cheese | side salad

Perch* | \$19

deep fried perch | coleslaw | rye bread | tartar

Walleye* | \$17

deep fried walleye | coleslaw | rye bread | tartar

ENTREES

House Ragu* | \$19

Berkshire pork | grass-fed beef | lamb | San Marzano tomatoes | penne pasta | shaved parmesan | basil

WOODFIRED PIZZA

SPECIALTY PIZZA

Classic* | \$14

sausage | pepperoni | mozzarella blend | pizza sauce

Margherita | \$13

San Marzano tomato sauce | fresh mozzarella | basil | olive oil

Steak & Mushroom* | \$15

sliced steak | roasted mushrooms | caramelized onion sauce | gruyere cheese

Mushroom | \$14

oyster | trumpet | shiitake | portabella | spinach | onion | La Clare chevre | San Marzano

BBQ Chicken* | \$14

chicken | BBQ sauce | red onion | mozzarella blend | smoked Gouda | haystack onions

Italian Sausage* | \$14

sliced Italian sausage | roasted peppers | fresh mozzarella | giardiniera | basil | pizza sauce

BUILD YOUR OWN PIZZA

Choice of One Sauce & One Cheese | \$12 | Extra Cheese | \$1

Choice of Sauce (Choose One)

pizza sauce | San Marzano tomato sauce | caramelized onion sauce | BBQ

Choice of Cheese (Choose One)

mozzarella blend | fresh mozzarella | La Clare chevre | gruyere | smoked gouda

Toppings (Choose up to 3)

Meat | \$1.50 Per Topping*

sausage | pepperoni | bacon | chicken | sliced Italian sausage | steak(\$2.50)

Veggie | \$1 Per Topping

mushroom blend | white onion | red onion | basil | spinach | arugula | black olives | green olives | roasted peppers | giardiniera

We proudly source locally from:

Produce with Purpose Farm—Fond du Lac

Twin Elm Gardens—Pulaski

Vern's Cheese—Chilton

Lamers Dairy—Appleton

Great Harvest Bread Co—De Pere

Pine River Dairy—Manitowoc

Hook's Cheese Co—Mineral Point

BelGioioso Cheese—Denmark

Grande Cheese Co—Fond du Lac

La Clare Family Creamery—Malone

Nueske's—Wittenberg

Roth Cheese—Monroe

Boom! Coffee—Milwaukee