



# 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

## 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 | yuzu mayo | lettuce | tomato | farmhouse white bread

### **Chicken Salad | \$9**

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

## ENTREES (available after 4pm) *no substitutions*

### **Pesto Chicken Pasta | \$19**

chicken | zucchini | yellow squash | sun-dried tomatoes | artichokes | mushrooms | spinach | penne pasta | pesto cream

### **NY Strip\* | \$28**

14 oz NY strip | asparagus | triple cooked potatoes | veal demi

# 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 | \$14**

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 | 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