



# 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 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 cheddar cheese | maple aioli | candied bacon | sunny up egg | best bun in town

### **Mushroom & Swiss Burger\* | \$12**

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

### **Salmon Burger\* | \$11**

4oz wild Alaskan salmon patty | lettuce | tomato | onion | yuzu mayo | best bun in town

### **Reuben | \$11**

pastrami | gruyere | sauerkraut | 1000 island dressing | rye bread

### **BLT | \$10**

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

### **Chicken Salad | \$10**

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

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

### **Salmon\* | \$27**

6oz Atlantic | beet puree | quinoa | candied sunflower seeds | chevre | arugula

### **Ribeye\* | \$36**

14oz USDA Prime | brussels sprouts | triple cooked potatoes | veal demi

### **Tomahawk Chop\* | \$30**

14oz Berkshire Pork | roasted corn | poblano peppers | honey | basil | bbq | smoked gouda grits

# 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 | 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 | 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:

Vern's Cheese—Chilton  
Lamers Dairy—Appleton  
Great Harvest Bread Co—De Pere  
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  
Copper Rock Coffee—Appleton