

SOUPS

All soups are made in-house.
Bowls served with homestyle cornbread muffin.

BOWL \$5.99 | CUP \$3.99

BEER CHEESE

Creamy cheese soup made with our own, Trailside Wheat beer and flavored with spicy Andouille sausage and a medley of vegetables.

SOUP & SALAD

Side salad with your choice of soup. Served with a warm homestyle cornbread muffin.

SOUP OF THE DAY

Please ask your server.

CUP & SALAD \$7.99

BOWL & SALAD \$9.99

SALADS

Add our homestyle cornbread muffin for \$.50

All salads can be prepared Gluten Friendly with the removal of croutons and muffin.

ROASTED BEETS & APPLE \$11.99

Arugula and spinach topped with roasted beets, shaved fennel, apples, toasted walnuts and Gorgonzola crumble. Served with Apple Cider Vinaigrette dressing.

TUSCAN \$13.99

Our favorite blackened chicken breast with toasted almonds, green onion, garlic roasted tomatoes and parmesan cheese over a bed of spinach. Served with house-made lemon garlic vinaigrette.

KALE CAESAR \$8.99

Kale blend tossed with Caesar dressing, croutons and shredded Parmesan.

GARDEN \$8.99

Mixed greens with carrots, onion, tomato and cucumber. Served with house Vinaigrette.

CRISPY CHICKEN \$3

GRILLED CHICKEN \$3

BACON \$2

HAM \$2

SALMON \$5

ADD PROTEIN

SHAREABLES

WI CHEESE CURDS \$10.99

Deep fried Muenster cheese curds made right in Monticello WI! Served with your choice of dipping sauce.

WINGS \$12.99

One pound of fresh wings made in-house, brined in Grumpy beer & tossed in your choice of sauce. Served with celery & carrots and choice of dipping sauce.

BUFFALO | BBQ | WHITE BBQ

THAI CHILI | HONEY MUSTARD

UFF DA PRETZEL \$15.99

A colossal one-and-a-half pound soft pretzel served with honey mustard and our house-made Dijon beer mustard and beer cheese sauce.

SAUCES

Try one of our house-made sauces. Each \$.50

Erik the Red BBQ	Gorgonzola Tartar
Roasted Garlic Mayo	Ranch
House Vinaigrette	French
Chipotle Ranch	Thousand Island
Ber Cheese Sauce	Apple Cider Vinaigrette
Dijon Beer Mustard	Lemon Garlic Vinaigrette

Other sauces:

Honey Mustard	Thai Chili
Buffalo	Blue Cheese
	Sour Cream

BURGERS & CHICKEN

All burgers prepared medium.
All menu items below can be made as a fresh Grilled Burger or Chicken Breast. Lettuce, tomato, onion, pickle available upon request. Includes choice of one side.

Can be substituted with The Impossible Vegetarian burger or prepared Gluten Friendly with a lettuce wrap.

RYERS PATTY MELT* \$13.99

Named after the former cheese shop once housed in our building, this classic sandwich combines Cheddar and Swiss cheese, grilled onion and a burger patty on thick marble rye.

GRUMPY TROLL* \$13.99

Our signature burger topped with thick-cut, local bacon, Cheddar cheese and a drizzle of our Erik the Red BBQ sauce.

TALL TROLL* \$16.99

Feeling tall? Our Tall Troll is twice the burger with two 7 oz. beef patties served on a kaiser roll - topped with fresh cheese curds and stacked high with two thick-cut onion rings.

SKOGSTROLL* \$12.99

Named for the mushroom loving forest troll, this fan favorite is topped with roasted mushrooms, our house-made Hunter's Gravy and melted Swiss cheese.

BUILD YOUR OWN* \$10.99

Start with a fresh burger or grilled chicken and top it with any tasty items listed below:

Each \$.75	Each \$1.00	Each \$2.00
Sautéed Onion	Swiss	Bacon
Roasted Mushrooms	Cheddar	Ham
Jalapeños	Pepper Jack	Onion Rings
Green Olives	Fried Egg	Fresh or Fried Muenster Curds
Sauerkraut	Gorgonzola Crumble	
Bell Pepper		
Spinach		

SANDWICHES

All sandwiches include one side.

TWISTED GRILLED CHEESE \$11.99

We put a modern twist on a traditional grilled cheese by combining cheddar cheese and our house-made pickle and jalapeño relish. Finished with our Dijon beer mustard and served on grilled sourdough.

Add pulled pork, ham or bacon for \$3.

BACON LOVERS BLT \$12.99

Fresh lettuce and tomato, topped with garlic mayo and a stack of local Heritage Farms bacon. Served on grilled sourdough.

Add crispy or grilled chicken for \$3. Add salmon or pork schnitzel for \$5.

SCHNITZELBROT \$13.99

Hand-breaded with our Treber brewing grains, this local pork schnitzel is topped with lettuce, tomato, pickles and our roasted garlic mayo. Served on a kaiser roll.

ÆGIR'S BRAT \$11.99

Named after our resident troll, this ¼ pound local brat is topped with sauerkraut and served on a toasted pretzel hoagie with a side of house-made Dijon beer mustard.

SIDES

All burgers and sandwiches include one of the following:

Grump Chips	House-made Coleslaw
Beer-Battered Fries	Carrots/Celery
Tater Tots	Apples
Cottage Cheese	

Substitute one of the following for \$4.00:

Side House Salad	Side Kale Caesar Salad
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Oktoberfest

EVENT MENU



HERITAGE FOOD



GLUTEN FRIENDLY UPON REQUEST

* Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.