

SOUPS

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

BOWL \$6.99 | CUP \$4.50

BEER CHEESE

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

BLACK BEAN CHILI

Zesty Southwestern-style chili, topped with shredded cheese and green onions.

CHILI

Seasoned ground beef, pinto beans, chopped onions & peppers, pureed & diced tomatoes, flavored with a variety of spices. Topped with shredded cheddar cheese and chives.

SOUP OF THE DAY

Please ask your server.

SOUP & SALAD

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

CUP & SALAD \$7.99

BOWL & SALAD \$9.99

SALADS & BOWLS

All of the items below can be prepared as a gluten-free, protein-packed, Quinoa Bowl or as a fresh, crisp salad.



All salads can be prepared Gluten Friendly. Add our homestyle cornbread muffin for \$1.00

TUSCAN \$16.99

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.

GRILLED SALMON \$17.99

Grilled Salmon on a bed of spring greens with crumbled blue cheese, toasted almonds, raisins and sliced granny smith apples with Apple Cider Vinaigrette.

SOMMERSALAT \$11.99

A bed of mixed greens topped with fresh berries, dried cranberries, green onions and sprinkled with Feta. Served with our Apple Cider Vinaigrette.

SPINACH CAESAR \$9.99

A bed of spinach with house-made croutons, sprinkled with Parmesan and served with Caesar dressing.

HONSESAT \$13.99

Our house-made chicken salad with a touch of curry, on a bed of mixed greens, served with marinated cherry tomatoes, cucumbers and shaved carrots.

CAPRESE \$13.99

A bed of spinach topped with our marinated cherry tomatoes, fresh Mozzarella and finished with a drizzle of balsamic.

GARDEN \$9.99

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

QUINOA BOWL

Make it a bowl! Quinoa Bowls are a delicious way to make your healthy salad even more fulfilling. This gluten-free, protein packed seed is full of nutrients.



ADD PROTEIN

CRISPY CHICKEN \$5

GRILLED CHICKEN \$5

PULLED PORK \$4

HAM \$3

BACON \$3

SALMON \$7

SHAREABLES

WI CHEESE CURDS \$11.99

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

ONION RINGS \$7.99

A generous portion fried to golden-brown perfection, served with Chipotle Ranch dipping sauce.

GRUMP CHIPS \$6.99

Thick-cut potato chips warmed with a sprinkling of spiced Parmesan cheese, served with our Gorgonzola dipping sauce.

CHILI CHEESE POTET \$9.99

Choose from Beer-Battered Fries, Tots or Waffle Fries. We top it with Chili and shredded cheddar cheese.

GRUMPACHOS \$11.99

Tortilla chips smothered in beer cheese & shredded Cheddar. Topped with tomatoes, green onions, black olives and jalapeños. Served with sour cream and house-made salsa verde.

+ PULLED PORK OR BLACK BEAN CHILI FOR \$4

UFF DA PRETZEL \$18.99

You won't believe the size! A colossal one-and-a-half pound soft pretzel served with honey mustard and our house-made Dijon beer mustard and beer cheese sauce.

WINGS \$12.99 (6) - \$18.99 (12)

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 | THAI CHILI HONEY MUSTARD

SAUCES

Try one of our house-made sauces. Each \$9.99

BBQ
Roasted Garlic Mayo
House Vinaigrette
Chipotle Ranch
Beer Cheese Sauce
Dijon Beer Mustard
Gorgonzola

Scandy Sauce
Caesar
Ranch
French
Thousand Island
Apple Cider Vinaigrette
Lemon Garlic Vinaigrette

Other sauces:

Honey Mustard
Buffalo
Thai Chili
Blue Cheese
Sour Cream

CELEBRATING 20+ YEARS!

Did you know our building is over a century old? In 1916, the Mount Horeb Creamery and Cheese Company set our foundation with well laid plans. In fact in 2020, we celebrated 20 Years of The Grumpy Troll Brew Pub! Cheers.



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.

BURGERS & CHICKEN

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.

RYSERS PATTY MELT* \$14.99

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 pumpernickel bread.

TALL TROLL* \$17.99

Feeling tall? Our Tall Troll is twice the burger with two 7 oz. local beef patties, topped with two slices of Cheddar, all served on a brioche bun - stacked high with two thick-cut, onion rings.

GRUMPY TROLL* \$14.99

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

BUILD YOUR OWN* \$11.99

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

Each \$1.00	Each \$1.50	Each \$3.00 
Sautéed Onion	Swiss	Bacon
Roasted Mushrooms	Cheddar	Ham
Jalapeños	Pepper Jack	
Green Olives	Fried Egg*	
Sauerkraut	Gorgonzola Crumble	<i>*5 item maximum</i>
Bell Pepper	Onion Rings	

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SKOGSTROLL* \$13.99

Named for the mushroom loving forest troll, this fan favorite is topped with roasted mushrooms and melted Swiss cheese.

BLACK & BLUE* \$14.99

Locally-sourced Knoche's hamburger patty with Cajun seasoning. Topped with blue cheese and grilled onions.

BURGER OF THE MONTH*

Each month we feature a new creation from the kitchen. Ask your server for more info!

SANDWICHES

All sandwiches include one side.

UNDER THE BRIDGE REUBEN \$14.99

Slow roasted in-house! Lean corned beef with sauerkraut set on pumpernickel bread. Finished with Thousand Island dressing and melted Swiss.

BLT \$12.99

A summer tradition! Thick-cut, local bacon, lettuce and tomato with our garlic mayo served on Wheatberry bread.

+ CRISPY OR GRILLED CHICKEN FOR \$5, CHICKEN SALAD FOR \$4, SALMON FOR \$7

TALL PAUL \$14.99

Grab a napkin, this one is delicious. Our freshly roasted pork, topped with our house-made coleslaw, two onion rings and drizzled with our BBQ sauce and Chipotle ranch all served on a brioche bun.

BRAT \$12.99

Prepared exclusively at The Grumpy Troll, fresh and locally made from Knoche's Market. Served with sauerkraut and our beer mustard on top a pretzel bun.

GRUMPY CORDON BLUE \$14.99

Deep fried chicken breast topped with ham and swiss cheese & a drizzle of honey mustard, served on a brioche bun.

N.C.S. \$12.99

Our take on a Norwegian Chicken Salad sandwich. We add a touch of curry into our blend to add depth and flavor with lettuce and tomato on Wheatberry bread.

ROAST BEAST \$14.99

Freshly carved roast beef served on pumpernickel bread with cheddar cheese, lettuce, tomatoes and our house-made Scandy sauce.

PLATES

GRILLED SALMON \$17.99

Seasoned grilled salmon with roasted cherry tomatoes, artichokes and basil topped with a Norwegian yogurt sauce.

CHEESE LOVERS MAC & CHEESE \$12.99

Our Wisconsin take on traditional mac & cheese. Served warm & gooey with noodles, tossed in our beer cheese sauce, then topped with Cheddar cheese.

+ BACON OR TOTS FOR \$3, PULLED PORK FOR \$4

All burgers and sandwiches include one of the following:

SIDES

Grump Chips	Cottage Cheese	Seasonal Vegetable
Beer-Battered Fries	House-made Coleslaw	Garlic Mashed Potatoes
Waffle Fries	Steamed Broccoli	Carrots/Celery
Tater Tots		Apples

Substitutions: Cup of Soup or Side House Salad \$4.50



AWARD-WINNING

As an Independent Craft Brewer, we invite you to try one of our dozen, award-winning, handcrafted ales and lagers brewed onsite. We even brew our own root beer.



MADE WITH LOVE

We are proud to have a renewed focus on cooking real food, made from scratch in-house, with the freshest ingredients! We rely on our local farmers to supply our dairy, pork, beef, honey, coffee and much more.



HERITAGE

We celebrate our culture and honor our heritage with several items on the menu. Look for the Viking helmet icon to try one today.



SUSTAINABILITY

We are passionate about sustainability. From our rooftop solar system, to our efforts to minimize plastic usage, to the reduction and donation of food & brewery waste - we are committed to protect our environment.



LOCAL LOVE

We partner with many locally owned suppliers. If you're interested in joining us, speak with a manager.

KNOCHE'S BUTCHER SHOP
Madison, WI

DRIFT ROASTERS
Mount Horeb, WI

EMMI ROTH KASE
Monroe, WI

MILWAUKEE PRETZEL CO.
Milwaukee, WI

SILVER LEWIS CHEESE
Monticello, WI

MARY'S HOT BOTTOM
Madison, WI

SUPERIOR FRESH
Superior WI

MONTCHEVRE
Belmont, WI

BURNETT DAIRY COOP
Grantsburg, WI

SCHROEDER KASE
Rewey, WI

HOMEGROWN HONEY
Verona, WI