

# SALADS & BOWLS

All of the items below can be prepared as a gluten-free, protein-packed, Quinoa Bowl or as a fresh, crisp salad. Add our homestyle cornbread muffin for \$1.00. Make it a garlic wrap for \$1.50 extra.

 All salads can be prepared Gluten Friendly.

## 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

Wild caught grilled Salmon on a bed of spring greens with crumbled blue cheese, toasted almonds, raisins and sliced Granny Smith apples with Apple Cider Vinaigrette.

## GARDEN \$9.99

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

## SPINACH CAESAR \$9.99

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

## HOSTSALAT \$10.99

Roasted diced sweet potato, dried cranberries, green onions and sliced apples on mixed greens with Apple Cider Vinaigrette.

## MEDITERRANEAN \$10.99

A bed of spinach topped with marinated cherry tomatoes, feta cheese, kalamata olives and cucumbers. Served with Lemon Garlic Vinaigrette.

### ADD PROTEIN

- SALMON \$8
- CRISPY/GRILLED CHICKEN \$5
- SMOKED PULLED PORK/CHOPPED BRISKET \$4
- HAM/BACON/BBQ TOFU \$3

## QUINOA BOWLS

Quinoa Bowls are a delicious way to make your meal even more fulfilling. Cooked in house with vegetable broth, this gluten-free, protein packed seed is full of nutrients.

## MEDITERRANEAN BOWL

\$11.99

A bowl of quinoa topped with marinated cherry tomatoes, feta cheese, kalamata olives and cucumbers. Served with Lemon Garlic Vinaigrette.

## SWEET POTATO BOWL

\$10.99

Roasted diced sweet potato, dried cranberries, green onions and sliced apples on quinoa with Apple Cider Vinaigrette.



# 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.

## 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.

## BLACK BEAN CHILI

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

## SOUP & SALAD

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

CUP & SALAD \$7.99

BOWL & SALAD \$9.99



# 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.

## FRIED MUSHROOMS \$7.99

Served with your choice of Scandy sauce or Chipotle mayo.

## SHEET PAN NACHOS \$11.99

Tortilla chips smothered in a blend of Oaxaca and Monterey Jack cheese. Topped with tomatoes, green onions, black olives and jalapeños. Served with sour cream and house-made salsa verde.

+ SMOKED PULLED PORK/CHOPPED BRISKET/BLACK BEANS 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.



## GRUMP CHIPS \$6.99

Thick-cut potato chips warmed with a sprinkling of spiced Parmesan cheese, served with our Gorgonzola dipping 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 | NASHVILLE DRY RUB NONO SAUCE

### SAUCES

Try one of our house-made sauces. Each \$0.99

- |                    |                          |
|--------------------|--------------------------|
| BBQ                | Chipotle Mayo            |
| House Vinaigrette  | Scandy Sauce             |
| Chipotle Ranch     | Caesar                   |
| Beer Cheese Sauce  | Ranch                    |
| Dijon Beer Mustard | Apple Cider Vinaigrette  |
| Gorgonzola         | Lemon Garlic Vinaigrette |
| NoNo (Spicy)       |                          |

Other sauces:

- Honey Mustard
- Buffalo
- Thai Chili
- Blue Cheese
- Sour Cream
- French
- Thousand Island

## 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 

VEGAN 

\* 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. 



All burgers are made with certified angus beef.

## SKOGSTROLL\* \$13.99

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

## 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.

## GRUMPY TROLL\* \$14.99

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



## BURGER OF THE MONTH\*

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

## TALL TROLL\* \$17.99

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

## BLACK & BLUE\* \$14.99

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

## SCANDINAVIAN\* \$16.99

Beef patty topped with a brat, sauerkraut, Roth Kase Muenster cheese and our house-made Scandy Sauce.

## BUILD YOUR OWN\* \$11.99

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

<b>Each \$1.00</b>	<b>Each \$1.50</b>
Sautéed Onion	Swiss
Roasted Mushrooms	Cheddar
Jalapeños	Muenster
Sauerkraut	Pepper Jack
Roasted Red Peppers	Fried Egg*
	Gorgonzola Crumble
	Onion Rings
<b>Each \$3.00</b>	
Bacon	
Ham	

*\*5 item maximum*

## SIDES

All burgers and sandwiches include one of the following:

Grump Chips	Cottage Cheese	Carrots/Celery
Beer-Battered Fries	House-made Coleslaw	Apples
Waffle Fries	Steamed Broccoli	Baked Potato (Weekends)
Tater Tots	Seasonal Vegetable	

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

# 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.

## 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.

## PESTO CHICKEN \$14.99

Grilled chicken topped with spinach and tomato, finished with a red pepper pesto sauce.

## FRENCH DIP \$16.99

We're excited to welcome back this fan favorite - a classic French Dip, served on a hoagie bun with a side of au jus.

+ CHEESE \$1.50 + ONIONS | MUSHROOMS | ROASTED RED PEPPERS FOR \$1

## THE NONO \$14.99

Lookout Nashville! This deep fried chicken breast is dusted with Nashville Hot Seasoning, then topped with melted Alp & Dell pepper jack cheese, lettuce, tomato and our spicy NoNo sauce. Add pickles upon request.

## GRILLED CHEESE \$8.99

This is not your ordinary grilled cheese. We use a blend of Oaxaca and Monterey Jack cheese, served on toasted wheatberry bread.

# ENTREES

## NEW ORLEANS CHICKEN \$17.99

Back by popular demand! Spicy cajun cream sauce over pasta with Andouille sausage and artichokes. Topped with a blackened cajun chicken breast.

## THE DALT \$14.99

Spinach, cherry tomatoes, garlic and red onion - sauteed in a white wine pesto reduction, served over cavatappi noodles.

+ ADD PROTEIN FOR ADDITIONAL FEE

## GRILLED SALMON\* \$17.99

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

## CHEESE LOVERS MAC

\$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  
+ SMOKED PULLED PORK/  
CHOPPED BRISKET FOR \$4

+ ADD PESTO/BBQ/  
BUFFALO SAUCE FOR \$1



# SMOKEHOUSE

We are proud to offer in-house smoking to our menu. Try one of these mouth-watering creations from our award-winning Pitmaster, who is lovingly known around here as Brown Sugar.

## PIG CANDY \$9.99

Smoked pork belly deliciousness, caramelized and then drizzled with our house-made BBQ sauce.

The following items include one side.

## BRING THE MEAT

\$16.99 - 2 MEAT | \$19.99 - 3 MEAT

Choose 2 or 3 meat options below. Served with coleslaw & corn bread muffin.

MEAT: BRISKET STRIPS, PORK BELLY STRIPS OR SHREDDED PULLED PORK

## MEAT BREATH \$16.99

This is no joke! We start with a 7 oz. patty, then top it with 2 strips of smoked brisket and a smear of our house-made pork belly jam and BBQ sauce, served on a brioche bun.

## PBLT \$15.99

Our twist on a traditional BLT! We start with the normal lettuce and tomato, but then we add strips of smoked pork belly and our house-made jalapeño jam. All served on wheatberry bread!

TRADITIONAL BLT WITH BACON FOR \$13.99

## TALL PAUL \$14.99

Grab a napkin, this one is delicious. Our freshly smoked pulled-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.

## BRISKET MELT \$13.99

Chopped smoked brisket with a blend of Oaxaca and Monterey Jack cheese, served on toasted wheatberry bread.

\* 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.