

SALADS & BOWLS

Add our homestyle cornbread muffin for \$1.00.

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.

SANTA FE \$11.99

A bed of mixed greens topped with diced jalapeños, green onions, olives, tomatoes and our Oaxaca/Monterey Jack cheese blend. Finished with crispy corn strips and a side of sour cream and salsa.

+ SMOKED PULLED PORK/CHOPPED BRISKET/BLACK BEAN CHILI FOR \$4

GRILLED SALMON* \$18.99

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

GARDEN \$9.99

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

FALL SALAD \$13.99

You're going to fall in love with this one! Spinach topped with candied walnuts, Granny Smith apples, sweet potato and raisins make the perfect fall combo.

ADD PROTEIN

CRISPY OR GRILLED CHICKEN \$4

SMOKED PULLED PORK/CHOPPED BRISKET \$4

SALMON \$8



QUINOA BOWLS

A delicious way to make your meal even more filling! Cooked in house with vegetable broth, this gluten-free, protein packed seed is full of nutrients.

RIO GRANDE \$12.99

Quinoa topped with Black Bean Chili, diced jalapeños, green onions, olives, tomatoes and our Oaxaca/Monterey Jack cheese blend and a side of sour cream and salsa. Vegan upon request.

FALL BOWL \$12.99

You're going to fall for this healthy and filling meal! Candied walnuts, Granny Smith apples, sweet potato and raisins served on top quinoa.

SALMON BOWL* \$17.99

Grilled Salmon over quinoa, topped with crumbled Blue Cheese, toasted almonds, raisins and sliced Granny Smith apples. Served with Apple Cider Vinaigrette.

SOUPS

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

BOWL \$6.99 | CUP \$4.50

SOUP OF THE DAY

Please ask your server.

BEER CHEESE

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

BLACK BEAN CHILI

Zesty Southwestern-style chili, topped with green onions.

SOUP & SALAD

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

CUP \$7.99 BOWL \$9.99

SHAREABLES

WI CHEESE CURDS \$11.99

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

GRUMP CHIPS \$7.99

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

ONION RINGS \$8.99

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

FRIED GREEN BEANS \$9.99

Crispy, battered green beans fried to perfection and served with our Magic Sauce (roasted garlic, spinach and pesto) for dipping.

OFF DA PRETZEL \$18.99

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



SHEET PAN NACHOS \$11.99

Tortilla chips smothered in a blend of Oaxaca/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 BEAN CHILI FOR \$4

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 | MANGO HABANERO

SAUCES

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

BBQ
House Vinaigrette
Beer Cheese
Dijon Beer Mustard
NoNo (Spicy)
Magic Sauce
Mango Habanero
Chipotle Ranch

Habenero
Pepper Mayo
Ranch
Apple Cider Vinaigrette
Lemon Garlic Vinaigrette
Gorgonzola Crumble
Russian Dressing*

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.



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 substituted with a fresh Chicken Breast. Lettuce, tomato, onion, pickle available upon request. Includes choice of one side.



Can be substituted with The Impossible Vegetarian burger (+ \$1.50) or prepared Gluten Friendly with a lettuce wrap.



All burgers are locally sourced, fresh & never frozen Certified Angus Beef.

SKOGSTROLL* \$14.99

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

GREEN MADNESS* \$15.99

We start with a 7 oz. beef patty, then top it with spinach, sautéed onions & mushrooms and Provolone. It's completed with our Magic Sauce (roasted garlic, spinach and pesto).

GRUMPY TROLL* \$14.99

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

TALL TROLL* \$17.99

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.



BURGER OF THE MONTH*

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

BLACK & BLUE* \$15.99

Burger patty with Cajun seasoning. Topped with Blue Cheese and grilled onions.

COMATOSE* \$16.99

You might need a nap after this one! Topped with Pepper Jack, grilled onions and a fried egg. Finished with bacon/onion jam.

RYRSERS 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 marble rye.

BUILD YOUR OWN* \$12.99

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

Each \$1.00	Each \$1.50	
Sautéed Onion	Swiss	Fried Egg*
Roasted Mushrooms	Cheddar	Gorgonzola Crumble
Jalapeños	Provolone	Onion Rings
Sauerkraut	Pepper Jack	

Each \$3.00
Bacon

5 item maximum

All burgers and sandwiches include one of the following:

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

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

SANDWICHES

All sandwiches include a side of your choice.

UNDER THE BRIDGE REUBEN

\$14.99

Lean corned beef slow roasted in-house! Topped with sauerkraut set on marble rye. Finished with Thousand Island dressing and melted Swiss.

RACHEL \$14.99

Reuben's kid sister, Rachel is served with sliced turkey, sauerkraut and Swiss cheese. Served on marble rye and finished with Thousand Island.

PESTO CHICKEN* \$14.99

Grilled chicken topped with spinach and tomato, finished with our Magic Sauce (roasted garlic, spinach and pesto). Served on brioche bun.

FRENCH DIP* \$17.99

This fan favorite - classic French Dip, features house-made beef, served on a hoagie bun with a side of au jus.

+ CHEESE \$1.50
+ ONIONS OR MUSHROOMS 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.
+ COLESALW FOR \$1

GRILLED CHEESE \$9.99

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

RADICAL RYE \$14.99

Turkey set on toasted marble rye, covered in melted Provolone, topped with cucumbers and tomatoes and finished with a dill/chive cream cheese schmear.

ITALIAN MELT \$15.99

Carved turkey, pepperoni, salami, melted Swiss and banana peppers served on marble rye. Finished with lettuce, tomato and Thousand Island dressing.

ENTREES

NEW ORLEANS CHICKEN PASTA* \$17.99

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

GRILLED SALMON* \$17.99

Grilled Salmon on top a bed of sweet potato, candied walnut, wilted spinach succotash with a honey mustard cream sauce.

CHEESE LOVERS MAC \$13.99

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

+ BACON OR TOTS \$3
+ SMOKED PULLED PORK/CHOPPED BRISKET FOR \$4



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.

APPETIZERS

QUESADILLA \$13.99

12" flour tortilla with your choice of brisket, pulled pork or meatless - topped with a generous portion of Oaxaca cheese, green onions, black olives, diced tomatoes, and diced jalapeños.

ENTRÉES

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 & a cornbread muffin.
MEAT CHOICES: BRISKET STRIPS, PORK BELLY STRIPS OR SHREDDED PULLED PORK

MEAT BREATH* \$17.99

This thing is no joke! A smear of Habanero Pepper Mayo, topped with a beef patty, 2 slices of pork belly, 2 slices of bacon, Cheddar cheese and a drizzle of house-made BBQ sauce. Served on a brioche bun.

TALL PAUL \$14.99

Grab a napkin, you're going to need it! Our freshly smoked pulled-pork, topped with our house-made coleslaw, two onion rings and drizzled with our BBQ sauce and Chipotle Ranch. Served on a brioche bun.

BRISKET MELT \$14.99

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

UNCLE SAL* \$14.99

House smoked pastrami topped with melted Swiss cheese, sliced pickles and Russian dressing. Served on marble rye.

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