SMOKEHOUSE

Try one of our house smoked creations from our award-winning Pitmaster, who is lovingly known around here as Brown Sugar.

APPETIZERS

QUESADILLA 12

12"flour tortilla topped with a generous portion of Oaxaca cheese, green onions, black olives, diced tomatoes, and diced jalapeños.

SMOKED PULLED PORK/BLACK BEAN CHILI + 5

Sandwiches

The following items include one side.

PASTRAMI RACHEL 17.50

House smoked pastrami,melted swiss cheese, house made russian dressing and coleslaw all on top of toasted marble rye bread.

PAULY SHORT 16

Our freshly smoked pulled pork, topped with our house-made coleslaw, haystack and drizzled with our Nono sauce. Served on a potato bun

SALADS

Add our homestyle cornbread muffin or blue cheese crumbles to any salad +1 All salads can be prepared Gluten Friendly.

TUSCAN 18.50

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 13.50

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

RECOMMENDED PROTEIN: BLACK BEAN CHILI

GRILLED SALMON* 21.50

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

GARDEN 10

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

ADD PROTEIN

Choose any for +5

CRISPY OR GRILLED CHICKEN

SMOKED PULLED PORK

BLACK BEAN CHILI

SALMON +10

SOUPS

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

BOWL8 | CUP 4.5

BEER CHEESE

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

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.

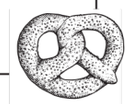
CUP 10 BOWL 13

SHAREABLES

UFF DA PRETZEL 19

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

HONEY MUSTARD 1.50



WI CHEESE CURDS 12

Deep fried cheese curds made right in Wisconsin! Fried to golden brown and served with your choice of dipping sauce.

SHEET PAN NACHOS SMALL 9 | LARGE 14

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

SMOKED PULLED PORK/ BLACK BEAN CHILI +5

WINGS SIX PACK $12 | TWELVE PACK $24

Chicken wings made in-house, then 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

MAC BITES 10

Delicious, bite-sized creamy macaroni and cheese, coated in breadcrumbs and deep fried to golden perfection. Served with a side of ranch.

GRUMP CHIPS 8

Thick-cut potato chips warmed with a sprinkling of spiced parmesan. Served with our gorgonzola mayo

PASTAS

NEW ORLEANS BLACKENED CHICKEN 18

A grilled blackened chicken breast, on top of cavatappi in a spicy cream sauce, with garlic roasted tomatoes

GRILLED SALMON PESTO PASTA 20

Grilled Wild caught salmon over cavatappi and sauteed spinach tossed in a garlic pesto white wine reduction

GRUMPY MAC N CHEESE 13

This is not your regular mac n cheese. We use our spicy beer cheese sauce and toss it in cavatappi noodles. Then topped with Oaxaca cheese.
Add pulled pork or Tater tots 4$

Friday FISH FRY

3 PIECE FRIED COD	COD SANDWICH	FISH SPECIAL
17.50	14.50	MP

Optional Baked Potato as a side.

Prices on the menu reflect the cash price. There will be a 3% service charge for any payments besides cash

Special Events

Let us host your important milestones! Our spacious Taproom is the perfect spot for any occasions!

Up for a challenge? Scan the code and check out the Hungry Troll

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.

WEEKENDER

Fri-Sat 11-8 | Sun 11-5

PIZZAS

Small 12" | Large 14"

Gluten Friendly - Cauliflower Crust available for +2.

COSMIC SWIRL SMALL 20 | LARGE 24

Buttery garlic sauce with oven roasted chicken, our four cheese blend, tomatoes and red onions. Topped with fresh basil, diced cucumbers and a sweet swirl of Thai chili sauce.

ITALIAN TROLL SMALL 20 | LARGE 24

Marinara base with Pepperoni, Italian sausage, Genoa salami and banana peppers smothered in our four cheese blend. Finished with a sprinkle of Italian seasoning.

CLUCK AROUND AND FIND OUT SMALL 20 | LARGE 24

Buttery garlic base, Grilled garlic chicken, diced bacon, diced tomatoes, our five cheese blend and then once done, topped with a swirl of our house made ranch sauce.

ZLD SMALL 19 | LARGE 22

Butter garlic sauce, topped with Pepperoni, Italian Sausage, Genoa salami and smothered in our four cheese blend.

VEGGIE LOVERS SMALL16 | LARGE 20

Tomatoes, black olives,red onions, mushrooms and our fourcheese blend and house made marinara.

GRISEDELER SMALL 21 | LARGE 25

Our house made marinara with sliced salami, pepperoni, spicy Italian sausage, bacon and our four cheese blend

BUILD YOUR OWN PIZZA

SMALL 13 | LARGE 15

Want to build your own? Pick your sauce, add your cheese and select your toppings.

Meat + 3

Oven Roasted Chicken, Pepperoni, Italian Sausage, Genoa Salami, bacon

Veggies + 1.75

Mushrooms, Red Onion, Tomatoes, Black Olives, Garlic, Banana Peppers, Jalapeños

Extra Cheese + 2.50

Sauces

Marinara or Buttery Garlic

CALZONE 8

Build your own calzone. base price for cheese and marinara 8

Meat + 3

Veggies + 1.75

extra cheese + 2.50

Family meal deal

Large specialty pizza and a small cheese pizza for 29.99

Prices on our menu reflect the cash price. A 3% fee is added to all non cash payments

SANDWICHES & WRAPS

All sandwiches include a side of your choice.

UNDER THE BRIDGE REUBEN 17.50

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

THE NONO 17.50

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.

COLESLAW +1

PESTO CHICKEN 17.50

A grilled chicken breast on a bed of spinach, topped with melted provolone cheese, garlic roasted tomatoes, and our house made Magic sauce all on a toasted focaccia bun.

GRILLED CHEESE 12.50

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

THE TUTU 17.50

Grilled or fried chicken breast, bacon, avocado, Monteray Jack cheese and mixed greens. Served with a side of our house made ranch

PHARO 18

Fresh spinach, blackened chicken breast, garlic roasted tomatoes, toasted almonds, green onions and Parmesan cheese all wrapped up. Suggested dressing Magic sauce

SOMMER WRAP 12

Tri lettuce blend wrapped up in a sun dried tomato wrap with cucumbers, tomatoes, shredded carrot, and sliced red onion. Your choice of dressing. *add protein

SIDES

All burgers and sandwiches include one of the following:

Beer-Battered Fries
Waffle Fries
Tater Tots
carrots and celery
Sliced Apples
Cole Slaw
Grump Chips
Brocolli

Substitutions: Cup of Soup or Side House Salad +3.5

BURGERS & CHICKEN

All menu items below can be made with our Certified Angus Beef(CAB)or fresh Chicken Breast. Lettuce, tomato,onion,pickle available upon request. Includes choice of one side.

Can be substituted with a vegetarian impossible burger +3.00 or made in a lettuce wrap

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

GREEN MADNESS* 18.50

A 7 oz certified angus beef patty topped with melted gorgonzola cheese, pickled red onions, our house made Magic sauce (roasted garlic pesto mayo) on a bed of spinach on top of toasted focaccia bread. You won't leave hungry.

MACK ATTACK* 18.50

Ask for an extra napkin. A 7 oz certified angus beef patty, topped with melted pepperjack cheese, deep fried mac n cheese bites and our jalapeño nacho cheese sauce on a toasted potato bun, served with a side of our house made russian dressing.

COMATOSE* 18.50

You might need a nap after this one! 7 oz patty Topped with Pepper Jack, grilled onions and a fried egg. Finished with bacon/onion jam. All on top of a toasted potato bun.

BUILD YOUR OWN* 14

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

Each +1
Sautéed Onion
Roasted Mushrooms
Jalapeños
Sauerkraut

Each +2
Swiss
Cheddar
Pepper Jack
Blue Cheese
Fried Egg

Each +3
Bacon

5 item maximum

BLACK N BLEU* 17

CAB hamburger patty with Cajun seasoning. Topped with Blue Cheese and grilled onions on a toasted potato bun.

RYSERS PATTY MELT* 17

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

GRUMPY TROLL* 17.50

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

SKOGSTROLL* 17

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

HAPPY TROLL* 17

A grilled 7oz CAB patty with melted cheddar cheese, lettuce, onions, pickles and our house maded Russian dressing om a toasted potato bun

BURGER OF THE MONTH*

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

SAUCES

Each 1.50

BBQ
Beer Cheese
NoNo (Spicy)
Ranch
Apple Cider Vinaigrette
Lemon Garlic Vinaigrette
Gorgonzola Crumble
Salsa
Russian dressing
Magic Sauce
Bacon Jam
Honey Mustard
Buffalo
Blue Cheese
Sour Cream
French
Blackberry Basil Vinaigrette

"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.