



## SIGNATURE APPETIZERS

### BEER-BATTERED GIBBSVILLE CHEESE CURDS 12

Served with country buttermilk ranch dressing, grated Pecorino Romano

### JUMBO CHICKEN WINGS 6 for 12 | 12 for 22

Choose from H&P Buffalo sauce, sesame-ginger, dry-rub, house barbecue, honey mustard or 5-Diamond sauce

### PRETZEL BITES 9

Five warm pretzels, served with nacho cheese dip and stout mustard

### GREEN AND GOLD SHRIMP COCKTAIL 19

Tomatillo horseradish sauce, corn and pepper relish, lime wedges

### HAYSTACK ONION RINGS 12

Crispy onions, served with chipotle ranch dressing

### HORSE & PLOW NACHOS 18

Cheddar and Pepperjack cheeses, black beans, pickled sweet peppers and onion, cilantro, sour cream, scallions, pico de gallo  
Add Seasoned Ground Beef 5

### APPLE BRAISED PORK BELLY SKEWER 21

Pork belly, arugula, maple glaze

## H&P CHALKBOARD SPECIAL

Includes a Cup of Soup, Pub Salad, and our Chalkboard Special,  
With Your Choice of a Fountain Beverage, Coffee or Tea 19

## SOUPS

### 3 SHEEPS PILS BEER & CHEESE SOUP 7/9

Crafted using only the finest Wisconsin beer & cheeses

### SWEET POTATO CHILI 8/10 GF, V, VEG

Fire-roasted tomatoes, three beans, quinoa, roasted sweet potato, cashew cream

## BURGERS AND SANDWICHES

Choice of French Fries, Sweet Potato Fries, Fresh Fruit or Pub Salad

### PLOW BURGER 18

8 oz Woodlake Market prime beef patty, Wisconsin Cheddar cheese, lettuce, tomato & onion,  
on a handcrafted bun May Substitute Grilled Chicken Breast  
Add Jones Dairy Cherrywood-Smoked Bacon 3 Substitute Beyond® Burger 3

### BISON BURGER 23

1/3-pound bison patty, Monterey Jack, fried pickle slices, arugula, honey mustard aioli, on a pretzel bun

### THE AMERICAN CLUB 17

Black forest ham, oven-roasted turkey, cherrywood-smoked bacon, lettuce, tomato,  
Swiss cheese, aioli, served on toasted Tuscan sourdough bread

### CRAB CAKE BLT 26

Chef's recipe blue crab cake, lettuce, tomato, cherrywood-smoked bacon,  
tartar sauce, on a handcrafted bun

### H&P FISH SANDWICH 22

Beer-battered haddock, lettuce, tomato, tartar sauce, on a handcrafted bun



(DF) Dairy-Free, (GF) Gluten Friendly, (V) Vegan, (VEG) Vegetarian  
There is a risk of food borne illness when eating foods of animal origin raw or undercooked.

## H&P CATCH OF THE DAY

Daily Fish Special 36



### ENTRÉE SALADS

Add Chicken 6 Add 3 oz Salmon 7 Add Shrimp 8

#### HOUSE CAESAR SALAD 13

Chopped romaine, house croutons, sundried tomatoes, Pecorino Romano cheese, Caesar vinaigrette

#### STREET CORN COBB SALAD 14

Grilled corn, cilantro, cotija cheese, carrots, grape tomatoes, jalapenos, creamy avocado ranch, lime wedges

#### MOORISH BRUSSELS CRUNCH SALAD 12 VEG

Brussels sprouts, snow peas, broccolini, apples, raisins, wasabi peas, tahini dressing

#### AUTUMN POWER BOWL 18

Kale, pork belly, quinoa, candied pecans, carrots, dried cherries, roast apple garlic sage vinaigrette

### ENTRÉES

#### MAC & CHEESE 19 VEG

Cavatappi pasta, Pepper Jack cheese sauce, jalapenos, house crouton crumble

Add Jerk Chicken 6 Add Pork Carnitas 7

#### FLAT IRON STEAK 30

6 oz flat iron steak, herb butter, forest mushrooms, sweet potato jalapeno hash

#### SAUSAGE STUFFED PORK LOIN 21 GF

10 oz pork loin stuffed with local sausage, buttered patty pan squash, caramelized cipolini mashed potatoes, sage cream sauce

#### HORSE & PLOW MEATLOAF 25

Thick cut pork and beef meatloaf, sweet potato jalapeno hash, broccolini, mushroom demi-glaze sauce

#### BANGERS & MASH 21

Banger sausages on Yukon gold mashed potatoes, Dubliner cheese, onion gravy

#### FISH FRY 25

Beer-battered haddock, French fries, buttered marble rye bread, coleslaw, lemon & tartar sauce

#### ATLANTIC SALMON 33

Roasted red peppers, scallions, balsamic vinaigrette over lemon herb Israeli couscous

#### TURKEY SCHNITZEL PICCATA 27

Breaded turkey tenderloin, warm potato salad, gribiche dressing, lemon caper sauce

### DESSERTS

#### OREO CHEESECAKE 13

Vanilla cheesecake, Oreo pieces, chocolate sauce

#### BLACK FOREST SUNDAE 13

Chocolate and vanilla ice cream, cherry preserves, chocolate sauce, brownie pieces, whipped cream

#### GUINNESS STOUT CAKE 13

Malted milk chocolate sauce, stout mousseline, chocolate crumble

#### WARM APPLE CIDER DOUGHNUT 13

Caramel sauce, apple compote, pecan tuile, cinnamon ice cream

#### RASPBERRY LEMON TART 13

Raspberry jelly, coconut cake, lemon curd, meringue



(DF) Dairy-Free, (GF) Gluten Friendly, (V) Vegan, (VEG) Vegetarian  
There is a risk of food borne illness when eating foods of animal origin raw or undercooked.