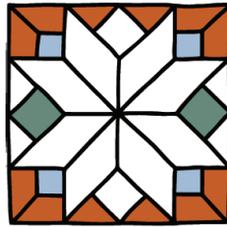


Sunday to Thursday
4pm to 9pm



Friday and Saturday
4pm to 10pm

DINNER

BROWN COUNTY INN

SNACKS

Wisconsin Cheese Curds \$7
Fresh Wisconsin white cheddar curds, buttermilk battered and fried with housemade buttermilk ranch

Pulled Chicken Nachos \$10
Tortilla chips with cheddar, pulled chicken, stewed black beans, sweet corn salsa, banana peppers and sour cream

Chicken Tenders \$8
Large white tenders, fried or grilled with BBQ sauce, buttermilk ranch or honey mustard

Shrimp Cocktail \$9
Steamed jumbo shrimp with cocktail sauce

French Fries \$5
Hand-cut Idaho russets with LocalFolks ketchup and chipotle aioli

Smoked Legs & Wings \$10
All natural Indiana raised chicken slow smoked, fried crispy and tossed in Original BBQ, Red Curry BBQ, Buffalo or Orange Thai chili marmalade

Fried Biscuits \$7
The Brown County Beignet!
Deep fried instant biscuits served plain or with cinnamon & sugar with a side of apple butter

SOUP & SALAD

Wedge Salad \$8
Quarter of iceberg lettuce with chopped bacon, roasted grape tomatoes, candied walnuts, and crumbled bleu cheese with buttermilk ranch dressing

Harvest Salad \$10
Mixed greens, red onion, sliced apples, golden raisins, toasted pumpkin seeds and crumbled goat cheese with balsamic vinaigrette

Add Grilled Chicken \$3
Add Grilled Shrimp \$4



Soup & Salad Bar \$10
add to your Entrée for \$3
add to your Sandwich for \$5
Soup of the Day \$3 /\$5

* CONSUMER ADVISORY

Thoroughly cooking foods of animal origin such as beef, eggs, fish, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Consult your public health official for further notice.

SANDWICHES

Sandwiches served with your choice of Hand-cut Fries, Cole Slaw or Mixed greens

add salad bar \$5

upgrade side to salad bar \$3

add bacon \$2



Cheese Burger \$11

8oz charbroiled Fischer Farms beef patty served with lettuce, tomato, pickle, red onion and your choice of white cheddar, swiss, pepper jack or American cheese on a housemade potato bun*

Bacon Bleu Burger \$13

8oz charbroiled Fischer Farms beef patty with bacon jam, caramelized onions, bleu cheese crumbles, and aioli on a housemade potato bun*

Wisco Burger \$13

8oz charbroiled Fischer Farms beef patty with white cheddar, warm apple bacon kraut, and stone ground mustard on a pretzel bun*

Black Bean Burger \$10

Deep fried black bean and roasted red pepper patty with pepper jack cheese, chipotle aioli, mixed greens, and sliced tomato on a potato bun

Pimento Cheese Sandwich \$10

Southern style cheddar cheese & red pepper spread with roasted grape tomatoes, pickled red onions, and mixed greens on housemade focaccia bread

Pork Tenderloin \$10

Fischer Farms pork loin, pounded thin, grilled or deep fried served with lettuce, tomato, pickle, red onion on a housemade potato bun

Pulled Chicken Sandwich \$10

Mexican style pulled chicken served with sweet corn salsa and toasted mozzarella cheese on a housemade potato bun

Muffaletta Sandwich \$12

Mortadella, ham, and hard salami with pepper jack, chopped olive spread, and roasted red peppers on housemade focaccia bread

ENTREES

add salad bar \$3



Steak & Fries \$15

Charbroiled 8oz Fischer Farms Sirloin Steak served with hand-cut fries and chipotle aioli*

Meatloaf Manhattan \$14

Tender, all natural beef and pork meatloaf on grilled sourdough with mashed potatoes, brown gravy and country style green beans

Peach & Bourbon Salmon \$18

8oz Atlantic salmon filet charbroiled with a peach & bourbon glaze served with honeyed carrots and parsnips, spinach, and rice pilaf

Smoked Sausage \$15

Two pork sausages from Smoking Goose Meatery with mashed potatoes, warm apple bacon kraut and stone ground mustard

Buttermilk Fried Chicken \$14

All natural Indiana raised chicken breast & thigh buttermilk battered and deep fried served with country style green beans, mashed potatoes and beef gravy

Fish & Chips \$14

Three pieces of beer battered Atlantic cod with cole slaw, hand-cut fries and tartar sauce

Gumbo \$16

Cajun stew of chicken breast, andouille sausage, okra, and tomatoes served with rice pilaf and grilled white shrimp

Black Beans & Rice \$10

Southwest style stewed black beans with long grain rice pilaf and sweet corn salsa

Butternut Squash Curry \$12

A stew of onions, peppers, tomatoes, spinach, basil, coconut milk and squash served with long grain rice pilaf
Add Chicken \$3 or Shrimp \$4

Baked Mac & Cheese \$10

Elbow noodles in a rich white sauce baked with a four cheese and panko crust
Add Spinach, Roasted Red Pepper or Blue Cheese \$1 each
Add House Cured Bacon or Pulled Chicken \$3 each

DINNER