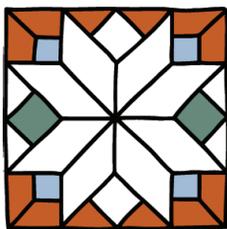


Monday to Friday



11am to 4pm

LUNCH

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

SALADS

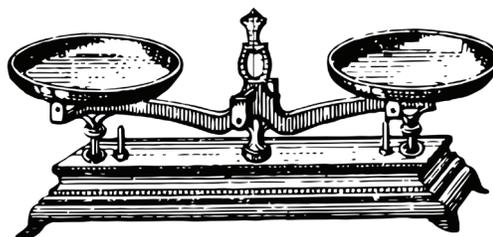
Wedge Salad \$8
Quarter of iceberg lettuce with chopped bacon, roasted grape tomatoes, candied walnuts, and crumbled bleu cheese with buttermilk ranch dressing

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 & \$8 SALAD BAR

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.

ENTREES

add salad bar \$3

Butternut Squash Curry \$10

Lunch sized stew of onions, peppers, tomatoes, spinach, basil, coconut milk and squash served with rice pilaf

Add Chicken \$3 or Shrimp \$4

Gumbo \$10

Lunch sized cajun stew of chicken breast, andouille sausage, okra, and tomatoes served with rice pilaf

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

Steak & Fries \$15

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

Fish & Chips \$14

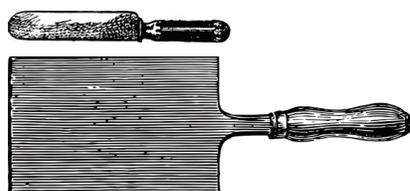
Three pieces of beer battered Atlantic cod with cole slaw, hand-cut fries and tartar sauce

Black Beans & Rice \$8

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

Smoked Brisket Hash \$12

Slow smoked beef brisket, carrot, parsnip, red bell pepper, onion and potatoes topped with two over easy eggs*



SANDWICHES

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

add salad bar \$5

add bacon \$2

upgrade side to salad bar \$3

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*

Bacon & Egg Burger \$13

8oz Fischer Farms beef patty with bacon, mixed greens, aioli, and a fried egg on a housemade potato 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 housemade potato bun

The BCI Breakfast Sandwich \$9

Shaved ham, two scrambled eggs, American cheese and aioli on a housemade potato bun*

BLT \$9

Four slices of crisp bacon, sliced tomato, mixed greens and aioli on grilled sourdough add two fried eggs *\$3

Muffaletta Sandwich \$12

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

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

Smoked Salmon Sandwich \$14

House smoked Northwestern style salmon on a toasted everything bagel with cream cheese, mixed greens, sliced tomatoes, red onion, and capers

LUNCH