



Green Street

TAVERN AND RESTAURANT

Appetizers

PULLED PORK NACHOS

Corn tortilla chips topped with pulled pork, cheddar cheese sauce, corn poblano relish, sour cream and salsa. 15

WISCONSIN CHEESE CURDS

Cheddar cheese curds deep fried in a beer batter, served with a ranch dipping sauce. 13

ZESTY WINGS

Marinated jumbo chicken wings deep fried and tossed in your choice of our homemade BBQ sauce, zesty hot sauce or sweet thai sauce. Served with homemade bleu cheese dressing and celery strips. 15

WISCONSIN CHEESE & SAUSAGE

Assorted artisan Wisconsin cheeses and gourmet sausage, served with flatbread crackers and grapes. 16

MAC & CHEESE BITES

Signature craft beer surrounds the mouth watering blend of spicy pepper jack cheese, bacon and tender macaroni noodles, served with a red pepper aioli. 14

CHICKEN QUESADILLA

Seasoned shredded chicken, diced onions and tomatoes, monterey jack and cheddar cheese sandwiched in flour tortillas with sliced jalapeños, served with sour cream and salsa. 15

PORK QUESADILLA HOUSE FAVORITE

Pulled pork, caramelized onions, bacon, cheddar and mozzarella cheeses sandwiched between flour tortillas. 15

ONION HAYSTACK

Thinly sliced onions, hand dipped in our seasoned batter then deep fried to a golden brown, served with homemade BBQ sauce and ranch dressing for dipping. 12

ARTICHOKE & ROASTED RED PEPPER DIP

Creamy artichoke and roasted red pepper dip served with pita chips, fried and seasoned with garlic and mediterranean spices. 14

Flatbreads

BBQ CHICKEN FLATBREAD

Flatbread topped with BBQ sauce, chicken, tomatoes, red onions, cheddar and mozzarella cheeses, garnished with cilantro. 16

CHICKEN BACON RANCH FLATBREAD

Flatbread topped with ranch dressing, chicken, bacon, asiago and mozzarella cheeses. 16

BLT FLATBREAD

Flatbread topped with marinara, bacon, cheddar and mozzarella cheeses, shredded lettuce, diced tomato and mayo. 15



Soups

OUR OWN CREAM OF BLEU CHEESE SOUP
Cup 7 Bowl 8

HOMEMADE SOUP OR CHILI
Cup 5 Bowl 6

Salads

Served with a fresh baked roll and strawberry infused butter.

COBB SALAD

Grilled chicken breast, bacon, hard boiled eggs, scallions and tomatoes atop a bed of mixed greens, finished with crumbled bleu cheese and thinly sliced avocado, served with your choice of dressing. 17

APPLE & MIXED BERRY SALAD

Mixed greens, tossed with granny smith apples, sliced strawberries, fresh blueberries, walnuts, and feta cheese, served with raspberry vinaigrette dressing 17

Add Grilled Chicken Breast for 6 or Salmon for 7

BABY SPINACH SALAD

Baby spinach greens topped with mandarin oranges, fresh strawberries, candied pecans, grilled red onions, crumbled bleu cheese, served with a housemade vanilla bean vinaigrette. 17

Add Grilled Chicken Breast for 6 or Salmon for 7

FRENCH SALAD

Parmesan dijon crusted chicken breast served over crisp romaine greens, tossed with toasted pecans, cranberries, granny smith apples and crumbled bleu cheese, served with a housemade vidalia onion dressing. 18

TACO SALAD

A tortilla shell, filled with lettuce and topped with zesty taco beef, cheese, tomatoes, green onions and black olives, served with sour cream and salsa. 15



Chef's Entrees

CHICKEN CORDON BLEU HOUSE SPECIALTY

Chicken breast, ham, Swiss cheese and dijon mustard wrapped in a puff pastry and oven baked til golden brown, topped with Mornay sauce, served with jasmine rice and steamed vegetables. 16

TIPS & SPAETZLE HOUSE SPECIALTY

A house favorite for many years. Seared tenderloin beef tips, mushrooms and pearl onions with a rich burgundy sauce served over sauteed spaetzle, served with sour cream. 17

HOUSE BATTERED COD

Served with choice of potato, homemade coloeslaw and housemade tartar sauce. 16

HOMEMADE MAC & CHEESE

Cavatappi pasta tossed in a creamy blend of parmesan, American, cheddar and gruyere cheese, served with garlic oil brushed French bread. 13

Add Pulled Pork for 6
Add Chicken for 6



Sandwiches

All sandwiches served with your choice of Housemade Potato Chips, Gourmet Potato Salad, Homemade Cole Slaw, Onion Rings, Pub Fries, Garlic Fries, Sweet Potato Fries, Seasonal Vegetables, Fresh Fruit Cup or Cottage Cheese and a Dill Pickle Spear.

GOURMET GRILLED CHEESE HOUSE SPECIALTY

Served with a cup of homemade tomato bisque and red grapes. 14

SHRIMP PO BOY

Red Hook ale battered shrimp, lettuce, tomato and onion topped with sriracha mayonnaise, served on a toasted hoagie roll. 16

CHEESE STEAK SANDWICH

Shaved prime rib, caramelized onions, and topped with homemade cheese sauce, served on a hoagie roll. 17

BEEF BRISKET SANDWICH

Smoked BBQ beef brisket topped with melted cheddar cheese and fried onions, served on a toasted ciabatta roll with homemade pickles. 17

PUB STYLE SALMON BURGER

Hand crafted Atlantic salmon patty served with onion, arugula, finished with roasted red pepper aioli on a craft beer bun. 17

CUBAN HOUSE SPECIALTY

Pulled pork, sliced ham, red onion, cheddar cheese, served on a pressed ciabatta roll with an herb cream cheese spread and spicy mustard with housemade pickles. 17

PASTRAMI REUBEN

Lean pastrami topped with sauerkraut, Swiss cheese and thousand island dressing served on grilled marble rye bread. 17

DELUXE CLUB SANDWICH

Triple decker club with turkey, bacon, lettuce, sliced tomato and mayonnaise. This sandwich may also be prepared as a wrap. 16

GRILLED OR CRISPY FRIED CHICKEN SANDWICH

A boneless breast of chicken grilled or breaded with a panko herb parmesan mix and deep fried, served on a toasted homestyle bun with lettuce, sliced tomato and onion with a red pepper aioli. 16

Cordon Bleu Style for 5

PULLED PORK SANDWICH HOUSE SPECIALTY

Pulled pork topped with homemade BBQ sauce and homemade cole slaw, served on a pretzel bun with housemade pickles. 16

FISH TACOS

Corn tortillas, topped with our house beer battered catfish, cilantro citrus slaw, sour cream and lime wedges and a side of sriracha mayonnaise. 16

**Or choose Beer Battered Shrimp,
Beef or Chicken 4**

TURKEY MELT

Sliced hickory smoked turkey breast with applewood smoked bacon, sauteed spinach, red onion, Swiss and American cheeses, lettuce and tomato, served on a toasted ciabatta roll with a red pepper aioli. 16

GREEN STREET BURGER*

A full ½ lb. local grass fed prime beef burger, char-grilled and topped with lettuce, sliced tomato and onion, served on a toasted homestyle bun. 17

**Add a grilled Portabella mushroom
to the Burger for 4**

**Substitute a grilled Portabella mushroom
for the Burger 17**



*Whether dining out or preparing food at home, consuming raw or undercooked poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.