

Industry Ale House

Starters

Ale House Chowder - *Fresh ocean clams and potatoes with house smoked pork belly*

Chips & Guac – *Basket of house cut corn tortilla chips with fresh guacamole & salsa*

Bavarian Pretzel Basket – *Warm Bavarian pretzel sticks w/ stout & mustard pub cheese*

Roasted Corn & Poblano Fritters – *Savory deep-fried corn fritters served with buttermilk ranch dip*

Short Rib Poutine – *French fries topped w/ shredded short rib, gravy & Wisconsin cheddar curd*

Duck Poutine – *French fries topped with duck confit, Wisconsin cheddar curd & a gravy*

Jumbo Chicken Wings – *Beer brined jumbo chicken wings with your choice of:*

BBQ, Gochujang, Teriyaki, Mild or Arson sauce. Served by the half or whole dozen

Smoked Pork Nacho - *Smoked pulled pork over house cut corn tortilla chips, melted cheddar, jalapeños, fresh guacamole, sour cream & salsa*

Buttermilk Fried Chicken Tenders - *Hand cut chicken tenders served with honey mustard or BBQ sauce*

BBQ Pulled Pork Flatbread – *Cheddar cheese, pulled pork, BBQ sauce & scallions w/ smoked Sea Salt*

Mushroom & Chèvre Flatbread - *Mushrooms, leeks, caramelized onions & goat cheese drizzled w/ truffle oil*

Salads

Ale House Salad - *Mixed greens, smoked bacon, English cucumber, tomato, red onion, bell pepper, celery, hard-boiled egg & ranch dressing*

Garden Salad - *Mixed greens, grape tomato, cucumbers & red onion*

Side Caesar – *Romaine, croutons, parmesan & a traditional Caesar dressing*

Grilled Hearts of Romaine - *Lightly grilled romaine topped with fresh corn relish, grape tomatoes, gorgonzola cheese, our house vinaigrette & drizzled with a white balsamic reduction*

Fall Harvest Salad – *Mixed greens, marinated beets, roasted root vegetables, goat cheese & toasted pumpkin seeds w/ maple cider vinaigrette*

Add grilled Chicken Breast or Salmon/Shrimp/Steak Tips

Pasta

Linguini Bolognese – *A blend of Beef, Pork & Veal simmered in rich tomato sauce tossed w/ fresh linguini*

Shrimp Scampi – *Jumbo shrimp sautéed in garlic, lemon & butter w/ fresh linguini, grape tomato & scallions*

Buffalo Chicken Mac and Cheese – *Grilled chicken & pasta tossed with our mac and cheese sauce, a hint of blue cheese & buffalo sauce*

*** Chorizo Mac and Cheese** – *Rich & creamy cheese sauce with garlicky chorizo & toasted panko crumbs*

***Mushroom Risotto** - *Creamy arborio rice with cremini mushrooms, truffle oil & shaved Parmesan cheese*

***add grilled chicken or shrimp**

Please be advised any of our products may contain allergens, please inform your server if anyone in your party has a food allergy. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

Home Cookin`

***Sirloin Au Poivre** – *Pan seared peppercorn crusted prime sirloin & brandy sauce served w/ whipped potato & house vegetable*

***Grilled Sirloin Steak Tips** – *Hand cut sirloin tips served w/ whipped potato & house vegetable*

**Add Grilled Shrimp *Mushrooms, Peppers and Onions *Add Blue Cheese*

Industry Meatloaf – *Beef, pork and veal meatloaf studded with cheddar curds, mushroom gravy, whipped potato & vegetable*

Slow Braised Short Rib Stew – *Oven braised short rib stew w/ root vegetables & whipped potato*

Buttermilk Fried Chicken – *Buttermilk marinated fried chicken breast w/ corn & poblano relish served w/ sweet corn pudding & house vegetable*

Steakhouse Salmon – *Atlantic salmon topped w/ nutmeg creamed spinach & toasted Panko served w/ rice pilaf & house vegetable*

Potato Chip Crusted Cod – *Cape Cod potato chip crusted cod w/ herbed compound butter served w/ rice pilaf & house vegetable*

Roast Chicken Dinner – *½ Roast Chicken w/ gravy, whipped potato, house vegetable & cranberry compote*

½ Lb Custom Blend Burgers

****Served on Toasted Brioche w/ lettuce, tomato, red onion and a pickle****

The Regular Burger - *Grilled to your liking on a toasted brioche bun*

The Big D – *Boar's Head Pastrami, stout & mustard pub cheese*

Arson Burger – *Jalapeño Jack & house-made habanero relish*

Shroom Burger– *Sautéed crimini mushrooms & goat cheese*

Bleú Burger- *Bleu cheese, applewood bacon & pickled red onion jam*

Industry Burger– *Vermont Cheddar, fried leeks & truffle oil*

Pork Burger – *Applewood bacon, pulled pork, prosciutto & Vermont cheddar*

Breakfast Burger – *Fried egg, applewood bacon & Vermont cheddar*

****All burgers are served w/ French fries or a side House/Caesar Salad, Substitute truffle fries for +\$2****

Sandwiches

****Served on Toasted Brioche w/ lettuce, tomato, red onion and a pickle****

BLT – *Applewood smoked bacon, crisp lettuce, fresh tomato & garlic aioli*

Vermont Grilled Chicken – *Vermont cheddar, applewood bacon & cranberry maple mustard*

BBQ Pulled Pork – *Slow braised pork shoulder with BBQ sauce & coleslaw*

Buffalo Fried Chicken - *Fried chicken breast tossed in buffalo sauce, lettuce, tomato & bleu cheese spread*

Chicken Bacon Ranch – *Crispy Fried chicken breast, Bacon, Swiss, Ranch Dressing*

The Impaler – *Beer steamed Boar's Head black pepper pastrami, swiss cheese & whole grain mustard*

****All sandwiches are served with French fries or a side House/Caesar Salad* Substitute truffle fries for \$2****

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