



LUNCH

Small Plates

GARLIC PARMESAN FRIES Home-made fries, parmesan, garlic, parsley, chipotle aioli dipping sauce • VG	7
QUESADILLA Cheddar, mozzarella, salsa, guacamole, sour cream, chipotle tortilla • VG ADD CHICKEN 5, SHRIMP 7.*	8
FLATBREAD DU JOUR Chef's daily grilled flatbread	10
CHEESE PLATE Artisanal cheeses, paired accoutrements • VG	10 / 18
WURSTTELER* Locally sourced cured meats, mustard, pickles, artisan crackers • DF	10 / 18

Soups & Salads

CREAM OF ROASTED RED PEPPER SOUP	6 / 10
SOUP DU JOUR Chef's daily soup	6 / 10
WARM GOAT CHEESE Goat cheese, mixed greens, zucchini, peppers, pine nuts, herb vinaigrette • VG	12
TRADITIONAL COBB SALAD Bed of crisp romaine, turkey, bacon, cucumber, bleu cheese, tomato, egg • GF	13
STOUT ISLAND SALAD Spinach, apples, local blue cheese, candied walnuts, honey mustard dressing • VG	11
TOSSED CAESAR Hearts of romaine, tomatoes, parmesan, croutons, house-made caesar dressing • VG	9
HOUSE SALAD Mixed greens, cucumber, tomato, Stout's Island granola, herb vinaigrette • VE	8
TO ANY SALAD ADD CHICKEN 5, SHRIMP 7.*	

Sandwiches & Wraps

REUBEN* Slow cooked corned beef, swiss cheese, sauerkraut, remoulade, swirl rye bread	14
CHICKEN CAESAR WRAP* Grilled chicken, romaine, tomato, parmesan, croutons, caesar dressing, spinach tortilla	12
TRIPLE DECKER CLUB* Roasted turkey, ham, bacon, lettuce, tomato, sourdough	12
PEPPERED TURKEY BACON RANCH WRAP* Peppered turkey, bacon, ranch dressing, mixed greens, chipotle tortilla	13
ADULT GRILLED CHEESE Cheddar, caramelized onion, tomato, basil, chutney, texas toast • VG add bacon 2	10
STOUT'S BURGER* Grass fed bison/beef, chimi churri, fried egg, bacon • add cheese 1	14
CLASSIC BURGER* Grass fed beef, lettuce, tomato, onion • add bacon 2, cheddar cheese 1	12
CRISPY CHICKEN SANDWICH* Cornflake crusted chicken breast, lettuce, tomato, red onion, chipotle aioli	12
ALL SANDWICHES COME WITH CHOICE OF FRUIT, FRENCH FRIES, OR GREENS. GLUTEN FREE BREAD OPTIONS	

Chef Henry Korlin III

Parties of eight or more will be charged an 18% gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Wine

White

Wollersheim White Riesling, WI	9 / 36
Acrobat by King Estate, Pinot Gris, OR	9 / 36
Crios de Susana Balbo, Torrontes, Argentina	9 / 36
Oyster Bay Sauvignon Blanc, New Zealand	9 / 36
Chateau Thieuley Bordeaux Blanc, France	10 / 40
William Hill Chardonnay, Napa, CA	10 / 40

Stellina di Notte Pinot Grigio delle Venezie, Italy	36
Conundrum, California White Wine	40
"Attitude" Sauvignon Blanc, France	50
Ferrari Carano Fume Blanc, Sonoma, CA	45
Singing Grüner Veltliner, Austria	45
Louis Jadot Macon-Village Chardonnay, France	45
Chamisal Unoaked Chardonnay, CA	36
Buehler Chardonnay, Russian River, CA	48
Pine Ridge Chenin Blanc, CA	40

Bubbles, Rose & Dessert

Lamarca Prosecco, Italy	12 / 45
Little Black Dress Moscato, CA	8 / 32
Taylor Fladgate 10 yr., Tawny Port	9
Fonseca Bin 27, Ruby Port	9

Red

Bon Marche Red Blend, CA	9 / 36
Bridlewood Pinot Noir, Monterey County, CA	9 / 36
XYZin Old Vine Zin, CA	9 / 36
Kaiken Malbec Reserva, Argentina	9 / 36
Honoro Vera Garnacha, Spain	9 / 36
William Hill Cabernet Sauvignon, Napa, CA	10 / 40

Decoy Pinot Noir, Napa, CA	60
Meiomi Pinot Noir, CA	55
Donna Laura Ali Toscana Sangiovese, Italy	32
Ghost Pines Merlot, Napa & Sonoma, CA	52
Layer Cake Malbec, Argentina	50
Ferrari Carano Siena, Sonoma, CA	58
Chateau Bonnet, Bordeaux, France	54
The Stag Cabernet Sauvignon, CA	45
Oberon Cabernet Sauvignon, Napa, CA	50
Coppola Claret, Diamond Collection, Napa, CA	50

ROSÉ

Acrobat Rosé of Pinot Noir, OR	10 / 40
Chateau Gassier Espirit Gassier Rosé	49

*Looking for something extra special?
Ask your server for our Lumber Baron list*

Beer

LIGHT

Michelob Golden Light	5
MKE, Outboard Cream Ale	6
Corona, Mexico	6
Stella Artois, Belgium	6
*Leinenkugel's Summer Shandy	6
Carlsberg, Denmark	6

MEDIUM BODIED ALES

Fulton, Lonely Blond	6
New Glarus Spotted Cow, WI	6
Three Sheeps, Rebel Kent	6
Rush River Scenic Pale Ale, WI	6

HOP-FORWARD ALES

Aly Asylum Hopalicous, WI	6
Wisconsin Brewing Yankee Buzzard IPA, WI	6
Deschutes Fresh Squeezed IPA, OR	6
Surly, Furious	7

DARK & RICH

South Shore Nut Brown Ale, WI	6
Sand Creek Oscar Oatmeal Stout, Black River, WI	6
Founders, Dirty Bastard	6

CIDER, GLUTEN FREE & NON-ALCOHOLIC

Angry Orchard Hard Apple Cider, MN	6
Buckler, N/A	6

Non-Alcoholic

Lemon-Lime Soda
Coke
Diet Coke
Sprecher's Root Beer (16oz)
*Seasonal (Ask your server)

Ginger Beer
Lemonade
Iced Tea
Sparkling Water

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