



BURGER SHED

BURGERS, BEERS AND A BUNCH OF BS.

WARM UPS.

SHEDDAR MELTS

Fresh Wisconsin cheese curds hand battered - served with your choice of Shed's BBQ sauce or ranch. **9**

JUMBO WINGS

Jumbo wings, slow smoked and tossed in your choice of the Shed's BBQ, spicy honey, spicy garlic parmesan, buffalo or sweet chili sauce. **11**

BRISKET BURNT ENDS

Trimming from our 14-hour slow-smoked Black Angus brisket tossed in a zesty BBQ glaze, topped with onion strings. **11**

CHEESESTEAK EGGROLLS

Topped with sweet chili sauce and horseradish cream - made in-house. **11**

HAYSTACK ONION STRINGS

Thinly sliced onions dipped in milk and dusted with our seasoned flour, then fried until golden brown. **9**

SALAD.

Salad Dressings: 1000 Island, Creamy Parmesan, Sweet Mustard Vinaigrette, Blue Cheese, Raspberry Vinaigrette, Honey Mustard, Italian, Ranch, French

CHICKEN COBB

Fresh greens with avocado, cheddar cheese, olives, tomatoes, bacon, red onion, diced egg, crumbled blue cheese and grilled chicken - served with your choice of dressing. **12**

SIGNATURE BURGERS.

Our BS burgers are made with a signature blend of Certified Angus Beef® and beef brisket. All burgers are topped with our house-made pickles. Served with your choice of one side.

DOUBLE THE BS: 4 / TRIPLE THE BS: 8

SHED BURGER

In-house smoked beef brisket, pepper jack cheese, the Shed's BBQ sauce and fried onion strings - served on a brioche bun. **14**

MAC ATTACK BURGER

House-made mac and cheese with bacon jam - served on a brioche bun. **13**

ALL BURGER, NO BS

No BS - served on a brioche bun with lettuce, onion, tomato and our signature BS sauce on the side. **11**

FARMHOUSE BURGER

Fried egg, hash browns, bacon jam and American cheese - served on a brioche bun. **12**

SANDWICHES.

Served with your choice of one side.

BEEF BRISKET

In-house smoked beef brisket, topped with the Shed's BBQ sauce and fried onion strings - served on a brioche bun. **11.5**

SMOKED TURKEY REUBEN

Grilled tender smoked turkey, Swiss cheese, the Shed's signature 1000 Island and coleslaw - served on our grilled marble rye. **12**

PORK TENDERLOIN

Freshly battered and deep fried or unbreaded and grilled - served on a brioche bun with lettuce, tomato and onion. Past winner of Iowa Pork Producers "Best Tenderloin". **12**

SHED CLASSICS.

MAC AND CHEESE

Cavatappi noodles with fresh Wisconsin cheddar and our secret sauce, topped with bread crumbs and baked to perfection. **10**

Add bacon, chicken or brisket - 4

CHICKEN TENDER DINNER

Lightly battered in Hidden Valley Original Ranch® seasoning with your choice of the Shed's BBQ sauce, honey mustard or ranch - served with slaw and fries. **14**

BRISKET DINNER

In-house smoked, tender Black Angus beef brisket topped with the Shed's BBQ sauce - served with slaw and fries. **16**

\$3

SIDES.

**REAL MAC AND CHEESE
FRIES
COLESLAW
COTTAGE CHEESE
TATER TOTS**

Upgrade your side choice to a tossed salad or cup of soup for \$1.



**BURGER SHED RESTAURANT
COMING SOON!**

Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.