

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

TIN CAN NACHOS

Layers of warm tortilla chips topped with hand-pulled smoked pork, beer cheese fondue, onion, jalapeños and lettuce - served with house-made black bean salsa and sour cream.

12

BEER CHEESE FONDUE

Wisconsin cheddar combined with brown ale - served with fresh baked pretzels.

9

SPINACH AND ARTICHOKE DIP

Fresh spinach, artichokes and garlic in a creamy parmesan cheese sauce - served with chips and veggies for dipping.

11

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

SOUTHWEST CHICKEN

Fresh greens topped with tomatoes, shredded cheddar cheese, house-made black bean salsa and a blackened chicken breast - served with the Shed's salsa ranch and tortilla strips.

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

BBQ PORK

Hand-pulled smoked pork topped with the Shed's BBQ sauce and coleslaw - served on a brioche bun.

11

CLASSIC REUBEN

Corned beef thinly sliced and piled high, topped with sauerkraut, Swiss cheese and the Shed's signature 1000 Island dressing - served on our grilled marble rye.

12

GRILLED CHICKEN AVOCADO

Grilled chicken topped with provolone cheese, fresh avocado, spring greens, tomato and chipotle aioli - served on a ciabatta roll.

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** 14
In-house smoked beef brisket, pepper jack cheese, the Shed's BBQ sauce and fried onion strings - served on a brioche bun.
- MAC ATTACK BURGER** 13
House-made mac and cheese with bacon jam - served on a brioche bun.
- ALL BURGER, NO BS** 11
No BS - served on a brioche bun with lettuce, onion, tomato and our signature BS sauce on the side.
- FARMHOUSE BURGER** 12
Fried egg, hash browns, bacon jam and American cheese - served on a brioche bun.
- SOUTHWEST BURGER** 12
Chipotle aioli, pepper jack cheese, house-made black bean salsa and tortilla strips - served on a brioche bun.
- APORKALYPSE NOW BURGER** 14
Pork belly patty topped with our hand-pulled smoked pork, pepper jack cheese and bacon jam - served on a brioche bun.
- REUBEN BURGER** 14
Corned beef, sauerkraut, Swiss cheese and the Shed's 1000 island - served on a brioche bun.

SHED CLASSICS.

- MAC AND CHEESE** 10
Cavatappi noodles with fresh Wisconsin cheddar and our secret sauce, topped with bread crumbs and baked to perfection.
Add bacon, chicken or brisket - 4
- CHICKEN TENDER DINNER** 14
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.
- BRISKET DINNER** 16
In-house smoked, tender Black Angus beef brisket topped with the Shed's BBQ sauce - served with slaw and fries.

SHAKES.

- VANILLA** 6
No BS, just blended vanilla ice cream.
Add Tequila Rose for \$3
- CHOCOLATE** 6
Vanilla ice cream blended with chocolate syrup.
Add Creme de Menthe for \$3
- STRAWBERRY** 6
Vanilla ice cream blended with strawberry puree.
Add 99 Bananas for \$3

\$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

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.