



BEGINNINGS

- naked wings -----12
Housemade spicy Hauke honey glazed jumbo wings
- cheese curds -----9
Hand-battered Nasonville cheese curds & Green Goddess dressing
- pierogis -----10
House-made, local cheese & potatoes
- walleye cakes -----9
Tarragon remoulade
- three little pigs -----10
Pulled pork sliders, whiskey BBQ & slaw
- hummus & veggies -----8
House-made hummus & garden veggies
- beer cheese fondue -----10
Pretzel bites & apple slices
- pub chips & dip -----7
Garlic herb spice & blue cheese scallion dip

STACK BURGERS & SANDWICHES

Served with your choice of pub chips, French fries or simple salad

- classic burger -----9
Double patty, cheddar, lettuce, tomato, onion, mayo & mustard
- jacked up burger -----11
Pepper jack cheese, bacon, onion tanglers & whiskey BBQ sauce
- fully loaded brat -----9
Hewitt's bratwurst, onion compote, Wisconsin cheese blend, sauerkraut, grilled bun & Nasonville cheese curds
- reuben -----10
Corned beef, Swiss cheese, sauerkraut & 1,000 Island
- caprese chicken sandwich -----11
Grilled chicken breast, fresh mozza, tomato, pesto & balsamic glaze on ciabatta
- double decker blt -----10
Nueske's applewood smoked bacon on sourdough
- sirloin dip -----12
Herb roasted sirloin, caramelized onion, provolone & French onion jus
- pesto grilled veggie wrap -----9
Grilled portabella, summer squash & peppers, tomato, mozza & balsamic glaze

GREENS

- steak & bleu -----15
Mixed greens & spinach, bleu cheese, tomato, broccoli, onion tanglers & red wine vinaigrette
- cobb -----12
Mixed greens, grilled chicken, bacon, tomato, cucumber, red onion, chopped egg, avocado & crumbled bleu cheese
- wisconsin -----side 5 | meal 9
Gathered greens, raisins, apples, walnuts, cheese curds & raspberry-white balsamic vinaigrette
Add grilled chicken 5 | Add sautéed shrimp 6
- caesar -----side 4 | meal 8
Romaine, asiago, lemon & sourdough croutons
Add grilled chicken 5 | Add sautéed shrimp 6
- brat chowdercup 4 | bowl 8
Beer bratwurst, potato, corn, onion, celery, cream & cheddar

MAIN

- grilled atlantic salmon -----21
Maple glazed with wild rice pilaf & garlic broccoli
- fish & chips -----18
Beer battered perch, fries, tarragon remoulade & lemon
- artisan bratwurst linguine -----14
Grilled Hewitt's bratwurst, beer cheese sauce & English peas
- chicken gigli -----15
Pasta, portobello, broccoli, roast tomato, pesto cream & asiago
- veggie garden pasta -----12
Quinoa spaghetti, grilled squash, green beans, peppers, EVOO & asiago
- rivers prime sirloin -----6oz 18 | 9oz 25
Marshfield spice rub, Wisconsin cheddar mash & bacon-almond green beans
- boneless short rib -----25
Spotted cow braised, cheddar mashed potatoes, English peas & carrots

TASTE OF MARSHFIELD

We are proud to partner with our fellow local businesses to give you a fresh & exciting local culinary experience.

- Torke - Hewitts - ColdSnap Aquaponics -
- Nasonville Dairy - Hauke Honey - Webers -
- The Maple Dude - Badger State Fruits -

Check on the back to learn more about our featured partner.



HOUSE WINE

white -----glass 6 | bottle 21
 Pinot Grigio
 Chardonnay
 White Zin

red -----glass 6 | bottle 21
 Pinot Noir
 Merlot
 Cabernet Sauvignon

PREMIUM WINE

white wine
 Piquitos, Moscato
 Valencia, Spain -----glass 7 | bottle 24

Leonard Kreuzsch, Riesling
 Mosel, Germany -----glass 7 | bottle 24

Stellini di Notte, Pinot Grigio
 delle Venezie, Italy -----glass 7 | bottle 24

Matua Valley, Sauvignon Blanc
 Marlborough, New Zealand ---glass 8 | bottle 28

Sonoma Cutrer, Chardonnay
 Sonoma Coast, CA -----bottle 42

red wine
 Spellbound, Merlot
 CA -----glass 8 | bottle 28

Sterling Vineyards, Cabernet Sauvignon
 Central Coast, CA -----glass 8 | bottle 28

1,000 Stories, Zinfandel
 Mendocino County, CA -----glass 10 | bottle 36

Hess, Cabernet Sauvignon
 North Coast, CA -----glass 12 | bottle 42

SWEETS

apple-cranberry crisp -----6
 Walnut crumble & vanilla ice cream

wisconsin cheese cake -----7
 With blueberry compote

chocolate turtle pudding cake -----7
 Chocolate, pecans & salted caramel

weber's farm ice cream sundae -----7
 2 Scoops with chocolate, caramel or
 blueberry topping

BEER

craft

Point Cider Boys -----5
 Lagunitas IPA -----6
 Ale Asylum Ambergeddon -----6
 Leinengugel Honey Weiss -----5
 Tyranaena Chocolate Oatmeal Stout -----6
 3 Sheep's Baaad Boy -----6

imports

Guinness -----6
 Corona -----6
 Stella Artois -----6
 Heineken -----6

domestic

Bud Light -----4
 Miller Lite -----4
 Coors Light -----4
 Miller High Life -----4
 Michalob Ultra -----4

draft

Capital Brewery Capital Amber -----6
 New Clarus Spotted Cow -----6
 O'so Hopdinger -----6
 Karben4 Fantasy Factory -----7
 Seasonal -----7

SIGNATURE COCKTAILS

the lucky louis -----8
 Amaretto, Malibu, Bacardi, orange & pineapple
 juice

lumberjack gin -----9
 Great Northern Distillery herbalist gin,
 raspberry liquor, ginger beer, apple cider &
 fresh lemon juice

frank's famous bloody mary -----9
 Vodka, housemade Mary mix, Wisconsin garnishes
 & local craft chaser

smokey rosemary whisky old fashion -----8
 Whisky, simple syrup, orange, bitters &
 rosemary torch

maple bourbon old fashioned -----8
 Bourbon, maple syrup, orange, bitters &
 cinnamon stick

marathon manhattan -----8
 Rye whiskey, sweet vermouth, angostura
 bitters, cherry & orange twist

marshfield martini -----9
 Vodka, orange liqueur, cranberry juice &
 sugared cranberries



FROM THE GRIDDLE

pancakes

Griddled pancakes topped with Hauke honey butter & served with warm Maple Dude syrup

Buttermilk -----7.45

Blueberry -----8.45

Banana Walnut -----8.45

cinnamon crunch french toast -----8.75

Vanilla spice batter, corn flake crusted, powdered sugar, Hauke honey butter & Maple Dude syrup

marshfield morning -----11.25

Buttermilk pancakes or French toast with Hauke honey butter & Maple Dude syrup, 2 eggs, smoke house bacon or sausage links

maple walnut cinnamon roll -----4.75

Our housemade specialty, baked fresh daily with buttery maple-walnut topping

OMELETS & SKILLETS

Choice of toast & jam or buttermilk biscuit with Hauke honey butter

omnivore omelet -----10.45

Ham, onion, spinach, mushroom, provolone & country potatoes

herbivore omelet -----10.25

Spinach, mushroom, broccoli, tomato, onion, Wisconsin cheddar & country potatoes

carnivore omelet -----11.25

Ham, bacon & sausage with onion, cheddar & provolone

western skillet -----10.75

Ham, onion, peppers & country potatoes, scrambled eggs & beer-cheese fondue

packer skillet -----10.95

Hewitt's bratwurst, onion, pepper, mushroom & country potatoes, scrambled eggs & beer-cheese fondue

SIDES & ADDITIONS

nueske's applewood bacon or sausage links --5

bakery fresh toast or english muffin -----4.5

Served with jam

buttermilk biscuit -----4.5

Served with Hauke honey butter

fresh baked muffin -----3

hearty oatmeal -----6

Served with brown sugar & raisins

yogurt & berry parfait -----6.75

Served with granola

CLASSICS & FAVORITES

nueske's bacon & eggs -----9.95

2 eggs your way, applewood smoked bacon, country potatoes, toast & jam

country sausage links -----9.95

2 eggs your way, country sausage links, country potatoes, toast & jam

tavern ham & eggs -----10.75

Grilled ham, 2 eggs your way, country potatoes, toast & jam

steak & eggs -----14.95

Grilled prime top sirloin, 2 eggs your way, country potatoes, toast & jam

biscuits & gravy -----10.50

Freshly baked biscuits, sausage gravy, smoke house bacon or sausage links, 2 eggs your way & country potatoes

wisconsin benedict -----10.75

English muffin, tavern ham, poached eggs, beer-cheese fondue & country potatoes

sunrise sandwich -----8.50

English muffin, shaved ham, scrambled egg, Wisconsin cheddar, avocado & fruit cup

breakfast sliders -----8.95

Biscuits, scrambled eggs & provolone with 1 bacon & 1 sausage

start fresh wrap -----8.25

Egg whites scramble, spinach, onion, mushroom, pepper jack, whole wheat wrap & fruit cup

MORNING BEVERAGES

brewed coffee -----3.50

hot tea -----4

orange juice -----4

apple juice -----4

cranberry juice -----4

milk -----4

bloody mary -----9

mimosa -----7

TASTE OF MARSHFIELD

We are proud to partner with our fellow local businesses to give you a fresh & exciting local culinary experience.

- Torke Coffee - Hewitts -

- Nasonville Dairy - Hauke Honey - Webers -

- The Maple Dude - Badger State Fruits -

OUR STORY

The Rivers pays homage to Marshfield's history, getting its name from Louis & Frank Rivers, who owned the first permanent settlement in Marshfield.