

THE RUMPUS ROOM – MENU

(v) vegetarian

(vg) vegan

Snacks

Bacon (gf) A quarter-pound of brown sugar and black pepper rubbed bacon 4.50

Skinny Fries (v) Lake Park Bistro's "pomme frites" served with aioli 3.95

Wisconsin Cheese Curds (v) Kaufhold's white cheddar curds with creamy garlic dressing 5.50

Deviled Eggs (gf) How can they be "deviled" when they're sooo good? Two halves topped with crumbled bacon, chives and smoked paprika 1.95

Rumaki A cocktail party staple of crispy water chestnuts wrapped in bacon 3.95

Spiced Popcorn (vg) Popped "old school" right on the stove top and seasoned with our Rumpus spice blend .95

Wisconsin Pretzel (v) Classic German style made fresh right here in the "414" by the Milwaukee Pretzel Company. Served with a ramekin of Beer Cheese Soup. 5.25

Appetizers

Badger Board Pretzel with Beer Cheese Dip, Popcorn, Bacon 13.50

Mussels and Beer PEI Mussels steamed in Weiss beer with Italian sausage, fennel, garlic, shallot and grilled baguette. 14.25

Bacon and Gruyere Flatbread Caramelized onions, brown sugar bacon, crème fraiche and Roth-Kase Grand Cru gruyere-style cheese. 10.95

Rumpus Wings Traditional chicken wings with a twist. Ours are tossed in a Thai sweet chili sauce served over Napa cabbage. 6 for 7.50 / 12 for 12.95

Scotch Egg A soft boiled egg, wrapped in sausage, breaded and fried. Served with greens and a grainy mustard sauce. 7.75

Cider Glazed Pork Belly Pork belly slowly cooked in duck fat with an heirloom six-bean salad and cider sauce. 13.25

Soups and Salads

Beer Cheese Soup (v) Carr Valley cheddar with Weiss beer topped with spiced popcorn. 8.95 Add some brown sugar bacon 1.50

Apple and Ham Salad (gf) Arugula, fennel, frisee with sliced apple, fenugreek gouda, ham, scallions, and lemon-honey vinaigrette 9.95

Spinach and Roasted Golden Beet Salad (gf) Spiced walnuts, goat cheese and orange-mustard vinaigrette. 8.95

Simple Salad (vg & gf) Mixed greens, cucumber, grape tomato and balsamic vinaigrette. 5.50

Sandwiches

Sandwiches come with fries or petite simple salad. Substitute an Udi's gluten-free bun 2.00.

Steak Sandwich Marinated top sirloin sliced on a Sciortino's roll with frizzled shallots, sautéed mushrooms and aioli 16.95

The Classic Grilled Cheese (v) We use only Wisconsin aged cheddar and butter and Angelic Bakery sprouted grain bread, served in a Wisconsin skillet. 9.75

Grilled Cheese "du Jour" We are adding our own twist on the Wisconsin classic, you have to try it. Changes daily.

Rumpus Style Cuban Berkshire ham and braised pork on a Sciortino's Cuban roll with Swiss cheese, mustard, mayo and pickles. 13.75

Rumpus Burger Half-pound Angus patty on a Sciortino's bun with your choice of cheese, lettuce, red onion, pickles and house-made Russian dressing. 13.95

The Shiparski Rumpus Burger with smoked bacon, Carr Valley Cheddar, caramelized onions, a fried egg, pickles and bbq sauce. "You've been Shiparski'd!" 16.25

Entrees

Pork Schnitzel Breaded boneless pork loin with arugula, shaved mushrooms, a fried egg, and Foenegreek gouda. 22.95

Braised Pork Shoulder (gf) Slow-cooked Berkshire pork shoulder, bourbon-sweet potato puree, broccolini, cider sauce. 18.95

Pub Steak Frites Grilled and marinated steak, served with veal sauce, herb butter and our skinny fries. 27.25

Bone-In Ribeye (gf) Grilled 16 oz steak with a caramelized onion & potato hash with grilled broccolini and herb butter. 42.75

Winter Squash and Mushroom Farro (vg) Farro with oven roasted winter squash, mushroom ragout, escarole, cranberries and balsamic glaze. 16.50

Roasted Chicken (gf) Pan roasted Bell & Evan's chicken and a caramelized onion & potato hash with sautéed spinach. 18.95

Scottish Salmon Pan-seared salmon with mushroom & farro pilaf, seasonal vegetables, and a Bourbon honey-mustard sauce. 27.25

Meats and Cheeses

The Rumpus Board Trust us to put together a selection of meats and cheeses that will impress. 12.75 per person, minimum 2 people

Wisconsin Cheese Our Country's best cheese...pure Wisconsin! Served with local honey, preserves and baguette. Single serving...6.25 2pc serving...11.50 3pc serving...15.75

- **Marika Foenegreek Gouda** Hollands Family Cheese, Thorp, Wisconsin, Raw cow's milk
- **Marisa** Carr Valley Cheese Cellars, La Valle - Pasteurized cow's milk
- **Six Year Cheddar** Widmer's Cheese Cellars, Theresa, Wisconsin - Pasteurized cow's milk
- **Buttermilk Blue** Emmi Roth, Monroe - Raw cow's milk cheese
- **Big Ed's Gouda** Saxon Creamery, Cleveland, WI - Pasteurized cow's milk cheese
- **La Cabrie** MontChevre, Belmont, Wisconsin - Pasteurized goat's milk brie
- **Deer Creek 3 Year White Cheddar** Artisan Cheese Exchange, Kiel, Wisconsin - Pasteurized cow's milk
- **Pleasant Ridge Reserve** Uplands Cheese, Dodgeville, Wisconsin - Raw cow's milk
- **Mezzaluna Fontina** Emmi Roth, Monroe - Pasteurized cow's milk cheese
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We love Wisconsin! As such, we try to source as many of our meats and all our cheeses from local purveyors as often as possible!

House Charcuterie A selection of house made pates, rillettes or mousse that changes daily. Single serving...7.50 2pc serving...14.75

Guest Charcuterie - Salumi A selection of cured meats that we've "invited" in for you. Single serving...5.25 2pc serving...10.50 3pc serving...14.75

-- **Borsellino** - La Quercia, Norwalk, Iowa - 100% Berkshire Pork Salami with fennel

-- **Prosciutto** - La Quercia, Norwalk, Iowa - 100% Berkshire Pork

-- **Usingers, Summer Sausage** - Usinger's, Milwaukee - A Wisconsin Tradition, 'nuff said!

-- **Usingers, Braunschweiger** - Usinger's, Milwaukee - Classic smoked liverwurst