



Appetizers

French Onion Soup Dip • 9

Sauteéd onions and herbs blended with a smooth cream cheese, served warm and broiled with a bubbly golden crust and toasted crostini for dipping

Brat & Kraut Bruschetta • 13

Toasted crostini slices topped with grilled Wisconsin bratwurst, carmalized onion, house-made beer cheese sauce and fermented kraut.

Source Flat Bread • 12

Ask your server for our current feature

Wisconsin Cheese Curds • 8

Tempura battered yellow curds with house made jalapeño jam and ranch dipping sauce

Wisconsin Platter • 14

Artisan Wisconsin cheeses, garlic sausage, toasted flatbread, pickled egg, roasted nuts and jam

Crispy Salmon Cakes • 12

Three fried salmon cakes, zesty garlic remoulade

Source Onion Rings • 8

Tempura battered and served with a zesty garlic remoulade

V *Vegan horseradish dip on request

Wisco Tacos

Two • 10 Four • 18

Pulled Chicken Tacos

A trio of peppers sautéed with pulled chicken and house made salsa, garnished with lettuce and queso fresco

BBQ Pulled Pork Tacos

Slow roasted pork shoulder, shredded and tossed in house-made BBQ sauce, topped with coleslaw and diced pickles

Soups & Salads

Chef Chris's Award Winning Chili • 5

Chef Eric's House Made Soup • 5

Add protein to your salad:

pulled chicken 2oz • 4 4oz • 5.5

grilled chicken breast • 7 featured fish • 9

Chef's Choice Salad

Small • 8 Entrée • 15

Ask your server for our current feature

V **GF** Quinoa Salad

Small • 8 Entrée • 15

Seasoned quinoa, kale, pecans, shredded carrot, cranberries, roasted butternut squash and a white balsamic vinaigrette

V Caesar Salad

Small • 8 Entrée • 15

Fresh romaine, arugula and kale tossed with house-made croutons, pickled onions, almonds, cherry tomatoes and house-made vegan caesar dressing

V **GF** Seasonal Salad

Small • 7 Entrée • 14

A mix of romaine, arugula and kale topped with sliced cherry tomatoes, shredded carrot and sliced red onion and your choice of dressing

GF Black & Bleu • 18

5 oz Blackened tenderloin sliced and served on a bed of romaine lettuce with sliced red onions, cherry tomatoes, bleu cheese crumbles and balsamic reduction

In compliance with state and federal health regulation, The Source Public House is obligated to tell the public that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may result in a food-borne illness.

Please notify your service staff immediately upon seating about any potential allergy or dietary issues that you may have.

Burgers & Sandwiches

*All served on a Brioche Bun with Salt & Pepper Fries
Gluten Free or Vegan Pretzilla bun +1*

BBQ Pepper Burger • 14

House blend flame-grilled patty topped with sautéed sweet and spicy peppers, thick-cut bacon, pepper jack cheese and house bbq sauce

Pork Belly Burger • 15

House blend flame-grilled patty topped with crispy pork belly, pickled onions, swiss cheese, pickles and a garlic aioli

Back to Basics Burger • 12

House blend flame-grilled patty, spring mix lettuce, sliced beefsteak tomato and sliced red onion
add cheese+1

Source Turkey Burger • 14

Seasonal spices and toppings make our turkey burger a delicious choice every time. Ask your server about our current feature!

Chipotle Chicken Panini • 13

Grilled chicken breast topped with sautéed peppers and onions, melted pepper jack cheese and house-made chipotle aioli on sourdough bread

Salmon Burger • 13

Fried salmon cake topped with a zesty remoulade and arugula

V Black Bean and Beet Burger • 14

Black bean, beet, quinoa, mushroom, red onion and garlic blend patty, served on a vegan Pretzilla bun, topped with arugula and vegan horseradish aioli

V BBQ Sweet Potato Sandwich • 13

BBQ shredded sweet potato topped with vegan coleslaw on a vegan Pretzilla bun

Cuban • 14

Slow roasted pork shoulder, ham, pickles, dijon mustard and melted swiss cheese served on a grilled hoagie bun

Entrées

GF Slow Roasted Baby Back Ribs *Half rack • 23 Full rack • 30*

Dry rubbed and slow roasted, finished with house BBQ, served with hand cut fries and farm fresh vegetables

GF Grilled Flat Iron Steak • 25

One of the most flavorful cuts of beef, grilled medium rare* and topped with a wild mushroom demiglaze, accompanied by garlic mashed potatoes and farm fresh vegetables
**Chef's suggestion*

GF Grilled Chicken Breast • 24

Flame grilled chicken breast topped with cranberries, walnuts, and feta cheese. Served with a honey rice medley and fresh seasonal vegetables

Crispy Pork Belly • 22

Flavorful pork belly grilled and served over a butternut squash risotto, topped with our three pepper blend and a drizzle of apple cider reduction

Pork Short Ribs • 30

Slow roasted pork short ribs topped with an herb gremolata and paired with crispy fingerling potatoes and fresh seasonal vegetables

Fish Feature

Ask your server about our current selection

Pasta

gluten free pasta • 2

Protein: pulled chicken 2oz • 4 4oz • 5.5

grilled chicken breast • 7

featured fish • 9

V Butternut Squash Fettuccini • 18

Fresh fettuccini noodles tossed in a roasted butternut squash sauce with broccoli florets and sautéed mushrooms.
Topped with roasted walnuts and fresh sage

House Mac • 20

Carrots, celery, onions, grilled bratwurst and cavatappi pasta tossed in a creamy beer cheese sauce

V indicates vegan option

GF indicates gluten-free option

Many of our dishes can be easily modified to be gluten free or vegan. Please ask your server for details!