

starters

Mussels

in shallot, tomato, herb and wine broth 13

Hummus Platter

with olive tapenade, tomato, feta and pita 10

Walnut Balls

with honey mustard 8

Basil Pesto Flat Bread

basil pesto, tomato and parmesan 11

soup

Soup du Jour

cup or bowl with bread and butter 4/5.5

biggs

Fish Sandwich

catfish dusted in corn meal and cajun spice with lettuce, onion, tomato and tartar sauce 9

BLT

bacon, lettuce, tomato and mayo 6

Arepas

Mexican pulled pork and black bean salsa on corn meal biscuit 10

Buddha Bowl

roasted broccoli, kale, chick peas, yams, red onion served hot with a tahini and maple syrup dressing 12

Round for the Chefs

If you care to show your chefs some love, a round of beverages after closing is always appreciated. Simply let your server know and it will be added to your bill. 12

burgers

Beef Burger

select from the ingredients below to add to a 7oz beef patty with lettuce and tomato 6
add kettle chips +1
add roasted potato wedges +3
egg over hard 1.50
smoked bacon 1.50
bleu cheese or goat cheese 1
cheddar, swiss or pepper jack .75
olive .75
mushroom .75
jalapeño .50
mayo .50
onion .25

Walnut Burger

meatless burger with mayo, greens, tomato and a pickle 7.5
add from the ingredients above
add kettle chips +1
add roasted potatoes +3

kids

12 and under only
includes 6oz glass of milk or juice

Mac 'n Cheese

ellbow macaroni with Wisconsin cheddar, butter and parmesan 8

Grilled Cheese

white cheddar on toasted wheat bread 6

Kid's Burger

5oz beef patty with lettuce, tomato, chips and pickle 7

Banger & Mash

grilled pork sausage with carrot sticks and mashed potatoes 7

sides

kettle chips 1
potato wedges 3
cottage cheese 2.5
apple sauce 2.5

FOOD • DRINK • SHELTER • MUSIC

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Consuming raw or undercooked meats or seafood may be harmful to your health – but we think it tastes better.

take home

Bring a little Trempealeau to your kitchen

Trempealeau Hotel Marinara Sauce

canned goodness with Schwertel's tomatoes, Tamarack garlic, Keewaydin onions and Hotel garden herbs. No preservatives, gluten or animal products

8

Walnut Burgers To Go

Walnut Burgers in a frozen 4 – pack no preservatives; all organic

10

Stainless Steel Cup

16oz Trempealeau Hotel branded souvenir cup – take them wherever you enjoy a beverage.

Re-use for reduced drink prices

4

Bring some Hotel home. Gift certificates, t's, hats and sweatshirts available for you and your pals.

Trempealeau Hotel

11332 Main Street

Trempealeau, Wisconsin

Reservations appreciated: (608) 534 6898

Lunch

Meals made from scratch, using responsibly sourced and local ingredients

Chef: Gavin Keeling
Line: Eric Svendson
Carstin Gittens

Proprietors: Amy Werner, Jörg Droll

*A 20% gratuity is added to parties of 8 or more.
No separate checks for parties of 8 or more.*