



SIGNATURE APPETIZERS

BEER-BATTERED GIBBSVILLE CHEESE CURDS 14

*"Best curds anywhere" – house-made
gochujang ranch dressing for dipping*

BEER-BRINED WINGS 12

*Six fried chicken wings with your choice of seasoning:
Nashville hot rub, house dry rub, hot garlic sauce,
honey bourbon BBQ sauce, or buffalo sauce*

GIANT HOUSE PRETZEL 12

*Warm, soft, and perfectly paired with
beer-cheese dip and house mustard*

NACHOS 12

*Fresh tortilla chips, choice of pulled pork or beef, house-made
nacho cheese sauce, pico de gallo, guacamole, pickled jalapeño,
ripe olives, lime-cilantro crema*

TRUFFLE FRIES 14

*Our famous fresh fries tossed with white truffle oil,
Parmesan cheese, black pepper, and sriracha ketchup
and truffle aioli for dipping*

BACON FLIGHT 16

*Miesfeld's bacon: plain, peppercorn-crust,ed,
brown sugar-glazed, jalapeño*

VEGETABLE CRUDITÉS WITH SMOKED RED PEPPER HUMMUS.... 15

SOUPS

WISCONSIN BEER & CHEESE SOUP 8

*"Guest favorite" – crafted using only the finest
Wisconsin beer and cheeses*

SOUP OF THE DAY 7

DAILY LUNCH SPECIAL

Available until 4pm. Ask your server for details.

SALADS

CLASSIC CAESAR SALAD 12

*Fresh romaine lettuce, house croutons, Parmesan cheese,
Caesar dressing. Add chicken for \$6*

MIDWEST GRILLED CHICKEN SALAD 17

*Mixed greens, orchard apples, cheddar cheese,
walnuts, house croutons, honey mustard dressing*

CHICKEN COBB SALAD 18

*Fresh romaine lettuce, chicken, hard-boiled egg, bacon,
avocado, blue cheese, cherry tomato, red wine vinaigrette*

BURGERS & SANDWICHES

Your choice of French fries, sweet potato fries,
fresh fruit, or pub salad with red wine vinaigrette.
Haystacks 4

Cheese curds or truffle fries 6

PLOW BURGER..... 16

*Half-pound steak burger, Wisconsin cheddar cheese,
fresh lettuce, tomato, red onion, buttery brioche bun*

RANCH HAND SMASH BURGER 19

*Two quarter-pound juicy smash burgers, bacon,
pepper jack cheese, haystack onions, gochujang ranch dressing,
buttery brioche bun*

SHEBOYGAN SMASH OF THE MONTH..... 17

*Must-have Wisconsin specialty – two brat smash patties,
house mustard, pickles, onion, house roll*

“DOUBLE” BLT 16

*Jones Dairy Farm bacon, bibb lettuce, roasted tomato,
herb aioli, tomato bacon focaccia*

VEGETABLE WRAP..... 12

*Curried cauliflower, red onion, arugula, hummus,
roasted red pepper, crunchy chickpeas*

SHRIMP PO’ BOY 18

Lettuce, tomato, spicy rémoulade

AMERICAN CLUB SANDWICH 17

*Black Forest ham, roasted turkey, bacon, Swiss cheese, lettuce,
tomato, roasted-garlic aioli, choice of Tuscan bread or wrap*

MAHI-MAHI TACOS..... 18

*Pan-seared mahi-mahi, red cabbage slaw, pico de gallo,
guacamole, lime-cilantro crema, flour tortilla*

SPICY BUTTERMILK FRIED CHICKEN SANDWICH 18

*Buttermilk batter makes it great – spicy dry rub,
brussels sprouts slaw, Thousand Island dressing,
buttery brioche bun*

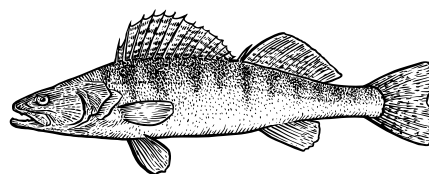
BOURBON APPLE CHICKEN PANINI..... 16

*Oven-roasted chicken breast, bourbon apple aioli, bacon,
Brie cheese, arugula, ciabatta roll*

RAISE
A
GLASS

Rooted in the tales of community and tradition, The Horse & Plow pays homage to its rich history as a village gathering place since 1918. Originally known as the Tap Room, it was housed in the same location and featured pool tables, bowling alleys, card tables, and a bar selling candy, cigars, and soft drinks. It evolved into a place to toast, tell stories, and celebrate—with friends, family, and strangers who became friends. Just as it is today.

FRIDAY FISH FRY



PERCH FRY 26

*A Wisconsin tradition – a half pound of potato-breaded lake
perch, French fries, coleslaw, rye bread, house-made tartar sauce*

There is a risk of food-borne illness when eating foods
of animal origin raw or undercooked.

A
PLACE
TO TIE
YOUR
HORSE

With the storied history of its legendary bowling alley that hosted hundreds of men's and women's leagues over 60 years, The Horse & Plow is a true celebration hub. The vibrant energy lives on in the tabletops and bar, crafted from the original lanes. This playful reimagination pays tribute to the unique character of this historic gathering place known for friendship, flavor, and good, old-fashioned fun.

