

APPETIZERS

WHITE CHEDDAR CHEESE CURDS 8

Lightly battered white cheddar curd accompanied by your choice of house made ranch dressing or Timmy's sweet chili aioli.

MAC N CHEESE BITES 9

Tender macaroni and 100% American cheese tossed in a crispy golden batter. Served with fries and a side of ranch.

SWEET POTATO FRIES 7

Served with house made roasted poblano aioli.

SOUR CREAM & CHIVE WEDGE FRIES 6.5

Served with house made ranch dressing.

HOUSE MADE PUB CHIPS 6

Crispy made to order chips dusted in a Cajun seasoning. Served with a housemade ranch dressing.

PANKO CRUSTED THICK ONION RINGS 6

Served with Timmy's house made sweet chili aioli.

FRIED PANKO PICKLE CHIPS 7

Crinkle cut dill pickles lightly coated in a special panko breadcrumbs. Served with Timmy's spicy yellow mustard sauce.

MINI BREADED CORN DOGS 8

Wisconsin State Fair's signature mini corn dogs made in a light honey batter served with fries.

CAJUN DUSTED POPCORN SHRIMP 11

Lightly breaded butterfly shrimp dusted with a cajun seasoning. Served with a house made cocktail sauce.

SPICY BUFFALO WINGS 10

Jumbo unbreaded wings & drummies tossed in a delicious buffalo sauce. Served with a side of blue cheese dressing and celery.

BBQ DRY RUB CHICKEN WINGS 10

Jumbo unbreaded wings and drummies tossed in a BBQ dry rub and served with house made ranch dressing.

CHICKEN FRITTERS & FRIES 10

Breaded chicken fritters and fries, served with a house made ranch dressing. Also available buffalo style. .50

PORK BELLY POPS 10

Pork belly strips tossed in a dry rubbed BBQ seasoning with pickled watermelon radish & topped with a maple syrup glaze.

BREAD BOARD 15

Selection of Wisconsin cheeses, grilled ciabatta bread, strawberry rhubarb jam, mushroom pate, gorgonzola and a drizzle of balsamic glaze.

PAPAS FRITAS 12

French fries covered with braised pork, jalapeño crisps, cotija cheese, pico de gallo, Mexican street corn, cilantro and chili lime ranch.

HOMEMADE NACHOS 12

A meal in itself! Tortilla chips piled high with black olives, banana peppers, jalapeños, pico de gallo, cotija cheese and melted cheddar. Served with a side of sour cream and salsa. Half 8 Full 12
Add chicken or pulled pork Half 10 Full 15

SANDWICHES

All sandwiches are served with your choice of pub chips or side salad.
You may substitute regular fries or Cajun chips for an additional \$1 or
seasoned wedge fries, cole slaw, sweet potato fries, wild rice or onion rings for \$2

GARLIC RIB-EYE STEAK SANDWICH 13

House-cut rib-eye steak with fried onions, mushrooms, garlic aioli, lettuce and tomato on a garlic French roll.

TRADITIONAL RUEBEN 11

Delicious house cured corned beef brisket with sauerkraut, Swiss cheese and 1,000 on marble rye.

PORK BANH MI 10

Braised pork on a toasted french roll with pickled watermelon radish, cilantro, jalapeños, red onions and red chili aioli.

RIB-EYE STEAK DIP 13

House cut rib-eye steak with beer braised onions and Au Jus on a French roll.

AHI TUNA BLT 13

Thinly sliced seared tuna on toasted white bread with mixed greens, tomato, bacon and a lemon vinaigrette.

PESTO & FRESH MOZZARELLA CHICKEN SANDWICH 11

Grilled chicken breast with fresh mozzarella, pesto, mixed greens and tomato on a toasted French roll.

CAJUN CHICKEN SANDWICH 10

Grilled chicken breast seasoned with Cajun seasoning, pepperjack cheese, mixed greens and tomato.

CRISPY MUSTARD BBQ CHICKEN SANDWICH 10

Dry Rubbed BBQ crispy chicken fillets with bacon, chopped pickles, Timmy's housemade golden mustard BBQ, mixed greens and tomato.

BUFFALO & BLEU GRILLED CHICKEN SANDWICH 10

Grilled chicken breast tossed in buffalo sauce and topped with bacon, crumbled gorgonzola, mixed greens and tomato.

CHOICES OF CHEESE: FRESH MOZZARELLA, CHEDDAR, SWISS, PEPPERJACK, PROVOLONE, AMERICAN OR CRUMBLER BLUE CHEESE

Whether dining out or preparing food at home, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.

SKILLET

SMOTHERED CHICKEN BREAST 14

Grilled chicken breast smothered in cheddar and topped with sautéed onions and mushrooms. Served on a bed of wild rice with flat bread.

DAVE'S CAJUN STYLE CHICKEN BREAST 14

Spicy Cajun-seasoned grilled chicken breast smothered with sautéed onions, green peppers and banana peppers. Served on a bed of wild rice with flat bread.

GRILLERS

TIMMY'S CUBAN PANINI 10

Braised pulled pork grilled with jalapeños, banana peppers, diced pickles, Swiss cheese and a spicy mustard.

PESTO GRILLED CHEESE 9

Provolone, mozzarella, tomato and pesto on a grilled panini.

STUFFED GRILLED CHEESE 9

Grilled bacon, onions, mushrooms and green peppers on white with American cheese.

BACON & RANCH CHICKEN PANINI 11

Grilled chicken breast with bacon, provolone, homemade ranch dressing, lettuce and tomato.

DRUNKEN BRISKET PANINI 12

Beer braised brisket and beer raised onions on grilled panini with cheddar.

GOLDEN PORK GRILLED CHEESE 10

Braised pulled pork on grilled panini with cheddar, bacon, Timmy's house mustard BBQ and cole slaw.

BURGERS

All burgers are hand pattied and made from Madison's own "Knoche's Meat Market" fresh ground beef. All burgers are served with your choice of pub chips or side salad. You may substitute regular fries or Cajun chips for an additional \$1 or seasoned wedge fries, cole slaw, sweet potato fries, wild rice or onion rings for \$2.

BUCKY BURGER 10

Topped with bacon, Wisconsin cheddar, mixed greens and tomato.

BRISKET BURGER 13

Sliced brisket, cheddar, beer braised onions, mustard BBQ, mixed greens and tomato.

BISTRO BURGER 11

A burger patty with fried onions, bacon, fresh mozzarella, housemade garlic aioli, mixed greens and tomato.

TUTTLE BURGER 11

Fried onions, mushrooms, fresh crumbled gorgonzola, mixed greens and tomato.

BLACKENED BURGER 11

Feel the heat with this spicy Cajun-seasoned burger blackened and topped with fried onions, jalapeños, pepperjack cheese, housemade poblano aioli, mixed greens and tomato.

CAROLINA BURGER 11

Bacon, house made mustard BBQ, cheddar, cole slaw, mixed greens and tomato.

CHIPOTLE BLACK BEAN BURGER 10

Delicious chipotle black bean burger with pepperjack cheese, house made poblano aioli, mixed greens and tomato.

CHOICES OF CHEESE: FRESH MOZZARELLA, CHEDDAR, SWISS, PEPPERJACK, PROVOLONE, AMERICAN OR CRUMBLED BLUE CHEESE

SALADS

DRESSINGS: HOUSEMADE RANCH, CAESAR, BLEU CHEESE, 1,000 ISLAND, FRENCH, HONEY MUSTARD, LEMON VINAIGRETTE, BALSAMIC VINAIGRETTE, CHILI LIME RANCH AND TIMMY'S FAMOUS HOUSEMADE PISTACHIO VINAIGRETTE

BLACKENED SALAD 10

Fresh spring mix topped with cucumbers, cherry tomatoes, raw onions, crumbled blue cheese and croutons. Served with flatbread and choice of dressing.

BLACKENED CHICKEN 3 BLACKENED STEAK/SALMON 5

MEXICAN STREET CORN ENSALADA 10

Fired roasted street corn, mixed greens, jalapeño crisps, pico, cilantro, cotija cheese and a house made chili lime ranch.

CHICKEN 3 STEAK/SALMON 5

FAJITA SALAD 10

Fresh spring mix with sautéed onions, peppers, shredded cheddar, cherry tomatoes. Served with tortilla chips, salsa and sour cream.

CHICKEN 3 STEAK/SALMON 5

CHARRED CAESAR SALAD 10

Charred romaine hearts with grated Parmesan cheese, croutons and drizzled with Caesar dressing. Served with flatbread.

CHICKEN 3 STEAK/SALMON 5

GRILLED BUFFALO CHICKEN SALAD 13

Fresh spring mix with grilled buffalo chicken breast, cucumbers, raw onions, crumbled gorgonzola, cherry tomatoes and croutons. Served with flatbread and choice of dressing.

SOUP, SALAD OR SANDWICH COMBO

PICK 2: Bowl of Soup, House Salad or Sandwich Choice. 9 Half Sandwich Option 7
Sandwich Options: Choice of Ham or Turkey on White, Wheat, Rye or Panini
with Lettuce and Tomato

HOMEMADE SOUP: CUP 2.50 BOWL 3.50

HOMEMADE CHICKEN CHILI: CUP 3 BOWL 4

Whether dining out or preparing food at home, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.

FOUNTAIN SODA

FANTA ORANGE, LEMONADE, FUSE TEA, COKE, DIET COKE, MELLO YELLOW, SPRITE & SPRITE ZERO

BOTTLE LIST

CRAFT

ALE ASYLUM - HOPALICIOUS APA 5.7%
AVERY - LILIKO'I KEPOLO Belgian-Style White Ale w/ Passionfruit 5.4%
BALLAST POINT - GRAPEFRUIT SCULPIN IPA w/ Grapefruit 7%
BELL'S - TWO HEARTED ALE American IPA 7%
BLUE MOON Belgian White 5.4%
CAPITAL AMBER Amber Lager 5.2%
CENTRAL WATERS - MUD PUPPY Porter 5.5%
FOUNDERS Seasonal
GREAT LAKES - EDMUND FITZGERALD Porter 6%
LAKE LOUIE - WARPED SPEED Scotch Ale 9%
LAKEFRONT - NEW GRIST Gluten Free Pilsner 5.1%
LEFT HAND - NITRO MILK STOUT Sweet Stout 6%
LEINENKUGEL'S - HONEY WEISS Traditional Weiss 4.9%
NEW BELGIUM - FAT TIRE Belgian White 5.2%
NEW HOLLAND - DRAGON'S MILK Bourbon Barrel Stout 11%
NEW GLARUS - WI BELGIAN RED 750ml Ale Brewed w/ Cherries 4%
NEW GLARUS - MOON MAN No Coast Pale Ale 5%
NEW GLARUS Seasonal
NEW GLARUS - TWO WOMEN Country Lager 4.25%
TOPPLING GOLIATH - PSEUDO SUE 16oz. Can APA 5.8%

CIDER & MALT BEVERAGES

ANGRY ORCHARD 5%
CRISPIN 5%
MIKE'S HARD LEMONADE 5%
REDD'S APPLE ALE 5%
SEATTLE DRY 6.5%
STARCUT OCTOROCK 6.3%
WOOD CHUCK 5%

IMPORT

CORONA 4.5%
FRANZISKANER
HEFE-WEISSBIER 4.9%
GUINNESS 4.3%
HEINEKEN 5%
MODELO 4.4%
SPATEN OPTIMATOR 7.2%

SPECIALTY SODA

BOYLAN ROOTBEER & BOYLAN GINGER ALE

Whether dining out or preparing food at home, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.

© US Foods Menus 2017 (7570)