

Gluten Sensitive Menu

Breakfast

SHED SIDES: Hash browns, american fries, or fruit. All eggs are U.S. Grade AA and prepared to your liking.

VEGETABLE SKILLET* | 12.99

Diced green peppers, onions, mushrooms, and garden-fresh tomatoes, topped with Colby cheese, two eggs, with your choice of Shed sides.

COUNTRY MARKET SKILLET* | 14.49

Green peppers, onions, ham, mushrooms, and smoked sausage topped with Swiss cheese and two eggs, with your choice of Shed sides.

HARVEST SKILLET* | 16.99

Green peppers, onions, and smoked ham topped with Colby cheese, two applewood smoked bacon strips, two sausage links, and two eggs, with your choice of Shed sides.

#1 THE HIRED MAN'S BREAKFAST™** | 13.99

Two eggs with your choice of a thick slice of smoked ham, smoked country sausage, three strips of applewood smoked bacon or southern-style sausage (three links or two patties), and a choice of Shed sides.

#4 CATTLEMAN'S BREAKFAST™** | 21.99

Top sirloin steak served with two eggs and your choice of Shed sides.

#5 THE FARMER'S DAUGHTER®** | 10.49

One egg with your choice of a slice of smoked ham, smoked country sausage, two strips of applewood smoked bacon, or sausage (two links or one patty), and a choice of Shed sides.

#6 THE LIGHT CHORE DAY®** | 9.99

Two eggs with your choice of Shed sides.

#7 THE PLOWMAN'S FAVORITE™** | 13.99

Farm-style corned beef hash served with two eggs and your choice of Shed sides.

#8 THE SHED'S OMELET* | 14.99

Two eggs prepared omelet-style with one of the following combinations and your choice of Shed sides.

- Smoked ham and Colby cheese
- Garden vegetables and Colby cheese
- Smoked sausage and Swiss cheese

#9 THE PORK PRODUCER'S BREAKFAST* | 15.99

Two eggs served with a pork lover's array of two strips of applewood smoked bacon, a slice of smoked ham, and a smoked country sausage, along with your choice of Shed sides.

Salads

SOUTHWEST CHICKEN | 15.49

Iceberg lettuce tossed with The Machine Shed's salsa ranch, topped with diced tomatoes, shredded Colby cheese, homemade black bean salsa, and a blackened chicken breast.

GRILLED CHICKEN CAESAR | 16.99

Greens tossed in Caesar dressing and topped with grilled lemon pepper or blackened chicken breast, Asiago cheese, tomatoes, and a lemon wedge.

SMOKED BEEF BRISKET | 18.99

18-hour fall-apart tender smoked beef brisket with greens, tomatoes, applewood smoked bacon, onions, shredded Colby cheese, and a house-made sweet mustard vinaigrette.

CHICKEN COBB | 17.99

Crispy salad greens topped with grilled chicken breast, avocado, shredded Colby cheese, olives, tomatoes, applewood smoked bacon, red onions, diced hard-boiled egg, blue cheese crumbles, and your choice of dressing.

SALAD DRESSINGS | WHALEN FAMILY RECIPE **Creamy Parmesan** | SHED SIGNATURES: **Balsamic Vinaigrette, 1000 Island, House Ranch Blue Cheese • Caesar • French • Italian Vinaigrette • Fat-Free Raspberry Vinaigrette**

Lunch

Served with farm-fresh vegetables and two of our famous Shed-style fixins.

GRILLED CHICKEN LUNCH | 14.99

Marinated and grilled chicken breast, served with our cranberry wild rice and broccoli.

CLASSIC POT ROAST | 17.99

Slow-roasted beef with onions, carrots, and baby red potatoes.

HAYBALER TOP SIRLOIN™**

The Beef Producers' most flavorful steak! We hand-cut this steak from the center of the top sirloin.

6 OZ. 22.99 | 9 OZ. 26.99

Add sautéed mushrooms & onions – 3.49

Add sautéed mushrooms – 2.99

Add sautéed onions – 2.49

Dinner

Dinners are served with your choice of two famous Shed-style fixins—homemade coleslaw, cottage cheese, or homemade warm applesauce — along with farm-fresh vegetables, cranberry wild rice, or choice of potato – baked or mashed. Add a loaded baked potato for \$1.49.

ADD TO ANY STEAK | Add sautéed mushrooms and onions – 3.49 | Add sautéed mushrooms – 2.99 | Add sautéed onions – 2.49

HAYBALER TOP SIRLOIN™**

The Beef Producers' most flavorful steak! We hand-cut this steak from the center of the top sirloin.

6 oz. - 22.99 | 9 oz. - 26.99

RIBEYE* | 38.99

We hand-trim our 14 oz. ribeye Delmonico-style to ensure you get the best part of the cut.

CLASSIC POT ROAST | 17.99

Our famous slow-roasted pot roast, served with onions, carrots, and baby red potatoes.

DOUBLE-CUT IOWA PORK CHOP* | 24.99

Some folks call it a pork roast, but you'll understand why it's called the Iowa Chop after tasting our signature double-cut roasted chop.

THE HEARTLAND DELIGHT* | 19.99

Hand-trimmed whole pork tenderloins wrapped in bacon, seasoned, and grilled with barbecue sauce.

CEDAR PLANKED SALMON* | 25.99

Fresh salmon fillet roasted on a cedar plank with our apple-bourbon glaze.

Smokehouse Classics

All Smokehouse Classics come with baked beans, your choice of baked potato or mashed potatoes, and two of our famous Shed-style fixins.

SMOKED BEEF BRISKET DINNER | 22.99

Our 18-hour, fall-apart-tender barbecue beef brisket, topped with The Shed's sweet & tangy barbecue sauce.

HICKORY SMOKED PORK RIBS | HALF 20.99 | FULL 29.99

A full slab of slow-roasted, tender, meaty ribs that are basted and charbroiled.

FARMHAND COMBO | 24.99

A portion of our barbecue pulled pork, smoked beef brisket, and smoked sausage.

*Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.