

KID'S MENU

"Pint Sized" Burger

Small Black Angus burger, smashed, and made to order.

"Pint Sized" Cheeseburger

Small Black Angus burger, smashed, and made to order with a slice of American cheese.

"Cluck, Cluck" Chicken Tenders

Three chicken tenders, deep fried, and served with a side of sauce upon request.

Classic Grilled Cheese

American cheese and fresh white bread, made to order on the grill

BEVERAGES

Fountain Soda / Slushies

Bottled Soda

Bottled Water

Adult Beverage

In restaurant only

"SWEET TREAT" DESSERTS

Homemade Brownies

Homemade Cookies

COOL KIDS GEAR

Eddy's on Third T-Shirts

Eddy's on Third Trucker Hats



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ABOUT EDDY'S



While Eddy's on Third is the inaugural restaurant owned by Ed Hintz, it is not his first dip in the industry pool. In fact, the establishment's name, "Eddy's on Third," pays homage to his grandfather's restaurant, "Main Street Ed's." Ed's entire family contributed to Eddy's on Third construction, from the exterior siding to the interior plumbing. It is a testament to their dedication, hard work, and family support.

Eddy's on Third is the realization of Ed's long-standing aspiration to own a restaurant, following his 15 year tenure in embassy construction and military support overseas. Our establishment holds the military in high regard, and as a token our appreciation, we offer a 10% discount on all orders placed by veterans and active military.

EDDY'S ON THIRD, LLC

15882 W 3rd Street
Hayward, WI 54843
(715) 934 - 4407

www.eddysonthird.com

DINE IN - TAKE OUT - ORDER ONLINE

EDDY'S ON THIRD
WORLD FAMOUS GRUB



THE MENU

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APPETIZERS

Classic Wisconsin Cheese Curds

The ultimate curd, freshly prepared, and served hot for the ultimate indulgence.

"Shrimply" the Best

Try our shrimp, hand rolled with secret ingredients, deep fried to perfection, and paired with our homemade ginger and garlic sauce.

Dill-icious Pickle Chips

Crispy on the outside, party on the inside with a unique flavor profile you aren't going to find anywhere else. Served with our house made ranch.

Make You Scream, 'Poutine'

Hand cut French fries smothered in melted mozzarella cheese and topped with homemade fresh mushroom gravy.

Eddy's Famous Reuben Rolls

These rolls are like a reuben remixed, deep fried, and served with our house made 1000 Island Dressing.

"Put a ring on it" Onion Rings

Freshly sliced onions, battered, and breaded then served up hot and crispy with a side of our house made ranch. **Substitute for fries \$4.50.**

Get a side of our hand cut fries!

The coolest spuds, hand cut every day, deep fried to order, and seasoned with our secret spice combination.

TUESDAY & SATURDAY SPECIAL

People travel near and far to get our gyro special. It's become a customer favorite. Gyro meat sliced thinly off the cone and wrapped in warm, freshly grilled pita bread. We top them off with tomatoes, onion, and homemade creamy tzatziki sauce.
Served with fries.

VISIT OUR WEBSITE FOR THE SANDWICH OF THE WEEK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

BURGERS - SANDWICHES - SALADS

All of our burgers are a 1/2 lb and made from the highest grade Black Angus hamburger on the market and grilled with a perfected blend of seasoning. Our sandwiches and burgers are all served up fresh with our hand cut fries.

WORLD FAMOUS BURGERS

"It's a Classic" Smashburger

1/2 lb of Black Angus beef burger, smashed, and topped with fresh lettuce, tomatoes, and mayonnaise. *Add cheese for \$1.50.*

Popper Bomb Burger *

1/2 lb of Black Angus beef burger, smashed, topped with a deep fried cream cheese patty, coated in our signature jalapeño breading for the perfect amount of heat.

Olive Explosion Burger

1/2 lb of Black Angus beef burger, smashed, topped with a deep fried cream cheese patty, a healthy portion of Italian green olives, and smothered with house made garlic aioli.

Cashew Swiss Burger

1/2 lb of Black Angus beef burger, smashed, topped with melted cheese, sautéed cashews, and drizzled with house made garlic aioli.

Mushroom & Swiss Burger

1/2 lb of Black Angus beef burger, smashed, smothered in sautéed portobello mushrooms, melted swiss, and drizzled with house made garlic aioli.

SANDWICHES

Bourbon Chicken BLT *

Grilled chicken breast topped with pepper jack cheese, lettuce, tomato, crispy applewood bacon, and two of our hand breaded onion rings. Topped with our bourbon sauce.

Classic Reuben

Hand roasted corned beef, sliced thin, and piled high with sauerkraut drizzled with house made 1000 Island Dressing and put on marble rye bread.

Cashew Chicken

Grilled chicken breast smothered in sautéed cashews, swiss cheese, and drizzled with our house made garlic aioli.

Northwoods Best Italian Beef *

Homemade Italian beef and provolone on a toasted hoagie and served with house made fresh au jus and giardiniera.

Italian Beef "Combo"

Homemade Italian Beef with a grilled Chicago Italian sausage, served with our house made au jus, giardiniera, and marinara.

3 Cheese Grilled Cheese

Cheddar, pepper jack, and american cheese topped with thick sliced applewood bacon, tomato, and drizzled with our house made garlic aioli.

The Boss *

Hand sliced beef tenderloin grilled to perfection with portobello mushrooms, tossed in our bourbon sauce.

Grilled Portobello Mushroom (V)

Large portobello cap, smashed, then topped with a deep fried breaded cream cheese patty, lettuce, tomato and drizzled with house made garlic aioli.

Nashville Hot Chicken *

Hand breaded marinated chicken breast topped with pepper jack cheese, lettuce, tomato, homemade pickle slices, and drizzled with Eddy's chipotle sauce.

Pork Schnitzel

Smashed pork tenderloin, breaded, deep fried, and smothered with our house made mushroom gravy.

SALADS

Black & Bleu Salad

Beef tenderloin (perfectly seasoned with hints of rosemary), spring mix salad, onion, tomato, house made croutons, and fresh blue cheese dressing.

Southwest Chicken Salad *

Diced chicken breast, tomato, shredded cheddar cheese, crispy applewood bacon, fresh roasted corn, pepper, and onions served on spring greens, then topped with house made Southwest Ranch dressing.

Chicken Cashew Salad

Grilled chicken breast, cashews, shredded swiss cheese, tomatoes, and onion served on spring greens, then topped with house made garlic aioli dressing.

* - Items most popularly enjoyed by current patrons
(V) - Meatless option