

• BRASSERIE •

STARTERS

Frites 5.5
Classic Belgian Fries with Aioli

Truffle Frites 7.5
Classic Belgian Fries with Truffle Oil,
SarVecchio Cheese, Aioli

Belgian Meatballs 10
Stoneface Pastures Pork, Seven Seeds Farm Beef,
Caramelized Onion, Mushrooms,
St. Bernardus Cream Sauce

Cheese Fondue 16
Roth Käse Gruyère, Wisconsin Swiss, Lindemans Kriek,
Sliced Apple, Bread

SOUP

Roasted Turnip
Kohlrabi, Potato, Parmesan, Herbs

Soup Du Jour
4 cup/6 bowl

DINNER

SALADS

Belgian Salad 8/13
Frisée, Grilled Endive, Crumbled Egg,
Apple, Almond, Warm Bacon,
Apple Cider Vinaigrette
(Add Duck* +8)

Winter Salad 8/13
Kale, Mixed Greens, Roasted Turnip, Sliced Kohlrabi,
Radish, Peanut, Black Garlic Vinaigrette

CHEESE

Choose 3 16

Choose 5 25

(Add Charcuterie +4)

Served with Candied Nuts,
MSDC Baguette, WI Raw Honey,
Potter's Crackers

UPLANDS CHEESE CO, WI
PLEASANT RIDGE RESERVE
Nutty, grassy flavor (raw milk)

HOOK'S CHEESE, WI
TEN YEAR CHEDDAR
Very sharp, our best-selling cheese

ROTH KASE, WI
MOODY BLUE
Rich, creamy, smoked blue

PRAIRIE SUNSET
Semi-firm, mild, buttery sweet

BLEUMONT DAIRY, WI
BANDAGED CHEDDAR
Funky, cave-aged 14 months

VIRE, CALVADOS, FRANCE
ST ANDRE
Soft, tangy rind, triple cream

REDHEAD CREAMERY, MN
NORTH FORK
Soft, whiskey-washed Munster

LANDMARK CREAMERY, WI
PETIT NUAGE
Soft, tangy, sheep's milk

DESSERTS & BEVERAGES

See Server for Details

HOUSE SPECIALS

Steak Frites* 25
12oz. Flat Iron, Parsnip, Cabernet Sauce

Moules et Frites 17
P.E.I. Mussels, Garlic, Shallot, Chardonnay Broth

Moules du Jour 18
Special Preparation, Changes Weekly

ENTRÉES

Duck Breast 20
Seared Duck Breast, Savory Bread Pudding,
Braised Mushroom, Kale, Beet

Braised Lamb 22
Straight Forward Farm Lamb, Panisse,
Blistered Tomato, Grilled Cipollini Onion, Spinach

Wisconsin Ivory Char 20
Fregula, Fiddlehead Purée, Wild Fennel, Watercress,
Radish, Tomato Vinaigrette, Garden To Be Microgreens

Carbonade Flamande 18
Flemish Beef Stew, St. Bernardus Beer,
Potato, Bacon, Leek, Carrot

Smoked Pork Chop 18
Annatto-Lime Seven Seeds Farm Pork, Wild Rice,
Driftless Organics Red & Black Beans, Cilantro Crème Fraîche

Carrot Pasta 18
House-made Tagliatelle, Carrot Puree,
Landmark Creamery Pecora Nocciola, Crème Fraîche

BURGERS

V Burger* 11
Highland Spring Farm Scottish Highland Beef,
Muenster, Beer Battered Onion Straws, Spinach,
Tomato, Classic Aioli, on Sourdough Bread

Winter V Burger* 13
Seven Seeds Farm Beef, Straight Forward Farm Lamb,
Landmark Creamery Brebis, Frisée, Tomato Jam,
on Madison Sourdough Roll

See choice of Side under "Sandwiches"

SANDWICHES

Smoked Salmon BLT 12
Nueske's Bacon, Avocado, Spinach,
Tomato, Chipotle-Lime Aioli

Croque Monsieur 10
(Fried Egg* +2)
Nueske's Smoked Ham, Gruyère,
Béchamel, Tomato

Smoked Turkey 10
Nueske's Smoked Turkey, Cheddar,
Avocado, Spinach, Tomato,
Red Onion, Chipotle-Lime Aioli

Braised Mushroom 10
Ginger-Soy Marinated Mushroom,
Pickled Radish, Greens,
Classic Aioli, Cream Cheese

Apple Swiss 9
Granny Smith Apple, Gruyère,
Pesto, Spinach, Red Onion,
Classic Aioli, on Baguette

Sandwiches and burgers include
choice of side:

House-Made Potato Chips
Mixed Greens Salad
Daily side
Cup of soup (+2.50)
Frites (+2.50)

Sandwiches come on
Madison Sourdough Bread
unless noted

Silly Yak Gluten Free Bread
available (+1.50)

Local purveyors we source from:

Elderberry Hill Farm, Garden To Be,
Seven Seeds Farm, New Century Farm
Highland Spring Farm, Porchlight,
Crossroads Community Farm,
Mushroom Mike, Driftless Organics