

• BRASSERIE •

STARTERS

Frites 5.5
Classic Belgian Fries with Aioli

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

Wisconsin Beets 11
Elderberry Hill Farm Beets, Landmark Creamery Petit Nuage,
Fennel, Garden To Be Microgreens

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

SOUP

Driftless Red Bean and Ham
Seven Seeds Ham, Driftless Organics Beans, Fried Sage

Soup Du Jour
4 cup/6 bowl

LUNCH

SALADS

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

Winter Salad 8/13
Kale, Mixed Greens, Roasted Turnip, Sliced Kohlrabi,
Radish, Peanut, Black Garlic Vinaigrette
(Add Duck Breast +8, Steak +9, Ahi Tuna +8,
Smoked Salmon, Ham or Turkey +4)

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

LANDMARK CREAMERY, WI

PETIT NUAGE
Soft, tangy, sheep's milk

PECORA NOCCIOLA
Firm, nutty, buttery, sheep's milk

Local purveyors we source from:

Seven Seeds Farm, Garden To Be,
Elderberry Hill Farm, Porchlight,
Driftless Organics,
Crossroads Community Farm,
Highland Spring Farm,
and more...

BRASSERIE SPECIALTIES

Steak Frites* 14
6oz. Flat Iron, Cabernet Sauce

Moules et Frites 12
P.E.I. Mussels, Garlic, Shallot, Chardonnay Broth

Moules du Jour 13
Special Preparation, Changes Weekly

Carbonade Flamande 13
Flemish Beef Stew, St. Bernardus Beer,
Potato, Bacon, Leek, Carrot

Croque Monsieur 10
(Add Fried Egg* +2)
Nueske's Smoked Ham, Gruyère, Béchamel, Tomato,
on Madison Sourdough Bread, with Side

BURGERS

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

Spring V Burger* 13
Highland Spring Farm Scottish Highland Beef,
Gruyère, Oyster Mushroom, Arugula, Onion Jam,
Classic Aioli on Madison Sourdough Roll

See choice of Side under "Sandwiches"

Build Your Own Lunch 7.50

Select One Half-Sandwich:
Smoked Turkey, Avocado BLT, Croque Monsieur,
Apple Swiss, Braised Mushroom

Select One Side:
Mixed Greens, Pub Chips, Daily Side, Soup (Frites +1)

DESSERTS & BEVERAGES

House-Made Desserts \$6

See Server for Details

SANDWICHES

Avocado BLT 9
Nueske's Bacon, Avocado, Spinach,
Tomato, Classic Aioli

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

Ahi Tuna* 12
Grilled Ahi Tuna Steak, Tapenade,
Hard Egg, Spinach, Tomato, Red
Onion, Classic Aioli, on Baguette

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

Reuben 10
Pastrami, Wisconsin Swiss,
Porchlight Sauerkraut,
Russian Dressing, on Grilled Rye

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
(Add Turkey +4, Bacon +2)

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)