

• BRASSERIE •

STARTERS

Frites 5.5
Classic Belgian Fries with Aioli

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

Squash Blossoms 8
Elderberry Hill Farm Squash Blossoms,
Landmark Creamery Brebis,
Blanche de Bruxelles Beer Batter, Remoulade

Grilled Asparagus 9
SarVecchio Parmesan, Asparagus Purée, Fresh Herbs

Lamb Meatballs 11
Straight Forward Farm Lamb, Seven Seeds Farm Beef,
Cucumber, Mint, Crème Fraîche

SOUP

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

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 (Recommended with Duck* +8)

Spinach Salad 8/13
Cucumber, Grape Tomato, Fried Carrot, Parmesan,
Creamy Spring Onion Dressing

(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

GREEN DIRT FARM, MO
WOOLLY RIND
Soft, bloomy rind, sheep's milk

DESSERTS & BEVERAGES

See Server for Details

HOUSE SPECIALS

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

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

Moules du Jour 18
Special Preparation, Changes Weekly

ENTRÉES

Chicken Paillard 18
Grilled Seven Seeds Organic Chicken, Frisée,
Spring Vegetables, Oyster Mushrooms, Vinaigrette

Rushing Waters Trout 22
Grilled Whole Trout, Rainbow Chard, Potato,
Seven Seeds Farm Bacon, Radish, Mustard Dill Vinaigrette

Seven Seeds Pork Sausage 20
House-made Sausage, Mustard Greens, Cilantro Vinaigrette,
Radish, Coconut-Carrot Puree, Garden To Be Pea Shoots

Duck Breast 20
Gem Lettuce, Landmark Creamery Petit Nuage,
Cucumber, Almond, Radish, Rhubarb Honey Vinaigrette

Bouillabaisse 20
Whitefish, P.E.I. Mussels, Fennel, Leek,
Tomato Broth, Potato, Grilled Baguette

Chive Tagliatelle 20
House-made Pasta, Spinach, Ramps, Rapini,
Landmark Creamery Pecora, Ricotta

BURGERS

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

Summer V Burger* 13
Seven Seeds Farm Beef, House-Made American Cheese,
Straight Forward Farm Bacon, Lettuce, Tomato, Onion,
Russian Dressing, 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

Cucumber Rhubarb 10
Canopy Gardens Cucumber,
Whipped Brebis, Mustard Greens,
Red Onion, Rhubarb Jam,
on Country Wheat

Apple Swiss 9
Granny Smith Apple, Gruyère,
Pesto, Spinach, Red Onion,
Classic Aioli, on Baguette
(Add Ham +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

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,
Straight Forward Farm