

• BRASSERIE •

STARTERS

Frites 5.5
Classic Belgian Fries with Aioli

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

Zucchini Cakes 10
Wisconsin Zucchini, Mixed Greens, Cilantro Vinaigrette,
Cucumber Dill Crème Fraîche

Grilled Romaine 9
Green Goddess Dressing, Shaved *SarVecchio* Parmesan

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

SOUP

Chicken and Fennel
Fresh Herbs, Crispy Chicken Skin

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*)

Summer Salad 8/13
Gem Lettuce, Romaine, 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

DOE RUN FARM
ST MALACHI
Alpine style, firm, buttery, grassy

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

POINT REYES, CA
BAY BLUE
Mellow, sweet, salted caramel finish

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

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

GREEN DIRT FARM, MO
PRAIRIE TOMME
Firm, nutty, caramel, sheep's milk

DESSERTS & BEVERAGES

See Server for Details

HOUSE SPECIALS

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

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

Moules du Jour 18
Special Preparation, Changes Weekly

ENTRÉES

Duck Confit 20
Grilled Watermelon, *Landmark Creamery* Petit Nuage,
Arugula, Rhubarb Vinaigrette, Pickled Watermelon Rind

Seven Seeds Quarter Chicken 21
Grilled Heritage Breed, Radish, Sweet Corn,
Melon-Cucumber Purée, Cilantro, Grape Tomato

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

Pork Chop 22
Grilled *Seven Seeds Farm* Organic Pork, Tomatillo Salsa,
Low Country Rice, Roasted Garlic Purée, Shishito Peppers

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

Chive Tagliatelle 20
House-made Pasta, Heirloom Tomato, Broccoli, *SarVecchio* Parmesan, Whole Grain Mustard, 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, *Hook's* Colby,
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*