

• BRASSERIE •

STARTERS

Frites 5.5
Classic Belgian Fries with Aioli

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

Brussels Sprouts 10
Elderberry Hill Farm Brussels Sprouts, Peanuts,
Seven Seeds Farm Bacon, Pea Shoots, Black Garlic Vinaigrette

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

Butternut Squash
Crème Fraîche, Toasted Squash Seeds

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)

Kale Salad 8/13
Wisconsin Apple, Roasted Squash, Point Reyes Bay Blue,
Walnut, Duchesse de Bourgogne Vinaigrette
(Add Duck Breast +8, Steak +9,
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

BEEEMSTER, HOLLAND
GOUDA
Firm, nutty, buttery

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, Roasted Carrot, 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

Coq Au Vin 21
Seven Seeds Farm Organic Chicken, Carrot, Cippolini Onion,
Potato, Pickled Hericot Verts, Demi Glace

Seared Snapper 22
Pomme Purée, Bok Choy, Romesco, Fines Herb,
Grilled Lemon

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

Carbonnade Flamande 20
Flemish Beef Stew, St. Bernardus Beer,
Potato, Bacon, Leek, Carrot

Mushroom Risotto 19
Mushroom Mike Mushrooms, SarVecchio Parmesan,
Crème Fraîche, Micro Greens

BURGERS

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

Fall V Burger* 13
Seven Seeds Farm Beef, Uplands Pleasant Ridge Reserve,
Market Greens, Pickled Squash, Maple Bacon Mayonnaise,
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