

• 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

Belgian Meatballs 11
Stoneface Pastures Pork, *Seven Seeds Farm* Beef,
Caramelized Onion, Mushrooms,
St. Bernardus Cream Sauce

SOUP

Butternut Squash
Crème Fraîche, Toasted Squash Seeds

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)

Kale Salad 8/13
Wisconsin Apple, Roasted Squash, Point Reyes Bay Blue,
Walnut, *Duchesse de Bourgogne* 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

5 SPOKE CREAMERY, NY

PORTER

Mild, creamy, fruity

BLEUMONT DAIRY, WI

BANDAGED CHEDDAR

Funky, cave-aged 14 months

POINT REYES, CA

BAY BLUE

Mellow, sweet, salted caramel finish

BEEMSTER, HOLLAND

GOUDA

Firm, nutty, buttery

LANDMARK CREAMERY, WI

PIPIT

Smooth, creamy, sheep's milk

CHIMAY, BELGIUM

GRAND CHIMAY

Semi-firm, funky, beer washed rind

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 16

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

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"

Build Your Own Lunch 7.50

Select One Half-Sandwich:

Smoked Turkey, Avocado BLT, Croque Monsieur,
Apple Swiss, Grilled Squash

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

Grilled Squash 10

Whipped *Landmark Creamery* Brebis,
Romesco, Mixed Greens,
Classic Aioli on Country Wheat

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

Gluten Free Bread
available (+1.50)