

• BRASSERIE •

STARTERS

Frites 5.5
Classic Belgian Fries with Aioli

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

Cheese Fondue 16
Roth Käse Gruyère, Swiss, Boon Framboise,
Sliced Apple, Bread

Foie Gras Mousse 16
Fruit Jam, Grilled Toast, Pickled Green Bean

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

SOUP

Chicken & Dumpling
Fines Herbes

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)

Winter Salad 8/13
Greens, Barley, Roasted Local Beets, Walnut,
Shallot Dijon 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)

RUSH CREEK RESERVE
Soft, rich, washed rind (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

MARIEKE, WI

YOUNG GOUDA
Semi soft, smooth, buttery (raw)

LANDMARK CREAMERY, WI

PIPIT
Smooth, creamy, 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 Cassoulet 21
Straight Forward Farm Lamb & Pork Sausage,
Confit Duck Leg, Red & White Beans, Pork Broth

Coq Au Vin 21
Seven Seeds Farm Organic Chicken, Carrot, Cippolini Onion,
Potato, House Pickles, Demi Glace

Market Fish 22
Golden Grits, Bacon-Braised Collard Greens,
Spiced Butter, Fines Herbes, Grilled Lemon

Braised Beef Cheeks 22
Roasted Market Vegetable, Blue Cheese Mashed Potato,
St Bernardus Demi Glace

Carbonade 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

Winter V Burger* 13
Seven Seeds Farm Beef, Straight Forward Farms Lamb,
5 Spoke Harvest Moon Cheddar, Roasted Mushroom,
Herb Salad, Classic Aioli, 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

Grilled Squash 10
Whipped Landmark Creamery Brebis,
Romesco, Mixed Greens, Red Onion,
Classic Aioli 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