

• BRASSERIE •

STARTERS

Frites 5.5
Classic Belgian Fries with Aioli

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

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

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 Beet, Walnut,
Shallot Dijon Vinaigrette
(Add Duck Breast +8, Steak +9, Ahi Tuna +8,
Smoked Salmon, Ham or Turkey +4)

LUNCH

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

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

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