

• BRASSERIE •

STARTERS

Frites 5.5
Classic Belgian Fries with Aioli

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

Spinach & Shrimp Dip 15
Landmark Creamery Brebis Cheese,
Farm Spinach, Grilled Baguette

Seared Chickpeas 11
Paprika Oil, Grilled Red Onions, Goat Cheese,
Bibb Lettuce, Grilled Bread

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

SOUP

Tomato & Roasted Red Pepper
Fines Herbes

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)

Little Gem Salad 8/13
Cherry Tomatoes, Cucumber, Finers Herbs,
Green Goddess Dressing

(Add Duck Breast* +8, Steak* +9, Poached
Chicken* +5, 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

BEEHIVE CREAMERY, UT
BARELY BUZZED
Sweet and floral, espresso rubbed

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

SHROPSHIRE SCOTLAND
ANNATTO BLUE
Creamy and tangy

FRISIAN FARMS, IA
1,000 DAY GOUDA
Nutty with caramel notes

LANDMARK CREAMERY, WI
PIPIT
Smooth, creamy, sheep's milk

MARIN FRENCH, CA
TRIPLE CREME BRIE
Soft and buttery

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

Braised Beef Cheeks 16
Roasted Market Vegetable, Blue Cheese Mashed Potato,
St Bernardus Demi Glace

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

Spring V Burger* 13
Seven Seeds Farm Beef, Straight Forward Farms Lamb,
House-Pulled Mozzarella, Greens, Tomato, Red
Onion, Balsamic Reduction on a Brioche Bun

See choice of Side under "Sandwiches"

Build Your Own Lunch 7.50
Select One Half-Sandwich:
Smoked Turkey, Avocado BLT, Croque Monsieur,
Apple Swiss, Crispy Eggplant

Select One Side:
Mixed Greens, Pub Chips, Daily Side, Soup (Frites +1)

DESSERTS & BEVERAGES

House-Made Desserts \$6
Ask Your 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

Crispy Eggplant 11
House-Pulled Mozzarella, Tomato
Jam, Spicy Greens, Classic Aioli

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)