

• 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

DINNER

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,
Fines Herbes, Green Goddess Dressing

(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

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

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

SWEET GRASS DAIRY, GA
ASHER BLUE
Earthy, pungent, salty finish (raw)

LANDMARK CREAMERY, WI
SWEET ANNIE
Sheep's milk Gouda, sweet, nutty

HACIENDA ZORITA, SPAIN
QUESO OVEJA
Semi-firm, fruity, goat's milk (raw)

CRÈME DE COULÉE, WI
TOMME
Soft, buttery, nutty

DESSERTS & BEVERAGES

See Server for Details

HOUSE SPECIALS

Steak Frites* 25
12oz. Flat Iron, Roasted Market Vegetable, Cabernet Sauce

Moules et Frites 17
P.E.I. Mussels, Garlic, Shallot, Chardonnay Broth

Moules du Jour 18
Special Preparation, Changes Weekly

ENTRÉES

Tea Smoked Duck Breast 23
Lemon Herb Cous Cous, Market Vegetables,
Cherry Cider Balsamic Sauce

Chicken Schnitzel 24
Organic Chicken Leg and Thigh, Roasted Market Vegetables,
Fingerling Potatoes, Mushroom Gravy, Grilled Lemon

Waterzooi 24
Market Fish, Seafood Broth, Market Vegetables, Mussels, Clams

Braised Beef Cheeks 22
Roasted Market Vegetables, Blue Cheese Mashed Potato,
St. Bernardus Demi-Glace

Pork Chop 23
Chimay Rouge Cauliflower Puree, Grilled Market
Vegetables, Rhubarb Walnut Jam

Pea Risotto 19
Pea Puree, Landmark Creamery Brebis,
Pea Shoots and Grilled Lemon

BURGERS

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

Summer V Burger* 13
Seven Seeds Farm Beef, Straight Forward Farms Lamb,
House-Pickled Escabeche, Sliced Cucumber, Bibb Lettuce,
Fennel-Buttermilk Dressing, on a Brioche Bun

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

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 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