

# • BRASSERIE •

## STARTERS

**Frites 6**  
Classic Belgian Fries with Aioli

**Truffle Frites 8**  
Classic Belgian Fries with Truffle Oil,  
SarVecchio Parmesan, Aioli

**Roasted Cauliflower 12**  
Garlic Anchovy Butter,  
Golden Raisins

**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, Apple,  
Amber Beer Sauce, Dried Fruit

## 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)

**Kale Salad 8/13**  
Cherries, Walnuts, Bleu Cheese,  
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 SPECIALTIES

**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

**Croque Monsieur 10**

**Croque Madame (with fried egg) 12**  
Nueske's Smoked Ham, Gruyère, Béchamel, Tomato  
on Madison Sourdough Bread, with Side  
See choice of Side under "Sandwiches"

## ENTRÉES

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

**Coq au Vin 21**  
1/2 Roasted Chicken, Dirty Rice, Roasted Market Vegetables,  
Riesling Pan Sauce

**Braised Beef Cheeks 22**  
Wilted Greens, Sweet and Spicy Peppers,  
Toast, Au Jus

**Pork Paillard 20**  
White Beans, Grilled Romaine Lettuce, Escargots Butter

**Parisian Gnocchi 19**  
Fresh Ricotta, Market Vegetables,  
Herb Butter Pan Sauce

## 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

**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, Nueske's,  
New Century Farm, Cha Cha Tea,  
Los Abuelos, Yee Family Farm,  
Highland Spring Farm, Porchlight,  
Crossroads Community Farm,  
Mushroom Mike, Driftless Organics,  
Straight Forward Farm  
and more...