

• 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

LUNCH

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
Verysharp, 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

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...

HOUSE 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
Wilted Greens, Sweet and Spicy Peppers,
Toast, Au Jus

Croque Monsieur 10
Croque Madame (with fried egg) 12
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

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"

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)