

# • BRASSERIE •

## STARTERS

Frites 5.5  
Classic Belgian Fries with Aioli

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

Roasted Cauliflower 12  
Bagna Cuada 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

## 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

Croque Monsieur 10  
(Fried Egg\* +2)  
Nueske's Smoked Ham, Gruyère, Béchamel, Tomato

## 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, To-  
mato,  
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 in-  
clude 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