

• BRASSERIE •

STARTERS

Frites 6
Classic Belgian Fries with Aioli

Truffle Frites 8
Classic Belgian Fries with Truffle Oil,
Sartori Parmesan, Aioli

French Onion Soup 13
Beef and Lamb broth, Roth Kase Grand Cru,
Madison Sourdough Croutons

Belgian Meatballs 12
Stoneface Pastures Pork, Seven Seeds Farm Beef,
Caramelized Onion, Mushrooms,
St. Bernardus Cream Sauce

Cheese Fondue 17
Roth Kase Grand Cru, Wisconsin Swiss,
Lindemans Kriek, Sliced Apple, Bread

SOUP

Butternut Squash
Crème fraîche

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)

Roasted Beet Salad 9/14
Spinach, Arugula, Driftless Organics Roasted Beets,
Hook's Barnveld Blue (Goat Milk Blue), Candied Walnuts,
Citrus Vinaigrette
(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, floral, espresso rubbed

BLEU MONT DAIRY, WI
BANDAGED CHEDDAR
Funky, cave-aged 14 months

BEEMSTER, HOLLAND
VLASKASS
Sweet and nutty

HOOK'S CHEESE, WI
EWEL CALF TO BE KIDDING
Fruity, tangy, crumbly

IDIAZABAL, SPAIN
LEKUONA
Smoky, spice notes (raw Sheeps milk)

ROTATING SOFT CHEESE
Ask your server for information about
our selection of soft cheese

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

Carbonade Flamande 19
Flemish Beef Stew, St. Bernardus Beer,
Potato, Bacon, Leek, Carrot

Roasted Chicken 21
1/2 Roasted Chicken, Squash Risotto, Roasted Market
Vegetables, Sartori Parmesan

Confit Duck Leg 23
Braised Cabbage, Roasted Beets, Mushroom Gravy

Cider Braised Pork Jowl 20
Farro, Brussels Sprouts, Brown Butter Bernaise

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

Winter V Burger* 14
Highland Spring Farm Scottish Highland Beef,
Straight Forward Farm Lamb,
Hook's Barnveld Blue Cheese (Goat Milk Blue)
Jalapeno Apple Jam, Classic Aioli, 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

Chickpea Parmesan 11
Fried Chickpea Patty,
Housemade Tomato Sauce,
Satori Parmesan, Spinach,
on Country Wheat

Apple Swiss 9
Granny Smith Apple, Gruyère,
Pesto, Spinach, Red Onion,
Classic Aioli on Baguette
(Add Turkey or 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...