

• 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 10/15
Frisée, Grilled Endive, Crumbled Egg,
Apple, Almond, Warm Bacon, Apple Cider Vinaigrette
(Recommended with Duck* +10)

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* +10, Steak* +10,
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

HIDALGO, SPAIN
ROSEMARY MANCHEGO
Mild, slightly nutty, sweet
(Sheep's Milk)

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

ROTH CHEESE MONROE, WI
PRAIRIE SUNSET
Mild with a Hint of Sweet

HOOK'S CHEESE, WI
BARNEVELD BLUE
Goat Milk Blue

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

DESSERTS & BEVERAGES

See Server for Details

HOUSE SPECIALTIES

Steak Frites* 28
12oz. Flat Iron, Roasted Market Vegetable, Cabernet Sauce

Moules et Frites 18
P.E.I. Mussels, Garlic, Shallot, Chardonnay Broth

Moules du Jour 18
Special Preparation, Changes Weekly

Croque Monsieur 13
Croque Madame (with fried egg) 15
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

Beer Glazed Scallops 30
Pilsner, Black Lentils,
Israeli Couscous, Citrus Buerre Blanc

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

Pork Belly Confit 22
Apple, Fennel, Rutabaga Ragout,
Door County Cherry Gastrique

Butternut Squash Ravioli 19
Spinach, Red Onion, Walnuts,
Goat Cheese Cream Sauce, Fresh Nutmeg, Sage

BURGERS

V Burger* 12
Highland Spring Farm Scottish Highland Beef,
Muenster, Beer Battered Onion Straws, Spinach,
Tomato, Classic Aioli, on Sourdough Bread

Winter V Burger* 14
Seven Seeds Organic 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 13
Nueske's Bacon, Avocado, Spinach,
Tomato, Chipotle-Lime Aioli

Smoked Turkey 11
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 10
Granny Smith Apple, Gruyère,
Pesto, Spinach, Red Onion,
Classic Aioli on Baguette
(Add Turkey or Ham +4,
Bacon +2.50)

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...