

• 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

LUNCH

SOUP

Butternut Squash
Crème fraîche

Soup Du Jour
4 cup/6 bowl

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

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* 15
6oz. Flat Iron, Cabernet Sauce

Moules et Frites 13
P.E.I. Mussels, Garlic, Shallot, Chardonnay Broth

Moules du Jour 13
Special Preparation, Changes Weekly

Carbonade Flamande 16
Flemish Beef Stew, St. Bernardus Beer,
Potato, Bacon, Leek, Carrot

Croque Monsieur 13
Croque Madame (with Fried Egg*) 15
Nueske's Smoked Ham, Gruyère, Béchamel, Tomato,
on Madison Sourdough Bread, with Side

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"

Build Your Own Lunch 8.50

Select One Half-Sandwich:

Smoked Turkey, Avocado BLT,
Croque Monsieur, Apple Swiss

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 10
Nueske's Bacon, Avocado, Spinach,
Tomato, Classic Aioli

Smoked Salmon BLT 13
Nueske's Bacon, Avocado, Spinach,
Tomato, Chipotle-Lime Aioli

Ahi Tuna* 14
Grilled Ahi Tuna Steak, Tapenade,
Hard Egg, Spinach, Tomato, Red
Onion, Classic Aioli, on Baguette

Smoked Turkey 11
Nueske's Smoked Turkey, Cheddar,
Avocado, Spinach, Tomato, Red
Onion, Chipotle-Lime Aioli

Reuben 12
Pastrami, Wisconsin Swiss,
Porchlight Sauerkraut,
Russian Dressing, on Grilled Rye

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

Apple Swiss 10
Granny Smith Apple, Gruyère,
Pesto, Spinach, Red Onion,
Classic Aioli, on Baguette
(Add Ham or Turkey +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)