

• BRASSERIE •

STARTERS

Frites 6.50
Classic Belgian Fries with Aioli

Truffle Frites 8.50
Classic Belgian Fries with Truffle Oil,
Sartori Parmesan, Aioli

Mushroom Pate 12
Cream Cheese, Local & Wild Foraged Mushrooms, Fresh
Herbs, Crudites, Baguette

Confit Duck Wings 13
Maple Leaf Duck Wings,
Sriracha Plum Sauce, Local Greens, Scallions

SOUP

Soup Du Jour

6

SALADS

Market Garden Salad 14
Eldberry Hill Farm Local Greens, Radishes, Cherry Tomatoes,
Sweet Peas, Asparagus, Fennel, Feta, Herbed White Balsamic
Vinaigrette

Belgian Salad 11
Frisée, Grilled Endive, Crumbled Egg,
Apple, Almond, Warm Bacon, Apple Cider Vinaigrette

(Add 3 Grilled Moroccan Seasoned Prawns +12
Add Nueske's Bacon +2.50
Add 4oz Flat Iron Steak +10
Add Turkey +4)

CHEESSE

Choose 5 25
Choose 3 16

(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...

ENTREES

Steak Frites* 21
8oz. Flat Iron, Market Vegetable Cabernet Sauce

Moules Et Frites 17

P.E.I Mussels, Garlic, Shallot, Chardonnay Broth

Moroccan Grilled Prawns 23
4 Jumbo Prawns, Local Greens, Chick Peas, Lentils, Tomato,
Cucumber, Bell Pepper, Scallion, Cilantro, Lime Chili Oil,
Grilled Lemon

Mushroom and Sweet Pea Risotto 19
Creamy Risotto, Local Wild Foraged Mushrooms, Sweet Peas,
Satori Parmesan, Wild Fennel, Garden to Be Micro Greens.
Add 4oz Flat Iron Steak +10, Add 3 Moroccan Seasoned
Prawns +12

BURGERS

V Burger* 12.50
Highland Spring Farm Scottish Highland Beef,
Muenster, Beer Battered Onion Straws, Spinach,
Tomato, Classic Aioli, on Sourdough Bread

Summer V Burger* 14
Highland Spring Farm Beef,
Straight Forward Farm Lamb, Garden to Be Heirloom
Tomato, Red Onion, Feta Cheese, Cucumber Dill Aioli,
on Brioche Bun

See choice of Side under "Sandwiches"

SANDWICHES

Avocado BLT 10.50
Nueske's Bacon, Avocado, Spinach,
Tomato, Classic Aioli

Smoked Salmon BLT
13.50
Nueske's Bacon, Avocado, Spinach,
Tomato, Chipotle-Lime Aioli

Smoked Turkey 11.50
Nueske's Smoked Turkey, Cheddar,
Avocado, Spinach, Tomato, Red
Onion, Chipotle-Lime Aioli

Apple Swiss 10.50
Granny Smith Apple, Gruyère,
Pesto, Spinach, Red Onion,
Classic Aioli, on Baguette
(Add Turkey +4,
Bacon +2.50)

Portabella Burger 11.50
Grilled Portabella Mushroom,
Local Greens, Fresh Mozzarella,
Local Heirloom Tomato, Fresh
Basil, Black Pepper Balsamic Aioli,
Brioche Bun

Sandwiches and burgers include
choice of side:

Mixed Greens Salad

Frites (+2.50)
Daily Side (+1)
Soup Du Jour (+3)

Sandwiches come on
Madison Sourdough Bread
unless noted

Gluten Free Bread
available (+2.50)