

• BRASSERIE •

STARTERS

Frites 6.50

Classic Belgian Fries with Aioli

Truffle Frites 8.50

Classic Belgian Fries with Truffle Oil, Sartori Parmesan, Aioli

Belgian Meatballs 12

Straight Forward Farms Pork, Highland Spring Farms Beef, Caramelized Onion, Mushrooms, St. Bernardus Cream sauce

Fried Butternut Squash Ravioli 12

Breaded RP's Pasta Butternut Squash Ravioli, Spiced St. Bernardus Maple Aioli

SALADS

Roasted Pear Salad 14

Garden to Be Arugula, Frisée, Spinach, Garden to Be Roasted Pears, Red Onion, Candied Walnuts, Dried Cranberries, Roth Moody Blue, Maple-Bourbon Vinaigrette
(Add Steak, Duck Breast, or Honey Seared Salmon +10, Nueske's Smoked Turkey +4)

Belgian Salad 11

Frisée, Grilled Endive, Crumbled Egg, Apple, Almond, Nueske's Bacon, Apple Cider Vinaigrette
(Add Steak, Duck Breast, or Honey Glazed Salmon +10, Nueske's Smoked Turkey +4)

SOUP

Coconut Carrot Ginger 6

CHEESE

Choose 3 16

Choose 5 25

Served with Candied Nuts, MSCo Baguette, Sunset Apiaries Raw Honey, Potter's Crackers
(Add Charcuterie +4)

UPLANDS CHEESE, WI

PLEASANT RIDGE RESERVE

Nutty, grassy flavor
(Raw Milk)

HOOK'S CHEESE, WI

TEN YEAR CHEDDAR

Very sharp, our best-selling cheese

MARIEKE, WI

SMOKED GOUDA

Hickory smoked, rich and full-flavored

BLEU MONT DAIRY, WI

BANDAGED CHEDDAR

Funky, cave-aged 14 months

ROTH CHEESE, WI

MOODY BLUE

Creamy, subtly smoky hint of roasted nuts

EL PICONERO, SPAIN

BLACK BEER SHEEP CHEESE

Classic sheep's milk cheese made with porter ale

FEATURED CHEESE

Ask your server about our featured cheese

ENTRÉES

Steak Frites* 21

8oz. Flat Iron, Market Vegetables, Cabernet Sauce

Moules et Frites 17

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

Cherry-Balsamic Roasted Duck 22

Maple Leaf Farm Duck Breast, Door County Cherry Glaze, Wild Rice, Local Roasted Squash, Mushroom Mike Mushrooms

Honey Seared Salmon 23

Seared Faroe Island Salmon, Honey, Herb Roasted Local Potatoes, Pan Seared Brussel Sprouts, Ginger-Black Pepper Aioli

Saffron Corn Risotto 19

Risotto, Alsum Sweet Corn, Saffron Cream, Fresh Herbs, Garden to Be Micro Greens
(Add Steak, Duck Breast, or Honey Seared Salmon +10)

BURGERS

V Burger* 12.50

Highland Spring Farm Scottish Highland Beef, Muenster, Beer-Battered Onion Straws, Spinach, Tomato, Classic Aioli, on MSCo Sourdough

Fall V Burger* 13

Highland Spring Farm Beef, Straight Forward Farm Lamb, Smoked Gouda, Zestar Apples, Nutmeg Aioli, on Toasted MSCo Brioche Bun

See Choice of Sides under "Sandwiches"

SANDWICHES

Avocado BLT 10.50

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

Salmon BLT 13.50

Smoked Salmon, 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 MSCo Baguette
(Add Nueske's Smoked Turkey +4, Nueske's Bacon +2.50)

Roasted Squash 11.50

Local Roasted Squash, Spinach, Red Onion, Roth Moody Blue Cheese, Honey-Ginger Aioli, on Toasted MSCo Brioche Bun

Sandwiches and burgers include choice of side:

Mixed Greens Salad

Frites (+2.50)

Daily Side (+1)

Soup (+3)

Sandwiches come on sliced MSCo Sourdough Bread unless noted
Gluten Free Bread available (+2.50)

NO CASH PLEASE