

• 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 Farm Pork, *Highland Spring Farm* Beef, Caramelized Onion, Mushrooms, *St. Bernardus* Cream sauce

SOUP & SALAD

Asparagus Soup 6/4

Creamy Asparagus Soup with Sweet Peas, topped with Fennel and Toasted Almonds

Belgian Salad 13

Frisée, Grilled Endive, Crumbled Egg, Alsum Farm Apple, Almond, warm *Nueske's* Bacon, Apple Cider Vinaigrette
(Add *Maple Leaf Farm* Duck Breast +9)

Spring Salad 12

Spinach, Arugula, & Frisee with Strawberry, Red Onion, Toasted Almonds, and *Roth* buttermilk blue cheese, rhubarb ginger vinaigrette
(Add 6 oz flatiron steak +10)

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

NORDIC CREAMERY, WI **SMOKED CAPRIKO**

Semi-hard with a smooth, sweet and nutty flavor. Cow & Goat

BLEU MONT DAIRY, WI **BANDAGED CHEDDAR**

Funky, cave-aged 14 months

ROELLI, WI **RED ROCK**

Rich Cheddar, slight blue vein

RHONE-ALPS, FRANCE

BREIBIROUSEE D' ARGENTAL
Classic sheep's milk cheese made with porter ale

Local purveyors we source from:

Straight Forward Farm, *Garden To Be*, *Elderberry Hill Farm*, *Maple Leaf Farms*, *Madison Sourdough*, *Mushroom Mike*, *Bleu Mont Dairy*, *Highland Spring Farm*, and more...

HOUSE SPECIALS

Steak Frites* 28

12oz. Flat Iron, Market Vegetables, Cabernet Sauce

Moule Et Frites 17

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

V Burger* 12.50

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

Croque Monsieur 12.50

(Croque Madame with Egg* +2)
Nueske's Smoked Ham, Gruyere, Bechamel, Tomato, on *MSCo* Sourdough Bread

ENTRÉES

Confit Duck 22

Maple Leaf Farm Duck leg and thigh, sauteed Asparagus, Snap Peas, Ramps, Mushroom Mike Mushrooms, New Potatoes, Roquefort & Dijon Aioli

Spring Lamb Stew 26

Straight Forward Farm marinated Lamb, Tomatoes, Herbs, French Flageolet beans, Toasted *Madison Sourdough* Baguette

Rainbow Trout 21

Pan Fried *Rushing Waters* Trout, *Elderberry Hill Farm* Spinach, Arugula, Frisée, Lentils, Lemon Caper Cream Dressing

Preserved Lemon & Herbed Risotto 19

Creamy Risotto with *Sartori* Parmesan, Mascarpone, Fresh Herbs, Preserved Lemon

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)

Sandwiches and burgers include choice of side:

Mixed Greens Salad

Frites (+2.50)

Soup Du Jour (+3)

Sandwiches come on sliced *MSCo* Sourdough Bread unless noted.

Gluten Free Bread available (+2.50)

Thirsty? We sell beer and wine to-go!

Check out our list of bottles and cans available to-go at retail prices: brasseriev.com/drinks/