



MADISON CAPITOL EAST

# BRUNCH

Saturday  
AND Sunday

10:00AM  
TO 3:00PM

## COCKTAILS

### BLOODY MARY

Tito's Vodka and our award winning Bloody Mary mix. 8

### WOO GIRL 2.0




Hendricks Gin, St. Germaine, Cava, lime juice, Bitter Truth cucumber bitters. 11

### FRIENDS OF DOROTHY

Plantation Pineapple rum, house-made grenadine, mint, lime ginger beer, bitters. 9

### MIMOSA 8

*Bottomless*  
**\$15 Mimosas**

	INDICATES THE MENU ITEM IS SPICY
	INDICATES THE MENU ITEM IS VEGETARIAN
	INDICATES THE MENU ITEM IS GLUTEN FREE

\*Whether dining out or eating at home, consuming raw or under cooked meats, fish, egg and poultry may increase your chance of contracting a food borne illness.

Ask your server about our gluten free options

## BRUNCH ENTREES

### AMERICAN BREAKFAST

Choice of meat or roasted vegetables, 2 eggs your way, your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes, & Texas toast. 9  
*Substitute grilled salmon +4*

### FRENCH TOAST STICKS

6 French toast sticks topped with whipped cream and strawberries. Served with maple syrup. 8.50

### BISCUITS AND GRAVY

Buttermilk biscuits topped with sausage gravy. Served with a fried egg & your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes. 9

### BACON BURRITO

Jones Dairy Bacon, scrambled eggs, black beans, hash browns, rice, & pico de gallo. Topped with VBC queso and green onions. 10

### PULLED PORK BURRITO

House-smoked pulled pork, scrambled eggs, black beans, hash browns, rice, & pico de gallo. Topped with VBC queso and green onions. 10

### VEGGIE BURRITO

Roasted mushrooms, caramelized onions, scrambled eggs, black beans, hash browns, rice, & pico de gallo. Topped with VBC queso and green onions. 10

### EGG HAM & CHEESE SAMMIE

Heritage Farms ham, fried egg, American and Swiss cheese on sourdough, served with your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes. 11

### BREAKFAST BURGER

A knife & fork burger laid on Texas toast with a Knoche's beef patty\* topped with egg, bacon, hash brown patty, American & pepper jack cheese. Smothered in sausage gravy. 13.5

## SALADS

Add: fried egg +1, grilled chicken +3.50, burger patty +5, salmon+7, steak +7

### CAESAR SALAD

A more traditional approach. Romaine lettuce, Parmesan, focaccia croutons, anchovies, roasted tomato, house-made Caesar dressing. 11

### BLACKENED SALMON SALAD

Mixed greens, blackened salmon filet, cucumbers, strawberries, blueberries, feta, candied nuts, & green goddess dressing. 15

### THAI SALAD

Romaine lettuce, grilled chicken, radishes, green onions, avocados, cashews, wontons, sweet chili sauce, & spicy peanut cilantro sauce. 12.75

## SOUP

### SOUP OF THE DAY

Ask about our house-made daily selection. Cup 3.50

## SIDES

### JONES DAIRY BACON 3

### JONES DAIRY SAUSAGE 3

### 2 EGGS YOUR WAY 2

### BREAKFAST POTATOES 2.5

### TEXAS TOAST 2

### MIXED GREENS 2.5

## BRUNCH APPS

### NACHOS 🌶️

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, queso, & sour cream. Drizzled with chipotle peach BBQ. 12

### CHEESE CURDS ✓

Classic breaded white cheddar cheese curds made with cheese from Ellsworth, WI. Served with ranch. 8.75

### VBC PRETZELS ✓

Two house-made soft pretzels. Served with beer mustard & VBC queso. 7.5

### RIP RIP CHICKEN

Bone-in chicken wings or boneless deep fried chicken thigh bites tossed in your choice of chipotle peach BBQ, Buffalo, spicy garlic, Thai peanut sauce, or dry rub. Served with celery & choice of ranch or bleu cheese dressing. 10

## FLTBREADS

GF Substitute a gluten free, crust on any flatbread for +3.00

### SAUSAGE AND PEPPERONI 🌶️

Tomato sauce with mozzarella, hand-pulled sausage, & grilled pepperoni. 11.25

### MARGHERITA ✓

Pesto aioli, heirloom tomato, house-made fresh mozzarella, and fresh basil. Finished with pine nuts & a balsamic reduction. 11.25

### CHEESE ✓

Tomato sauce with mozzarella. 10

## SIDES

DIPPER FRIES  
SWEET POTATO FRIES  
ROASTED GARLIC MASHED POTATOES  
Beef gravy on request  
ASPARAGUS  
CREAMY COLESLAW  
COTTAGE CHEESE

## SANDWICHES & WRAPS

Served with your choice of side  
GF Substitute our regular bun for a gluten free option +1.50

### TURKEY PANINI MELT

Turkey, cheddar, bacon, lettuce, tomato, & avocado aioli pressed in sourdough bread. 11.75

### CRISPY BUFFALO CHICKEN SANDWICH 🌶️

Two breaded and fried chicken thighs tossed in Buffalo sauce with American & pepper jack cheese, lettuce, tomato, onion, & ranch on a brioche bun. 11.5

### CAPRESE PANINI ✓

Fresh mozzarella, pesto aioli, oven roasted tomato, caramelized onion, basil, & a balsamic reduction pressed in sourdough bread. 11.25

### CHICKEN BACON RANCH WRAP

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, & black pepper aioli in a garlic & herb tortilla. Spice it up by adding buffalo sauce at no extra charge. 11

### WISCONSIN FISH SANDWICH

VBC beer battered deep fried cod, with American cheese, lettuce, tomato, & onion on a brioche bun. Served with VBC tartar sauce. 11

### THE REUBEN

Beer-braised corned beef, fresh sauerkraut, Swiss, spicy brown mustard, & 1000 island dressing on marble rye. 12

### STEAK SANDWICH

Chef's cut steak, roasted mushrooms, caramelized onions, Swiss cheese, horseradish mayo, lettuce, tomato, & onion. Served on a corn meal dusted kaiser roll. 13.5

### SALMON SANDWICH

Grilled salmon, tomato jam, greens, pickled fennel, red onion, & lemon dill aioli. 15.5

## SAUCES

ALL \$1 EACH:

Western, Ranch, Caesar, Spicy Peanut Cilantro, 1000 Island, Avocado Aioli, Beer Mustard, Black Pepper Aioli, Fresh Salsa, Pesto Aioli, Roasted Garlic Aioli, VBC Queso, Buffalo, Chipotle Peach BBQ, Sweet Chili, Tartar

## ENTREES

### FISH & CHIPS

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, and your choice of fries, tater tots or asparagus. 13

### BBQ BAKED MAC & CHEESE 🌶️

Savory BBQ pork layered with cavatappi pasta & VBC queso. Topped with pretzel bread crumbs then baked to perfection. 13.75 GF UPON REQUEST \$1.50

### RIP RIP CHEESY MAC 🌶️

Buffalo tossed rip rip chicken, atop VBC queso mac, and jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onion. 14.5

### STROGANOFF

Wide cut egg noodles tossed in a porcini sauce. Topped with grilled top sirloin\* & French fried onions. 16

### GRILLED SALMON

Grilled salmon\* served with jasmine rice and asparagus. 16

### FISH TACOS 🌶️

VBC beer battered fried cod in flour tortillas topped with creamy slaw, hoodoo voodoo sauce, & salsa. Served with rice & beans. 13



WE CHOOSE LOCAL SOURCES FOR OUR INGREDIENTS WHEN POSSIBLE

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