



MADISON CAPITOL EAST

# BRUNCH

Saturday  
& Sunday

10:00AM TO 3:00PM

## COCKTAILS

### BLOODY MARY

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

### STOP! HAMMER THYME

Rum, Yellow Chartreuse, hibiscus-thyme syrup, lemon, bitters. 9

### FRIENDS OF DOROTHY

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

### BOTTOMLESS MIMOSAS 15

2.5 hour limit.

### MIMOSA 8

## 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  
Cheesy Hashbrowns 3.5



INDICATES THE MENU ITEM IS SPICY



INDICATES THE MENU ITEM IS VEGETARIAN



INDICATES THE MENU ITEM IS GLUTEN FREE

## 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*

### 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. 14

### BREAKFAST FLATBREAD

Eggs, bacon, garlic aioli, green onion, tomatoes, cheddar jack cheese. 11.25

## SALADS

*Add: fried egg +1, grilled chicken +3.50, salmon+7, steak +7*

### CAESAR SALAD

A more traditional approach. House-made Caesar dressing, romaine, Parmesan, focaccia croutons, anchovies, & roasted tomato. 11

### BLACKENED SALMON SALAD

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

### THAI SALAD

Grilled chicken, spicy peanut cilantro sauce, romaine, radish, green onion, avocado, cashews, sweet chili sauce, & wontons. 12.75

## SOUP

### SOUP OF THE DAY

Ask about our house-made daily selection. Cup 4 | Bowl 6

## BRUNCH APPS

### NACHOS

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC 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

Fried chicken thigh bites tossed in your choice of chipotle peach BBQ, sweet chili, or Buffalo sauce. Served on a bed of creamy slaw with your choice of ranch or bleu cheese dressing. 10

\*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

## BURGERS

Served with your choice of side  
GF Substitute gluten free bun +1.5

### THE 803 🍴

Knoche's beef patty\* topped with house-made pepper jam, peanut butter, crumbled bacon, & American cheese served on a brioche bun. 13.5

### BIG SKY

Cowboy up with our tasty western-inspired burger! Knoche's beef patty\* topped with bacon, cheddar, fried onion rings, & VBC BBQ sauce on a brioche bun. 12.5

### BLACK & BLEU

Knoche's beef patty\* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & roasted garlic aioli on a brioche bun. 13.5

### BUILD YOUR OWN

Knoche's beef patty\* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun. 10.25

Add another patty +6

### Substitute

Jones Veggie patty +3  
Chicken Chicken. *No charge*

### Choice of cheese:

Cheddar, Swiss, American, pepper jack, bleu cheese, jalapeño cream cheese, mozzarella, & VBC queso. +.85 each.

**Choice of toppings:** Bacon, fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, & black beans. +1.50 each.



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## SANDWICHES & WRAPS FLTBREADS

GF Substitute gluten free crust +3

### SAUSAGE AND PEPPERONI 🍴

Tomato sauce with mozzarella, hand-pulled sausage, & grilled pepperoni. 11.75

### MARGHERITA V

Pesto aioli, heirloom tomato, house-made mozzarella, and fresh basil. Finished with pine nuts & a balsamic reduction. 11.75

### CHEESE V

Tomato sauce with mozzarella. 10.5

Served with your choice of side

GF Substitute gluten free bun +1.5

### TURKEY PANINI MELT

Turkey, bacon, cheddar, lettuce, tomato, & avocado aioli pressed in sourdough bread. 12.5

### 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. 12.25

### CAPRESE PANINI V

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

### CHICKEN BACON RANCH WRAP

Crispy chicken tossed with ranch, bacon, lettuce, tomato, & cheddar cheese in a garlic & herb tortilla. 11.75

🍴Spice it up by adding Buffalo sauce at no extra charge.

## SIDES

SIDEWINDER FRIES  
SWEET POTATO FRIES  
MASHED POTATOES

*Beef gravy on request*

CHEF'S VEGETABLE  
CREAMY COLESLAW  
COTTAGE CHEESE

## DIPS

\$1 EACH:  
ROASTED GARLIC AIOLI,  
AVOCADO AIOLI, PESTO  
AIOLI, BEER MUSTARD, VBC  
QUESO, FRESH SALSA,  
CHIPOTLE PEACH BBQ,  
VBC BBQ, SWEET CHILI,  
BUFFALO, VINTAGE SAUCE,  
NOCHE SAUCE, CAJUN MAYO,  
& TARTAR

## DRESSINGS

\$1 EACH:  
WESTERN,  
RANCH,  
CAESAR  
SPICY PEANUT  
CILANTRO, &  
1000 ISLAND

## ENTREES

### BEER BATTERED COD

BC beer-battered cod, served with creamy slaw, tartar sauce, & choice of side. 13

### BBQ BAKED MAC & CHEESE 🍴

Savory BBQ pork layered with cavatappi pasta & VBC queso. Topped with pretzel bread crumbs then baked to perfection. 14  
GF UPON REQUEST +1.5

### RIP RIP CHEESY MAC 🍴

Buffalo-tossed Rip Rip Chicken, atop VBC queso mac, & 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. 16.5

### GRILLED SALMON

Grilled salmon\* served with mashed potatoes, & chef's vegetables. 17

### FISH TACOS 🍴

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