



MADISON CAPITOL EAST

BRUNCH

Saturday
& Sunday

10:00AM TO 3:00PM

COCKTAILS

BLOODY MARY

State Line Distillery vodka and our two-time award winning Bloody Mary mix. 9

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 16

2.5 hour limit.

MIMOSA 8

SIDES

Bacon 3

Sausage 3

2 eggs your way 2

Breakfast potatoes 2.5

Texas toast 2

Mixed greens 2.5

Cheesy Hashbrowns 3.5

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 +5

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. 11

BACON BURRITO

Bacon, scrambled eggs, black beans, hash browns, rice, & pico de gallo. Topped with VBC queso and green onions. 11.5

PULLED PORK BURRITO

House-smoked pulled pork, scrambled eggs, black beans, hash browns, rice, & pico de gallo. Topped with VBC queso and green onions. 11.5

VEGGIE BURRITO

Roasted mushrooms, caramelized onions, scrambled eggs, black beans, hash browns, rice, & pico de gallo. Topped with VBC queso and green onions. 11.5

EGG HAM & CHEESE SAMMIE

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 7oz. beef patty* topped with egg, bacon, hash brown patty, American & pepper jack cheese. Smothered in sausage gravy. 15.5

BREAKFAST FLATBREAD

Eggs, bacon, garlic aioli, green onion, tomatoes, cheddar jack cheese. 12.5

SALADS

Add: fried egg +1, grilled chicken +5, salmon +8, steak +10

CAESAR SALAD

A more traditional approach. House-made Caesar dressing, romaine, Parmesan, focaccia croutons, & roasted tomato. 11
add anchovies +1

BLACKENED SALMON SALAD

Mixed greens, blackened salmon filet*, cucumbers, strawberries, blueberries, feta, candied nuts, & green goddess dressing. 17

THAI SALAD

Grilled chicken, spicy peanut cilantro sauce, romaine, radish, green onion, avocado, cashews, sweet chili sauce, & wontons. 14

SOUP

SOUP OF THE DAY

Ask about our house-made daily selection. Cup 4.5 | Bowl 6

CHICKEN TORTILLA

Topped with cheddar jack cheese, fried tortilla, green onion, & sour cream. Cup 4.5 | 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. 14

CHEESE CURDS




Classic breaded white cheddar cheese curds made with cheese from Ellsworth, WI. Served with ranch. 9.5

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, garlic Parmesan, sweet chili, spicy garlic or Buffalo sauce. Served on a bed of creamy slaw with your choice of ranch or bleu cheese dressing. 11

	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

BURGERS

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

THE 803 🌶️

Knoche's 7oz. beef patty* topped with house-made pepper jam, peanut butter, crumbled bacon, & American cheese served on a brioche bun. 14.5

BIG SKY

Cowboy up with our tasty western-inspired burger! Knoche's 7oz. beef patty* topped with bacon, cheddar, fried onion rings, & VBC BBQ sauce on a brioche bun. 14.5

BLACK & BLEU

Knoche's 7oz. beef patty* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & roasted garlic aioli on a brioche bun. 14.5

BUILD YOUR OWN

Knoche's 7oz. beef patty* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun. 11

Add another patty +7

Substitute

Veggie patty +3 or Chicken. *No charge*

Choice of cheese:

Cheddar, Swiss, American, pepper jack, bleu cheese, jalapeño cream cheese, mozzarella, & VBC queso. +1.25 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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FLATBREADS

GF Substitute gluten free crust +4

SAUSAGE AND PEPPERONI 🌶️

Tomato sauce with mozzarella, hand-pulled sausage, & grilled pepperoni. 12.5

MARGHERITA V

Pesto aioli, heirloom tomato, house-made mozzarella, and fresh basil. Finished with pine nuts & a balsamic reduction. 12.5

CHEESE V

Tomato sauce with mozzarella. 11.5

Served with your choice of side

GF Substitute gluten free bun +1.5

TURKEY MELT

Turkey, bacon, cheddar, lettuce, tomato, & avocado aioli pressed in sourdough bread. 13

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. 13.5

CAPRESE MELT V

Fresh mozzarella, pesto aioli, oven roasted tomato, caramelized onion, basil, & balsamic reduction pressed in sourdough bread. 12.5

CHICKEN BACON RANCH WRAP

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, in a garlic & herb tortilla. Spice it up by adding buffalo sauce at no extra charge. 12.25

SIDES

SIDEWINDER FRIES MASHED POTATOES

Beef gravy on request

CHEF'S VEGETABLE CREAMY COLESLAW COTTAGE CHEESE TATER TOTS

DIPS

\$1.25 EACH:
ROASTED GARLIC AIOLI,
AVOCADO AIOLI, PESTO
AIOLI, BEER MUSTARD, VBC
QUESO, FRESH SALSA,
CHIPOTLE PEACH BBQ,
VBC BBQ, SWEET CHILI,
BUFFALO, VINTAGE SAUCE,
CAJUN MAYO, & TARTAR

DRESSINGS

\$1.25 EACH:
WESTERN
RANCH
CAESAR
SPICY PEANUT CILANTRO
BALSAMIC VINAIGRETTE
APPLE CIDER VINAIGRETTE

ENTREES

BEER BATTERED COD

VBC beer-battered cod, served with creamy slaw, tartar sauce, & choice of sidewinder fries, tater tots, or chef's vegetable. 14

BBQ BAKED MAC & CHEESE 🌶️

Savory BBQ pork layered with cavatappi pasta & VBC queso. Topped with pretzel bread crumbs then baked to perfection. 15.5 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. 16 GF UPON REQUEST +1.5

STROGANOFF

Wide cut egg noodles tossed in a marsala mushroom sauce. Topped with chef's choice cut steak* & French fried onions. 18

GRILLED SALMON

Grilled salmon* served with mashed potatoes & chef's vegetables. 18