



MADISON CAPITOL EAST

# BRUNCH

Saturday  
& Sunday

10:00AM TO 3:00PM

## COCKTAILS

### BLOODY MARY

Tito's Vodka and a special house-made bloody mix. 9

### AN ADULTS COFFEE

State Line Vodka, Kamora Coffee Liqueur, Rumchata, Twisted Path Chai Liqueur, Indigo coffee, almond milk, and vanilla 11

**BOTTOMLESS MIMOSAS** 17  
2.5 hour limit.

**MIMOSA** 9

## SIDES

Bacon 3  
Sausage 3  
2 eggs your way 3  
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

\*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. 10  
*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. 12

### PULLED PORK BURRITO

House-smoked pulled pork, scrambled eggs, black beans, hash browns, rice, & pico de gallo. Topped with VBC queso and green onions. 12

### VEGGIE BURRITO

Roasted mushrooms, caramelized onions, scrambled eggs, black beans, hash browns, rice, & pico de gallo. Topped with VBC queso and green onions. 12

### 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. 11.5

### 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. 16

### BREAKFAST FLATBREAD

Eggs, bacon, garlic aioli, green onion, tomatoes, cheddar jack cheese. 13

## SALADS

Add: fried egg +2, grilled chicken +6, salmon +10, steak +10

### CAESAR SALAD

A more traditional approach. House-made Caesar dressing, romaine, Parmesan, focaccia croutons, & roasted tomato. 12  
add anchovies +1

### THAI SALAD

Romaine lettuce, grilled chicken, radishes, green onions, avocados, cashews, wontons, sweet chili sauce, & spicy peanut cilantro sauce. 15.5

### SUMMER BERRY SALAD

Romaine, Montchevre goat cheese, raspberry, strawberry, blackberry, blueberry, radicchio, pickled shallot, candied cashew, & wild berry vinaigrette. 13 Add blackened salmon\* for \$10

## SOUP

### ZUPPA TOSCANA

Potato, shallot, garlic, ground pork, spinach, & cream. Cup 4.5 | Bowl 6.5

### SOUP OF THE DAY

Ask about our house-made daily selection. Cup 4.5 | Bowl 6.5

## BRUNCH APPS

### NACHOS

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC jalapeño queso, & sour cream. Drizzled with chipotle peach BBQ. Half 10 | Full 15

### CHEESE CURDS

Classic breaded white cheddar cheese curds. Served with ranch. 10.5

### VBC PRETZELS

Two house-made soft pretzels. Served with beer mustard & VBC jalapeño queso. 9.5

### RIP RIP CHICKEN

Deep fried chicken thigh bites tossed in your choice of chipotle peach BBQ, Buffalo, garlic Parmesan, & choice of ranch or bleu cheese dressing. 12.5

## BURGERS

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

### HOME GROWN

Locally sourced 7 oz. beef patty\* topped with white cheddar, fresh apple, arugula, & Garlic Parmesan Aioli. Drizzled with an apple cider reduction and served on a brioche bun. 16

### BIG SKY

Cowboy up with our tasty western-inspired burger! Locally sourced 7 oz. beef patty\* topped with bacon, cheddar, fried onion rings, & VBC BBQ sauce on a brioche bun. 15.5

### BLACK & BLEU

Locally sourced 7 oz. beef patty\* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & roasted garlic aioli on a brioche bun. 15.5

### BUILD YOUR OWN

Locally sourced 7 oz. beef patty\* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun. 12.5

Add another patty +7 Add Bacon +3

### Substitute

Veggie patty 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. +2 each.



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## FLATBREADS

GF Substitute gluten free crust +4

### TUSCAN FLATBREAD V

Garlic lemon oil, sun-dried tomato pesto, spring radish, pickled watermelon radish, fresh mozzarella, feta, basil, & arugula topped with a balsamic drizzle. 14.5

### SAUSAGE AND PEPPERONI 🍖

Tomato sauce with mozzarella, hand-pulled sausage, & grilled pepperoni. 14.5

### CHEESE V

Tomato sauce with mozzarella. 13

Served with your choice of side

GF Substitute gluten free bun +1.5

### TURKEY PANINI

Turkey, bacon, cheddar, lettuce, tomato, & avocado aioli pressed in sourdough bread. 13.5

### 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. 15

### SPINACH & PESTO PANINI V

Local Muenster cheese, tomato basil pesto, spinach, pickled shallot, & garlic parmesan aioli pressed in sourdough bread. 14

### CHICKEN BACON RANCH WRAP

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, & herb tortilla. Spice it up by adding buffalo sauce at no extra charge. 14

### WISCONSIN FISH SANDWICH

VBC beer battered fried cod, with American cheese, tartar sauce, lettuce, tomato, & onion on a brioche bun. 14.75

## SANDWICHES & WRAPS

## ENTREES

### BEER BATTERED COD

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, & your choice of sidewinder fries, tater tots or chef's vegetables. 16

### BBQ BAKED MAC & CHEESE 🍖

Savory BBQ pulled pork layered with cavatappi pasta & VBC jalapeño queso. Topped with pretzel bread crumbs then baked to perfection. 16.75 GF UPON REQUEST \$1.50

### RIP RIP CHEESY MAC 🍖

Buffalo tossed rip rip chicken, atop cavatappi pasta layered in VBC jalapeño queso & jalapeno cream cheese. Topped with ranch, bleu cheese crumbles, & green onion. 17 GF UPON REQUEST \$1.50

### CITRUS GLAZED SALMON

Citrus glazed grilled salmon\* served with chef's vegetables and cilantro rice. 22

## SIDES

Sidewinder Fries

Tater Tots

Mashed Potatoes

*Beef gravy on request*

Chef's Vegetable

Creamy Coleslaw

Cottage Cheese

Cilantro Rice

## DRESSINGS

Avocado Aioli

Beer Mustard

Fresh Salsa

Pesto Aioli

VBC Jalapeño Queso

Buffalo

Chipotle Peach BBQ

\$1.50 EACH

Sweet Chili

Tartar

Garlic Parmesan Aioli

VBC BBQ

Cajun Mayo

Roasted Tomatillo Aioli

Sundried Tomato - Pesto Aioli

## DIPS \$1.50 EACH

Western

Ranch

Caesar

Spicy Peanut Cilantro

Balsamic Vinaigrette

Wild Berry Vinaigrette

Bleu Cheese