



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.



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

SIDES

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

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

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
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

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

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

ENTREES

FISH & CHIPS
VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, and your 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. 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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Alert your server of any food allergies.