



MADISON WEST
BRUNCH
SATURDAY & SUNDAY 10:00AM TO 3:00PM

COCKTAILS

VINTAGE BLOODY MARY 7
 Absolut Peppar, Absolut Citron, and Remedy Bloody Mix

BOTTOMLESS MIMOSAS 15
 Your choice of Orange, Cranberry or Pineapple Juice

PEAR-FECTION! 9
 Bombay Sapphire, Mathilde Poire, Canton Ginger Liqueur, Cava

DEDICATION BLACK VELVET 10
 Our award-winning Dubbel topped with Cava

SIDES

JONES DAIRY BACON 3
JONES DAIRY SAUSAGE 3
2 EGGS YOUR WAY 2
TEXAS TOAST 2
DINNER SALAD 2.5
TATER TOTS 2.5

*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 Jones Dairy bacon, sausage, or roasted vegetables. 2 eggs your way, 2 pieces texas toast, & tater tots. 9

FRENCH TOAST STICKS
 House-made French toast sticks topped with whipped cream and strawberries. Served with maple syrup. 8.50

CHICKEN & WAFFLES
 Two waffle-breaded & fried boneless chicken thighs smothered in country-style sausage gravy. Served with Weiss-Nix waffles & real maple syrup. 12.75

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 PANINI
 Heritage Farms ham, fried egg, black pepper aioli, American and Swiss cheese on sourdough, served with choice of side. 11

CHEF'S SPECIAL
 Ask your server for this week's details. No substitutions, please. 12

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

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

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, roasted tomato, house-made Caesar dressing. 10 Add anchovies +1

CURRY CHICKEN SALAD GF
 Kale cabbage blend, roasted sweet potatoes, tomatoes, bell peppers, red onions, goat cheese, dried cranberries, roasted pumpkin seeds, cilantro crema dressing 12.75

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 | Bowl 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 V
 Classic breaded white cheddar cheese curds made with cheese from Ellsworth, WI. Served with ranch. 9

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

RIP RIP CHICKEN
 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

FLATBREADS

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 V

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

CHEESE V

Tomato sauce with mozzarella. 10

Served with your choice of side

GF Substitute our regular bun for a gluten free option +1.50

POPPER 🌶️

Knoche's beef patty* topped with roasted jalapeño cream cheese, fried jalapeño slices, & a candied bacon spread on a brioche bun. 12.25

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

BLACK & BLEU

Knoche's beef patty* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & roasted garlic aioli on a brioche bun. 13

BUILD YOUR OWN*

Fresh Knoche's patty* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun 9.75

Add or Sub:

Add another patty. 6

Sub Jones Veggie patty. 3

Sub Chicken

Sub Gluten free bun 3 **GF**

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. 1.5 each.

BURGERS

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. 12

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 V

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. 11.5
Spice it up by adding buffalo sauce at no extra charge.

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

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



WE CHOOSE LOCAL SOURCES FOR OUR INGREDIENTS WHEN POSSIBLE

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

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ENTREES

FISH & CHIPS

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, and your choice of fries, tater tots or chef's vegetable. 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 1.5

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

GRILLED SALMON

Grilled salmon* served with garlic mashed potatoes, & chef's vegetable. 16

SAUCES

ALL \$1 EACH:

WESTERN, RANCH, CAESAR, SPICY PEANUT CILANTRO, APPLE CIDER VINAIGRETTE, 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, VBC BBQ, CILANTRO CREMA, HONEY MUSTARD VINAIGRETTE

SIDES

SIDEWINDER FRIES

TATER TOTS

SWEET POTATO FRIES

ROASTED GARLIC MASHED POTATOES

BEEF GRAVY AVAILABLE UPON REQUEST

CHEF'S VEGETABLES

CREAMY COLESLAW

COTTAGE CHEESE