



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 16

PARDON MY FRENCH ROAST 9.5

Jim beam, State Line Coffee liqueur, creme de cacao, Scardey Cat Stout

DEDICATION BLACK VELVET 10

Our award-winning Dubbel topped with Cava

SIDES

- Bacon 3
- Sausage 3
- 2 eggs your way 2
- Texas toast 2
- Cheesy hashbrowns 3.5
- Mixed greens 2.5
- Breakfast potatoes 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 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

CHICKEN & WAFFLES

Two breaded & fried boneless chicken thighs smothered in country-style sausage gravy. Served with waffles & local maple syrup. 13.75

BISCUITS AND GRAVY

Buttermilk biscuits topped with sausage gravy. Served with fried eggs & your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes. 11

PULLED PORK BURRITO

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

VEGGIE BURRITO

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

EGG HAM & CHEESE PANINNI

Ham, fried egg, avocado aioli, American and Swiss cheese on sourdough, served with choice of side. 11

BREAKFAST BURGER

A knife & fork burger laid on Texas toast with a Knoche's 7oz. beef patty* topped with egg, bacon, tater tots, American & pepper jack cheese. Smothered in sausage gravy. 15.5

BREAKFAST FLATBREAD

Eggs, bacon, garlic herb cheese spread, 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

THAI SALAD

Romaine lettuce, grilled chicken, radishes, green onions, avocados, cashews, wontons, sweet chili sauce, & spicy peanut cilantro sauce. 14

BLACKENED SALMON SALAD

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

HOUSE SALAD

Lettuce, carrots, cucumbers, tomatoes, red onions, shredded cheese, croutons, & choice of dressing Small 4.75 | Large 8

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, queso, & sour cream. Drizzled with chipotle peach BBQ. 14

CHEESE CURDS V

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

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, garlic Parmesan, & choice of ranch or bleu cheese dressing. 11

FLATBREADS

GF Substitute gluten free crust +3

SAUSAGE AND PEPPERONI 🌶️

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

MARGHERITA V

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

CHEESE V

Tomato sauce with mozzarella. 11.5

BURGERS

Served with your choice of side

GF Substitute our regular bun for a gluten free option +1.5

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, & garlic Parmesan aioli on a brioche bun. 14.5

HOME GROWN

Knoche's 7oz. beef patty* topped with white cheddar, fresh apple, arugula, & Garlic Parmesan Aioli. Drizzled with an apple cider reduction and served on a brioche bun. 15

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.

SANDWICHES & WRAPS

Served with your choice of side

GF Substitute our regular bun for a gluten free option +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, & a balsamic reduction pressed in sourdough bread. 12.5

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. 12.25

WISCONSIN FISH SANDWICH

VBC beer battered fried cod, with American cheese, tartar sauce, lettuce, tomato, & onion on a brioche bun. 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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Alert your server of any food allergies.

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. 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

GRILLED SALMON

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

SIDES

SIDEWINDER FRIES

TATER TOTS

MASHED POTATOES

Beef gravy on request

CHEF'S VEGETABLES

CREAMY COLESLAW

COTTAGE CHEESE

DRESSINGS

\$1.25 EACH:

Western, Ranch, Caesar, Spicy Peanut Cilantro, 1000 Island, Balsamic Vinaigrette, & Green Goddess

DIPS

\$1.25 EACH:

Avocado Aioli, Beer Mustard, Fresh Salsa, Pesto Aioli, VBC Queso, Buffalo, Chipotle Peach BBQ, Sweet Chili, Tartar, Garlic Parmesan Aioli, VBC BBQ, & Cajun Mayo