

# Menu

## APPETIZERS

### **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

### **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. 12.5

### **VBC PRETZELS** V

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

### **FRIED CHEESE CURDS** V

Classic breaded white cheddar cheese curds. Served with ranch. 11

## SALADS

*Add  
grilled chicken +6  
salmon +10  
steak +10*

### **CAESAR SALAD**

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

### **THAI SALAD** 🌱

Grilled chicken, spicy peanut cilantro sauce, romaine, radish, green onion, avocado, cashews, sweet chili sauce, & wontons. 15.5

### **SUMMER BERRY SALAD** V

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

### **HOUSE SALAD**

Lettuce, carrots, cucumbers, tomatoes, red onions, shredded cheese, croutons, & choice of dressing. Small 5.25 | Large 9

## FLATBREADS

*Substitute  
gf 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 & PEPPERONI**

Tomato sauce with mozzarella, sausage, & grilled pepperoni. 14.5

### **CHEESE**

Tomato sauce with mozzarella. 13

## SOUP

### **ZUPPA TOSCANA**

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

### **SOUP OF THE DAY**

Ask about our chef's daily house-made soup.  
Cup 4.5 | Bowl 6.5

\*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.



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## SANDWICHES AND WRAPS

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*Served with choice of side*

### **TURKEY MELT**

Turkey, cheddar, bacon, lettuce, tomato, & avocado aioli pressed in sourdough bread. 14

### **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. 14

### **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

### **SONOMA CHICKEN SALAD WRAP**

Baked chicken, grapes, apple, poppyseed, celery, walnuts, feta cheese, & honey aioli with fresh greens, & tomato in a whole wheat wrap. 14

### **BLUEGILL PO'BOY** 🍴

Breaded and fried bluegill, shredded lettuce, tomato, red onion, & Cajun mayo on a Milano roll. 16

### **NASHVILLE HOT CHICKEN** 🍴

Fried chicken breast, Nashville hot sauce, brown sugar-honey glaze, roasted tomatillo aioli, & pickles 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

### **WISCONSIN FISH SANDWICH**

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

### **VINTAGE DIP**

House roasted & shaved beef, roasted mushrooms, caramelized onions, & Swiss cheese on a Milano roll. Served with au jus on the side. 16

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## BURGERS

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*Served with choice of side*

*Substitute GF bun + 1.5*

### **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, & garlic Parmesan aioli on a brioche bun. 15.5

### **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

### **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 jalapeño queso. +1.25 each.

#### **Choice of toppings:**

Fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, & black beans. +2 each.

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## ENTREES

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### 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. 18

### 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 fried chicken thigh bites 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

### STROGANOFF

Wide cut egg noodles tossed in a wild mushroom au poivre sauce. Topped with grilled New York strip\* & house fried onion strings. 20

### CITRUS GLAZED SALMON

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

### BLUEGILL BASKET

Lightly breaded & deep fried. Served with tartar sauce, VBC creamy coleslaw, & your choice of side. 18.5

### WILD MUSHROOM PAPPARDELLE

Pappardelle tossed in a garlic basil cream sauce with wild sauteed mushrooms. Topped with roasted tomato & shaved Parmesan cheese. 15

*Ask about our Dessert Menu!*





**VINTAGE**  
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**Vintage Brewing Co.**  
**Madison West**  
674 South Whitney Way  
Madison, WI

**Vintage Brewing Co.**  
**Capitol East**  
803 East Washington  
Madison, WI

**Vintage Brewing Co.**  
**Sauk Prairie**  
600 Water Street  
Sauk City, WI

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

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