



MADISON WEST

BRUNCH

Saturday
& Sunday

10:00AM TO 3:00PM

COCKTAILS

VINTAGE BLOODY MARY 9
House-made Bloody Mix

BOTTOMLESS MIMOSAS 17

PARDON MY FRENCH ROAST 11
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 3
Texas toast 2
Cheesy hashbrowns 3.5
Mixed greens 2.5
Breakfast potatoes 2.5

BRUNCH ENTREES

AMERICAN BREAKFAST
Choice of bacon or sausage, 2 eggs your way, your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes, & Texas toast. 10
Substitute grilled salmon +5

CHICKEN & WAFFLES
Two breaded & fried boneless chicken thighs smothered in country-style sausage gravy. Served with waffles & local maple syrup. 14.5

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. 12

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

EGG HAM & CHEESE PANINNI
Ham, fried egg, avocado aioli, American and Swiss cheese on sourdough, served with choice of side. 11.5

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. 16

BREAKFAST FLATBREAD
Eggs, bacon, garlic herb cheese spread, 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 V
Romaine, Montchevre goat cheese, raspberry, strawberry, blackberry, blueberry, radicchio, pickled shallot, candied cashew, & wild berry vinaigrette. 13 Add blackened salmon* for \$10

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

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

VBC PRETZELS V
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

*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

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

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! 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 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.

SANDWICHES & WRAPS

Served with your choice of side

GF Substitute our regular bun for a gluten free option +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



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

*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.

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. 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 Vegetables

Creamy Coleslaw

Cottage Cheese

Cilantro Rice

DRESSINGS

\$1.5 EACH:

Western, Ranch, Caesar, Bleu Cheese, Spicy Peanut

Cilantro, Balsamic Vinaigrette, Wild Berry Vinaigrette

DIPS

\$1.5 EACH:

Avocado Aioli, Beer Mustard, Fresh Salsa, Pesto Aioli,

VBC Jalapeño Queso, Buffalo, Chipotle Peach BBQ Sweet

Chili, Tartar, Garlic Parmesan Aioli, VBC BBQ, Spicy

Garlic, Boom Boom, Sundried Tomato - Pesto Aioli,

Roasted Tomatillo Aioli