



SAUK PRAIRIE

BRUNCH

Saturday & Sunday 10:00AM TO 3:00PM

COCKTAILS

BLOODY MARY

Vodka and our house-made Bloody Mary mix. 8

MIMOSA

Orange juice and Cava. 7


RHUBARB & GINGER

MIMOSA

Rhubarb and ginger infused Gin with orange juice and Cava. 10

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

	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.

Ask your server about our gluten free options



WE CHOOSE LOCAL SOURCES FOR OUR INGREDIENTS WHEN POSSIBLE

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

House-made 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 fried eggs & 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, roasted tomato, house-made Caesar dressing. 10 Add anchovies +1

SALMON SALAD **GF**

Grilled salmon, roasted beets, romaine, chevre, apple cider vinaigrette, almond puree, apples, radish, & candied almonds. 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 | 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

Bone-in chicken wings or 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

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

BURGERS

Served with your choice of side

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

FIRE ON THE RIVER

Knoche's beef patty* topped with Carr Valley one year aged cheddar, pickle, bacon, whole grain beer mustard, and ketchup on a brioche bun. 12.75

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 patty grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun. 10
Add another patty: \$6

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. \$1.50 each.

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

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

SIDES

SIDEWINDER FRIES

BEER BATTERED THICK CUT FRIES

TATOR TOTS

SWEET POTATO FRIES

ROASTED GARLIC MASHED POTATOES

BEEF GRAVY AVAILABLE UPON REQUEST

CHEF'S VEGETABLES

CREAMY COLESLAW

COTTAGE CHEESE

ENTREES

FISH & CHIPS

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, and your choice of fries, tater tots or asparagus. 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 chef's choice cut* & French fried onions. 16

GRILLED SALMON

Grilled salmon* served with jasmine rice and asparagus. 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, Garlic Parmesan, Spicy Garlic, & Lemon Dill Aioli

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