



APPETIZERS

Loaded Potato Bites

Whipped potatoes with aged white cheddar, bacon bits, and green onion, breaded and fried. Served with black pepper aioli and housemade ranch. 10.5

Asian Pork Belly Bites

Braised pork belly, breaded then deep fried and tossed in sweet chili sauce. Served with wasabi aioli. 9.5

Nachos

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC queso, and sour cream. Drizzled with chipotle peach BBQ. 11.5

Rip Rip Chicken

Deep fried chicken thigh bites tossed in your choice of chipotle peach BBQ, garlic Parmesan, sweet chili, or Buffalo sauce. Served on a bed of creamy slaw with your choice of ranch or bleu cheese dressing. 9

VBC Pretzels

Two house-made soft pretzels. Served with beer mustard & VBC queso. 7

Fried Cheese Curds

Classic breaded white cheddar cheese curds made with cheese from Ellsworth, WI. Served with ranch. 8.75

Baked Spinach Dip

Served with fresh veggies and breads. 9.5

Crab Wontons

Crab and cream cheese filled wontons with a ginger plum sauce. 9

SOUP

Cup \$3.50 Bowl \$5.00

Pork Pozole Rojo

Garnished with cabbage, sour cream and tortillas.

Soup Of The Day

Ask about our chef's daily house-made soup.

FLATBREADS

 SUBSTITUTE GLUTEN FREE CRUST \$1.50

Margherita

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

Sausage & Pepperoni

Tomato sauce with garlic & basil, topped with fresh mozzarella from Baraboo, hand pulled sausage, and grilled pepperoni. 11.25

Taco Taco

VBC queso, ground taco beef, cheddar jack cheese, shredded lettuce, cool ranch chips. Served with a side of taco sauce. 11.25

Hendrix

Mushrooms, garlic aioli, Sartori cheese blend, arugula & balsamic reduction. 11.75

SALADS

*ADD GRILLED OR CRISPY CHICKEN \$3.50

Caesar Salad

A more traditional approach. Fresh made Caesar dressing, romaine, Parmesan, focaccia croutons, anchovies, & roasted tomato. 10

Spring Fever

Blackened chicken, mixed greens, green goddess dressing, feta cheese, blueberries, strawberries, and shaved almonds. 13

Salmon Salad*




Grilled salmon, roasted beets, romaine, chevre, apple cider vinaigrette, almond puree, apples, radish, & candied almonds. 15

Thai Salad

Grilled chicken, spicy peanut cilantro sauce, romaine, radish, green onion, avocado, cashews, sweet chili sauce, & wontons. 12.75

 ALL SALADS CAN BE MADE GLUTEN FREE UPON REQUEST

*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.

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



BURGERS

SERVED WITH YOUR CHOICE OF SIDE

Home Grown*

A beef patty topped with aged white cheddar from Cedar Grove Cheese Factory, fresh apple, arugula, & VBC black pepper aioli. Drizzled with an apple cider reduction and served on a brioche bun. 13.75

Big Sky*

Cowboy up with our tasty western-inspired burger! Topped with bacon, cheddar, fried onion rings, and VBC BBQ sauce on a brioche bun. 11.5

Black & Bleu*

A beef patty topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, and roasted garlic aioli on a brioche bun. 12.25

Popper*

Beef patty topped with roasted jalapeño cream cheese, fried jalapeño slices, and a candied bacon spread on a brioche bun. 12.25

Breakfast Burger*

A knife and fork burger laid on Texas toast with a beef patty, egg, bacon, a tater tot patty, and American & pepper jack cheese. Smothered in sausage gravy. 13.5

Build Your Own*


Fresh patty grilled to your liking

with lettuce, tomato, onion, & pickle on a brioche bun 9

Add another patty: \$5

Choice of cheese: cheddar, Swiss, American, pepper jack, bleu cheese, & VBC queso. **\$.85 each.**

Choice of toppings: bacon, fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, spinach artichoke dip, & black beans. **\$1.50 each.**

We craft our beef burgers from custom-ground local beef. Substitute grilled chicken breast, a VBC crispy chicken patty, or a VBC black bean patty  at no additional cost.

 **SUBSTITUTE OUR REGULAR BUN FOR A GLUTEN FREE OPTION \$1.50**

Sides

Sidewinder Fries • Tater Tots • Cottage Cheese • Mashed Potatoes • Chef's Veggies • Pub Chips • Fresh Veggies & Ranch • VBC Creamy Coleslaw • Salad (+\$2.50) • Soup (+\$2.50)

SANDWICHES AND WRAPS

SERVED WITH YOUR CHOICE OF SIDE

Turkey Panini Melt

Turkey, cheddar, bacon, lettuce, tomato, and avocado aioli pressed in sourdough bread. 11.75

Crispy Buffalo Chicken Sandwich

Two breaded and fried chicken thighs tossed in Buffalo sauce with American & pepper jack cheeses, lettuce, tomato, onion, & ranch on a brioche bun. 11

Big Dixie Sandwich

A deluxe grilled cheese with breaded fried chicken thighs, VBC queso mac & cheese, cheddar cheese, & VBC BBQ, all between two slices of Texas toast. 11

Dijon Salmon Sandwich*

Dijon crusted salmon with candied maple bacon spread, arugula, and roasted piquillo sweet peppers on a ciabatta roll. 13.50

Caprese Panini

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. Spice it up by adding buffalo sauce at no extra charge. 10.25

Wisconsin Fish Sandwich

VBC beer battered deep fried cod, with American cheese, lettuce, tomato, & onion on a brioche bun. With VBC tartar sauce. 10

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ENTRÉES

Fish & Chips

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, and your choice of fries, tater tots or pub chips. 13

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

BBQ Baked Mac & Cheese

Savory BBQ pork layered with cavatappi pasta and VBC queso. Topped with pretzel bread crumbs then baked to perfection. 13.25  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, and green onion. 14

Fish Tacos

VBC beer battered cod in soft flour tortillas. Topped with VBC creamy coleslaw, salsa, and Hoodoo hot sauce. Served with black beans & rice. 13

Stroganoff*

Wide cut egg noodles tossed in a porcini sauce. Topped with grilled top sirloin and fried leeks. 15.5

Grilled Salmon*

Grilled salmon served with roasted garlic mashed potatoes, chef's veggies. 16

Bluegill Basket

Lightly breaded and deep fried. Served with tartar sauce, VBC creamy coleslaw, and your choice of side. 15

Classic Fillet

6oz grilled fillet, roasted garlic mashed potatoes, chefs vegetables and chimichurri sauce. 17.5

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DRESSINGS AND DIPS

\$1 each

Bleu Cheese	Beer Mustard
Western	Buffalo Sauce
Ranch	VBC BBQ Sauce
Caesar	Chipotle Peach BBQ Sauce
Garlic Parmesan	VBC Queso Sauce
Apple Cider Vinaigrette	Fresh Salsa
Spicy Peanut Cilantro Sauce	Roasted Garlic Aioli
Spinach Artichoke Dip	Black Pepper Aioli
Pesto Aioli	Avocado Aioli
Tartar Sauce	Bleu Cheese Dressing
Sweet Chili Sauce	Balsamic Vinaigrette
Hoodoo Hot Sauce	Green Goddess

All dressings and dips are gluten free excluding:
Bleu Cheese, Spinach Artichoke Dip, Beer Mustard and Spicy Peanut Cilantro Sauce

Because our restaurant is family owned and operated, we stick to our local roots. We make great efforts to get our food from local vendors and farmers who supply high quality and fairly traded goods, that our kitchen uses to produce each dish from scratch. Our ground beef comes from Knoche's Market and Butcher Shop and cheese from our friends at the Cedar Grove Cheese Factory. Each item in every dish is hand selected by our chef to produce the best quality and best tasting menu around. Thank you for sitting down at a VBC family table today. We hope your experience is enjoyable! See you again soon!



VINTAGE
BREWING CO.



PAIR IT
with **VBC**
CRAFT BREW

• SPECIALS •

APPETIZER

CITRA ZEN

Buffalo Chicken Flautas

Corn tortillas, cream cheese, shredded lettuce, salsa fresca, blue cheese crumbles & ranch. 9

SALAD

WHIPPOORWILL WIT

Ahi Tuna Salad

Sesame crusted tuna steak, * mixed greens, mango salsa, coconut lime vin, cucumber, corn, avocado, and puffed rice noodles. 14

MALTIPLICITY

Taco Salad

Ground taco beef, romaine, cheddar jack, salsa fresca, taco sauce, sour cream. 12

FLATBREAD

HIBISCUS SAISON

Dark Wing

Duck confit, cider glazed onions, grilled peppers, arugula, goat cheese, shaved apple. 13

SANDWICHES

JINJA NINJA

Teriyaki Tuna Steak

Teriyaki tuna steak*, ciabatta bread, wasabi aioli, alfalfa sprouts, mushrooms, and crispy wontons. 14

WOODSHED IPA

Mario & Luigi

Shaved italian beef, pressed meatballs w/ marinara, pesto aioli, provolone, shredded lettuce, Italian roll. 13

MCLOVIN

Smoked Salmon Salad

Capers, herbs, alfalfa sprouts, tomato, red onion, cucumber, on toasted marble rye. 14

BURGER

WEISS NIX

Greek Freak Burger*

Fried goat cheese, heirloom tomatoes, green goddess, kalamata olive spread, crispy spinach. 12

ENTRÉES

SCAREDY CAT

Mac of the Moment

Wild mushroom blend, alfredo sauce, crispy bacon. 13.25

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