



MADISON CAPITOL EAST

Saturday
& Sunday

BRUNCH

10:00AM TO 3:00PM

COCKTAILS

BLOODY MARY

Tito's Vodka and a special house-made bloody mix. 9

SPICED PEAR HOT TODDY

Winter pear-spiced hot tody.

BOTTOMLESS MIMOSAS 17

2.5 hour limit.

MIMOSA PICK YOUR FLAVOR

Orange, pineapple, pumpkin spice, cranberry rosemary, mamosasaur (Beer-mosa)

SIDES

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



INDICATES THE MENU ITEM IS SPICY



INDICATES THE MENU ITEM IS VEGETARIAN



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

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. 10
Substitute grilled salmon +6

BISCUITS AND GRAVY

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

BACON BURRITO

Bacon, scrambled eggs, black beans, hash browns, rice, & pico de gallo. Topped with VBC queso and green onions. 12

PULLED PORK BURRITO

House-smoked pulled pork, scrambled eggs, black beans, hash browns, rice, & pico de gallo. Topped with VBC queso and green onions. 12

VEGGIE BURRITO

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

EGG HAM & CHEESE SAMMIE

Ham, fried egg, American and Swiss cheese on sourdough, served with your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes. 11.5

BREAKFAST BURGER

A knife & fork burger laid on Texas toast with a 7oz. beef patty* topped with egg, bacon, hash brown patty, American & pepper jack cheese. Smothered in sausage gravy. 16

BREAKFAST FLATBREAD

Eggs, bacon, garlic aioli, 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. 11
add anchovies +1

THAI SALAD

Romaine lettuce, grilled chicken, radishes, green onions, avocados, cashews, wontons, sweet chili sauce, & spicy peanut cilantro sauce. 15.5

ROMAINE WEDGE SALAD

Romaine lettuce, bacon, roasted tomato, fried onion, carrot, bleu cheese crumbles, Western & bleu cheese dressing. 11

SOUP

SCAREDY CAT CHILI

Beef and chorizo chili topped with cheddar jack cheese & green onions
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

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

VBC PRETZELS

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

BURGERS

Served with your choice of side
GF Substitute gluten free bun +1.5

EDDIE MUNSTER

Locally sourced 7 oz. beef patty* topped with bacon, sauteed mushrooms, onion rings, locally sourced Muenster cheese, garlic Parmesan aioli, & VBC beef gravy. Served on a brioche bun. 16

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, & roasted garlic aioli on a brioche bun. 15.5

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.



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FLATBREADS

GF Substitute gluten free crust +4

BURRATA ITALIANO

Tomato sauce with burrata cheese, roasted tomatoes, garlic, & Parmesan. 14.5

SAUSAGE AND PEPPERONI

Tomato sauce with mozzarella, hand-pulled sausage, & grilled pepperoni. 14.5

BUILD YOUR OWN FLATBREAD

Start with our house-made flatbread crust, tomato sauce, & cheese. 11.5

Choice of Protein

Pepperoni, Sausage, Bacon, Crispy Chicken, Grilled Chicken +3.5

Choice of Veggies

Onion, Pickled Jalapeño, Mushroom, Caramelized Onion, Roasted Tomatoes, Arugula +2

Choice of Cheeses

Fresh Mozzarella, cheddar jack, jalapeño cream cheese +3

Served with your choice of side GF Substitute gluten free bun +1.5

TURKEY PANINI

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

ALL GROWN UP GRILLED CHEESE

Muenster, cheddar, & American cheese tri-stacked on garlic-buttered sourdough with pesto. Served with a side of marinara. 13.5

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. 14

WISCONSIN FISH SANDWICH

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

SANDWICHES & WRAPS

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. 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 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

MANGO SALMON

Grilled salmon* topped with a mango chutney. Served with chef's vegetables & garlic Parmesan risotto. 22 *Gluten friendly*

SIDES

Sidewinder Fries

Tater Tots

Mashed Potatoes

Beef gravy on request

Chef's Vegetable
Creamy Coleslaw
Cottage Cheese
Cilantro Rice
Fruit Cup

DRESSINGS

Western

Ranch

Caesar

\$1.50 EACH
Spicy Peanut Cilantro
Balsamic Vinaigrette
Bleu Cheese

DIPS \$1.50 EACH

Avocado Aioli

Beer Mustard

Fresh Salsa

VBC Jalapeño Queso

Buffalo

Chipotle Peach BBQ

Sweet Chili

Tartar

Garlic Parmesan Aioli
VBC BBQ
Cajun Mayo
Roasted Tomatillo Aioli
Pesto
Southwest BBQ Aioli
Horseradish Aioli
Sriracha Sauce