



VINTAGE BREWING CO.

Vintage takes pride in supporting our community while offering you delicious food. From locally crafted cheese and farm fresh produce, to pork raised on spent grain from our brewing process, we always strive to serve you the best of what Wisconsin has to offer!

APPETIZERS

VBC Pretzels **VG**

Two house made, soft pretzels. Served with beer mustard and queso. **\$7**

Cheese Curds **VG**

Classic breaded white cheddar cheese curds made in Ellsworth, WI. Served with ranch. **\$8.75**

Asian Pork Belly Bites

Braised, breaded, and then deep fried & tossed in sweet chili sauce. Served with wasabi aioli. **\$9.50**

Baked Spinach Dip **VG**

Served with fresh veggies & breads. **\$9.50**

Nachos

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC queso, sour cream & drizzled with Chipotle peach BBQ. **\$11.50**

Irish Nachos

Deep fried potato medallions topped with crumbled bacon, ranch, green onions & aged cheddar cheese from our friends at Cedar Grove Cheese Factory. **\$10.75**

Pub Style Poutine

Our signature fries smothered in beef gravy & fresh Cedar Grove cheese curds. **\$10.50**
Or load them up with pulled pork, fried eggs, & green onions. **\$13.50**

Mussels and Clams

Sautéed mussels and clams in an IPA soy sauce served with fresh grilled crostini. **\$11**

Rip Rip Chicken

Twelve chicken thigh bites deep fried & tossed in your choice of chipotle peach bbq, garlic Parmesan, sweet chili or buffalo. Served on a bed of apple broccoli slaw & served with your choice of ranch or bleu cheese dressing. **\$9**

We make most of our dressings, sauces & dips from scratch!

Indulge yourself & add a 2oz cup of any dressing, sauce or dip to your order for \$1.

DRESSINGS

Bleu Cheese	Cilantro Lime Vinaigrette
Western	Tzatziki Sauce
1000 Island	Garlic Parmesan
Ranch	Apple Cider Vinaigrette
Caesar	Spicy Peanut Cilantro Sauce
Chipotle Lime	Italian Vinaigrette

SAUCES & DIPS

Spinach Artichoke Dip	Wasabi Cilantro Aioli
Beer Mustard	Roasted Garlic Aioli
Buffalo Sauce	Black Pepper Aioli
VBC BBQ Sauce	Dill Aioli
Chipotle Peach BBQ Sauce	Chipotle Lime
Hoodoo Hot Sauce	Garlic Parmesan
Salsa Verde	Tzatziki Sauce
VBC Queso Sauce (Nacho Cheese)	Pesto Aioli
Fresh Salsa	Tartar Sauce
	Mayo

- Item may be spicy.

VG - Indicates item that is/or can be made vegetarian.

*Whether dining out or eating at home, consuming raw or under cooked meats, fish, egg & poultry may increase your chance of contracting a food borne illness.

FLATBREAD

Home-made beer crust with locally sourced artisanal toppings.

Substitute gluten free crust - \$1.50

Cheese

San Marzano tomato sauce with garlic & basil, topped with locally sourced mozzarella. **\$10**

Margharita

Pesto aioli, heirloom tomatoes, house made fresh mozzarella, fresh basil & oregano. Finished with pine nuts & a balsamic drizzle. **\$11.25**

BBQ Chicken

Grilled chicken atop our chipotle peach bbq with pineapple & jalapeños, topped with locally sourced mozzarella. **\$11.25**

Buffalo Chicken

Fried chicken tossed in a buffalo sauce atop a garlic aioli with locally sourced mozzarella, celery, blue cheese & cilantro. **\$11.25**

Sausage & Pepperoni

San Marzano tomato sauce with garlic & basil topped with locally sourced mozzarella, hand pulled sausage & grilled pepperoni. **\$11.25**

Greek

Garlic oil, tzatziki sauce, feta, kalamata olives, banana peppers, grilled chicken, tomatoes topped with gardeniera. **\$11.25**

SOUP & SALAD

All of our salads can be made gluten free, simply ask your server.

Broccoli Cheese Soup

A rich cheese soup with loads of broccoli. Cup **\$3.50** Bowl **\$5**

Soup of the Day

Cup **\$3.50** Bowl **\$5**

Want soup in a fresh baked bread bowl? - \$9

Chef Salad

Romaine & spinach blend with egg, ham, turkey, bacon, avocado, pickled onion, tomato, aged cheddar & focaccia crouton. Tossed in garlic Parmesan dressing. **\$13.75**

Caesar Salad

House made Caesar dressing, romaine, Parmesan, focaccia crouton, roasted tomatoes & anchovies. **\$10**

Salmon Beet Salad*

Grilled Salmon, roasted beets, kale and radicchio blend, chèvre, apple cider vinaigrette, almond puree, topped with apples & radishes. **\$15**

Thai Salad

Grilled chicken, spicy peanut cilantro sauce, romaine, radish, green onion, avocado, cashew & topped with sweet chili wontons. **\$12.75**

Mediterranean Salad

Romaine & spinach blend with grilled chicken, feta, tzatziki sauce, kalamata olives, banana peppers, tomatoes, grilled pita topped with an Italian vinaigrette. **\$13.75**

Add grilled or crispy chicken to any salad for \$3.50

Burgers, sandwiches & wraps are served with your choice of:

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

Crispy Buffalo Chicken Sandwich 

VBC crispy chicken patty tossed in buffalo sauce with american & pepper jack cheeses, lettuce, tomato, onion, & ranch on a brioche bun. **\$10.50**

Bruschetta Chicken Sandwich

Grilled chicken breast topped with bruschetta, fresh mozzarella, pesto mayo & crispy prosciutto strings on a herbed focaccia. **\$13.25**

Big Dixie Sandwich

A deluxe grilled cheese composed of fried chicken thighs, VBC queso mac & cheese, cheddar cheese & VBC BBQ, all between two slices of Texas Toast. **\$11**

Turkey Panini Melt

Turkey, cheddar, bacon, mayo, avocado, tomato & pressed between sourdough. **\$11.50**

Buffalo Chicken Wrap 

Crispy chicken tossed in Buffalo sauce with cheddar jack cheese, lettuce, tomato & ranch in a garlic & herb tortilla. **\$10.25**

Chicken Bacon Ranch Wrap

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese & black pepper aioli in a garlic & herb tortilla. **\$10.25**

VBC Beef Sandwich

Our version of a Chicago classic with shaved beef, peppers, onions, aged swiss, on a hoagie. Dipped or not dipped. Served with giardiniera on the side. **\$12.75**

Reuben Patty Melt

Twin 5 oz. corned beef patties on toasted marble rye with melted Aged Swiss & Muenster cheese, brandy caramelized onions & sauerkraut, brown mustard & 1000 island dressing. **\$12.75**

Salmon BLT*

Grilled salmon served on a ciabatta roll, with arugula, tomato, pickled onions, apple, dill aioli & finished with crispy prosciutto strings. **\$13.75**

Caprese Panini VG

Fresh mozzarella, pesto aioli, oven roasted tomato, caramelized onion, balsamic reduction & basil. All pressed between slices of sourdough. **9.75**
 Add grilled or crispy chicken. **\$3.50**

Homestyle Grilled Cheese VG

Homestyle white bread with American cheese, served with tomato puree for dipping. **\$7**
 Add ham or crispy chicken. **\$3.50**

Wisconsin Fish Sandwich

VBC beer battered cod, deep fried, with american cheese, lettuce, tomato & onion on a brioche bun. Served with VBC tartar sauce. **\$10**

VBC Club

Turkey, ham, & bacon with garlic Parmesan mayo, aged swiss, lettuce, tomato, onion on 3 pieces of toasted sourdough. **\$13.25**

We craft our beef burgers from 1/2 pound of custom-ground local beef from Knoche's Butcher Shop, hand pattied & grilled to perfection.

Substitute grilled chicken breast, a VBC crispy chicken patty or a VBC black bean patty (VG) at no additional cost.

Sensitive to gluten? Substitute our regular bun for a gluten free model.

VBC SIGNATURE BURGERS

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 & served on a brioche bun. **\$13.75**

Big Sky*

Cowboy up with our tasty western-inspired burger! Topped with bacon, cheddar, fried onion rings & VBC BBQ sauce on a brioche bun. **\$11.50**

Meatball Burger

House made meatball burger pattied, grilled & topped with bolognese inspired red sauce. Served on a ciabatta bun, with provolone cheese & pesto aioli. **\$11.75**

Black & Bleu*


A beef patty topped with bacon, bleu cheese, caramelized onions, roasted mushrooms & roasted garlic aioli on a brioche bun. **\$12.75**

Mediterranean Burger

A beef patty topped with giardiniera, feta, arugula, & tzatziki sauce on sliced herb focaccia bread. **\$12.75**

High on the Hog*

A beef and pork patty blended with peppers. Topped with honey cilantro quark, ghost pepper bacon & apple broccoli slaw. Served on a brioche bun. Pork is raised for us & fed on our spent grain from brewing and vegetable scraps. **\$13.75**

Popper* 

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

Build Your Own Burger*

1/2 lb patty grilled to your liking with lettuce, tomato, onion & pickle on a brioche bun. **\$8.75**
 Add another 1/2 lb. patty for **\$5**

Choice of cheese: Cheddar, Feta, Swiss, American, Muenster, pepper jack, provolone, bleu cheese & VBC queso. **\$.85 each**

Choice of toppings: Bacon, ham, fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, spinach artichoke dip & black beans. **\$1 each**

ENTREES

Fish & Chips

VBC beer battered fried cod served with VBC spicy coleslaw (no substitutions please), tartar sauce, lemon & your choice of fries, tater tots or pub chips. **\$13**

Fish Tacos 

VBC beer battered cod in soft flour tortillas, topped with VBC spicy coleslaw, salsa & Hoodoo hot sauce. Served with black beans & rice. **\$13**

Mint Apple Pork Chops*

Marinated & grilled pork chops with caramelized apples, apple raisin mint chutney, jasmine rice & chef vegetables. **\$16**

Teriyaki Salmon*

Pineapple teriyaki glazed salmon served with jasmine rice & chef vegetable. **\$15**

Stroganoff*

Mushroom sauce tossed with wide cut egg noodles topped with grilled steak & fried leeks. **\$15.50**

BBQ Baked Mac & Cheese 

Savory BBQ pork layered with cavatappi pasta & VBC queso. Topped with seasoned bread crumbs & baked to perfection. **\$13.25**

Fiesta con Mariscos

Shrimp, mussels & clams all cooked in a seafood Alfredo. With tomatoes, parsley, roasted aromatics, & queso fresco cheese. Tossed in linguine & served with grilled bread. **\$16.50**

Pork Tostadas

Triple stacked fried corn tortillas layered with pulled pork, queso fresco & salsa verde. Topped with avocado, sour cream & salsa. Served with black beans and white rice. **\$12.25**

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**

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