

AUGIE'S

T A V E R N

[bites]

| | |
|--|----|
| <p>LOCALLY SOURCED ARTISAN CHARCUTERIE salted almonds, grain mustard, marinated olives</p> | 16 |
| <p>WISCONSIN CHEESE TRIO preserves, dried fruit & nuts</p> | 16 |
| <p>HOUSE MADE RICOTTA seasonal preserves, grilled pecan raisin crostini, shaved La Quercia prosciutto</p> | 13 |
| <p>POUTINE hand cut fries, cheese curds, chicken gravy</p> | 13 |
| <p>CLASSIC WISCO FISH FRY beer-battered cod, hand-cut fries, house tartar sauce</p> | 17 |
| <p>AUGIE'S CHEESE BURGER double patty, applewood smoked bacon, lettuce, tomato, caramelized onion aioli ADD: fried egg 1.50</p> | 16 |
| <p>LAMB SLIDER two miniature spiced wisconsin lamb burgers, roasted tomato, tzatziki & feta wrapped in flatbread</p> | 15 |
| <p>CHILLED SMOKED TROUT DIP assorted crackers</p> | 16 |
| <p>1/2 DOZ CHICKEN WINGS house-made hot sauce and hook's blue dip</p> | 8 |
| <p>FRIED CLOCK SHADOW CHEESE CURDS chili-ranch sauce</p> | 9 |
| <p>PBLT house-cured pork belly, lettuce, tomato, ciabatta roll, herb aioli</p> | 18 |
| <p>STEAK SALAD grilled hanger steak, balsamic vinaigrette, roasted seasonal vegetables, parsnip chips</p> | 18 |
| <p>BUTTERMILK FRIED CHICKEN mashed potatoes, corn cob</p> | 18 |
| <p>7 OZ. CERTIFIED ANGUS FILET <i>*available after 5:30pm</i> grilled & served with a roasted root vegetable mash, veal reduction, blue cheese butter, and house-made steak sauce</p> | 36 |

18% gratuity will be added for parties of 6 or more.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

AUGIE'S

T A V E R N

[our story]

Augie Faulkner, the first General Manager and an owner of The Edgewater Hotel for nearly 50 years, had a flair for entertaining everyone from Elvis Presley to the Dalai Lama. He and his family helped define Madison culture in a way that was approachable and charming, while also providing the most notable hospitality and service the area had ever experienced. His style, showmanship and authentic desire to deliver the highest quality experience to every single guest, every single day, are what made him legendary. We not only celebrate that legacy here by name, but also exemplify it through our quality of service, classic food preparation and creative menu offerings.

We invite you to share and enjoy!