

# THE STATEHOUSE

A modern midwestern restaurant focused on the seasonality of the midwest, local farms & the small businesses that share our same passion for food. Madison's Place to dine...

## [start or share]

LOCALLY SOURCED ARTISAN CHARCUTERIE / \$16  
salted almonds, grain mustard, marinated olives

WISCONSIN CHEESE TRIO / \$16  
preserves, fruit & nuts

LAMB BOLOGNESE CAVATELLI / \$15  
house made pasta, fresh mint, mascarpone

FRIED CLOCKSHADOW CREAMERY CHEESE CURDS / \$9  
spicy ranch sauce

CHILLED SMOKED TROUT DIP / \$16  
assorted crackers

FRESH MOZZARELLA / \$13  
hand made from wisconsin curds, roasted pepper relish,  
grilled crostini, arugula

## [soup + salad]

ORGANIC GREENS / \$10  
tomato, radish, lemon vinaigrette

ROASTED BEET SALAD / \$15  
wisconsin chevre, shaved fennel, marcona almonds, blood orange

GRILLED WHOLE LEAF CAESAR / \$14  
brioche croûton, sarvecchio, house dressing

QUINOA & KALE SALAD / \$15  
butternut squash, apple, marcona almonds, dried cherries, fresh herbs,  
shaved sheep's milk cheese, cider vinaigrette

WEDGE / \$12  
bourbon glazed bacon, hook's blue cheese, crispy shallots, tomato,  
blue cheese dressing

SMOKED CORN CHOWDER / \$9  
fried shiitake mushrooms

## [main]

GREAT LAKES PERCH / \$27  
roasted, pickled & pureed baby beets, swiss chard, lime agro dolce

BACON WRAPPED SCALLOPS / \$34  
sweet potato puree, petite herb salad, balsamic reduction

PAN-SEARED GREAT LAKES WALLEYE / \$28  
spinach, capers, heirloom tomato

CRISPY SKIN CHICKEN / \$28  
boneless half amish chicken, rosemary mashed red potato, baby carrots

PEA & RICOTTA RAVIOLI / \$24  
parmesan broth, spring peas, pea tendrils, mint

GRILLED SALMON\* FILLET / \$27  
warm potato salad, pickled ramps, mustard seeds, dill pollen

## [grill]

7 OZ. CERTIFIED ANGUS FILET\* / \$36 •• 20 OZ. BONE-IN "COWBOY" RIBEYE STEAK\* / \$56

14 OZ. DRY AGED KANSAS CITY NEW YORK STRIP\* / \$48 •• FOX HERITAGE FARMS DOUBLE CUT PORK CHOP / \$30  
*grilled & served with a roasted root vegetable mash, veal reduction, blue cheese butter, and house-made steak sauce*

## [tavern fare]

AUGIE'S CHEESE BURGER\* / \$16  
double patty, applewood smoked bacon, lettuce,  
tomato, caramelized onion aioli  
ADD: fried egg 1.50

CLASSIC WISCO FISH FRY / \$17  
beer-battered cod, hand-cut fries, house tartar sauce

SPICED CHICKEN SANDWICH / \$15  
pretzel bun, arugula, emmentaler

BUTTERMILK FRIED CHICKEN / \$18  
mashed potatoes, corn cob

## [sides]

WHITE MAC & CHEESE / \$10  
smokey wisconsin fontina, "little ear" pasta  
ADD: lobster 12

MARBLE POTATOES / \$9  
simple roasted with sea salt & pepper

MUSHROOMS / \$10  
seasonal, sautéed with garlic & herbs

SEASONAL MARKET VEGETABLES / \$9  
chef's daily offering

YUKON GOLD MASHED POTATOES / \$9  
your classic favorite with cream & butter

HAND-CUT FRENCH FRIES / \$9  
house ketchup for dipping

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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.



GOVERNORS ISLAND



# A SUGGESTIVE PLAN FOR MADISON A MODEL CITY

Scale: 1/4 Mile = 1 Inch    Contour Interval: 20 Feet  
0 1/4 1/2 3/4 1 MILE

John Nolan, Landscape Architect  
Cambridge Mass.  
1910

- Existing Parks etc.
- Proposed Parks etc.
- Railroad
- Marsh

PICNIC POINT

MAPLE BLUFF

LAKE MENDOTA

BURNING PASTURE

HONEY PARK

LAKE MONONA

CHICAGO

CHICAGO AND NORTHWESTERN R.R.

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