

THE
STATEHOUSE

SUMMER 2019

[boards]

RED PEPPER & ARTICHOKE HUMMUS / \$13
seasonal crudité, lavash crisps, spiced pita chips

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

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

[artisan flatbreads]

TOMATO, BASIL, HOUSE MADE MOZZARELLA / \$15

SHRIMP, RAMP PESTO, RED ONION / \$17

FORAGED MUSHROOM, ROASTED GARLIC, FONTINA / \$16

[shares & small plates]

CLOCKSHADOW CHEESE CURDS / \$9
spicy ranch sauce

CHILLED SMOKED TROUT DIP / \$16
assorted crackers

TRUFFLE FRIES / \$12
hand cut, duck fat, parmesan

GRASS FED BEEF SLIDERS / \$15
duo of mini burgers*, white cheddar, tomato jam

LAMB SLIDERS / \$15
spiced wisconsin lamb burgers, roasted tomato,
tzatziki, feta wrapped in flatbread

CHICKEN LIVER PATE / \$14
preserves, grain mustard, crostini

1/2 DOZ CHICKEN WINGS / \$8
house-made hot sauce, hook's blue dip

STEAK SALAD / \$18
grilled hanger steak*, roasted seasonal vegetables,
parsnip chips, balsamic vinaigrette

STATEHOUSE DOUBLE CHEESEBURGER* / \$16
caramelized onion aioli, bacon, lettuce, tomato

FULL DINNER MENU BEGINS AT 5:30PM

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*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.

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[draught beer]

STELLA ARTOIS Pilsner 7
BLUE MOON Wietbier 7
NEW GLARUS SPOTTED COW Farmhouse Ale 7
OBBC THE COMMUTER Kolsh 7
WISCONSIN BREWING BADGER CLUB Amber Lager 7
POTOSI SNAKE HOLLOW IPA 7
ISLAND ORCHARD CIDER Brut 9
ALE ASYLUM HOPALICIOUS Pale Ale 7
KARBEN 4 FANTASY FACTORY IPA 7
BALLAST POINT GRAPEFRUIT SCULPIN IPA 9
LAKE LOUIE WARPED SPEED Scotch Ale 12 oz 8
MOB CRAFT VANILLA WAFER Porter 8
DOOR COUNTY BREWING CO. Rotating 7
GUINNESS Irish Stout 8
COORS LIGHT Lager 6
MILLER LITE Lager 6

[sparkling by the glass]

PROSECCO, Lunetta, Italy 10
ACQUESI, Asti Spumante, Piedmont, Italy 10
SCHRAMBERG BLANC de BLANC, California 17

[white by the glass]

PINOT GRIS, A to Z, Oregon 10
SAUVIGNON BLANC, Mount Nelson, New Zealand 10
SAUVIGNON BLANC, Silverado, Napa Valley 12
RIESLING, Poet's Leap, Columbia Valley, WA 12
PINOT GRIGIO, Kettmeir, Alto Adige, Italy 13
CHARDONNAY, Mer Soleil Silver, Monterey, California 12
CHARDONNAY, Mount Eden, Edna Valley, California 14

[rose by the glass]

CHATEAU DES BERTRANDS, Provence, France 14
PLANETA, Sicily, Italy 12

[red by the glass]

PINOT NOIR, Stoller, Dundee Hills, Willamette Valley 15
MERLOT, Sebastiani, Sonoma County, California 12
MALBEC, Chateau Du Cayrou, Cahors, France 11
RED BLEND, Black Sheep, Barossa Valley, Australia 10
TEMPRANILLO, Catania Crianza, Ribero Del Duero, Spain 11
CABERNET SAUVIGNON, Indian Wells, Columbia Valley 11
CABERNET SAUVIGNON, Duckhorn, Napa Valley 20
CABERNET SAUVIGNON, Ravel & Stitch, Central Coast 15
PINOT NOIR, Domaine Faiveley, Gevrey-Chambertin, France 24

[draught beer]

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