

THE EDGEWATER

IN ROOM DINING • DIAL EXTENSION 2499

WEEKEND BREAKFAST

available saturday, sunday 7:00 am - 12:00 pm

BREAKFAST DISHES

BASIC BREAKFAST

two eggs*, breakfast potatoes, applewood smoked bacon, toast 14

BRIOCHE FRENCH TOAST

grand marnier and cinnamon soaked, Wisconsin maple syrup, whipped butter, applewood smoked bacon 13

WHITE CHEDDAR OMELET

wisconsin white cheddar, tomato, spinach 13 add rosemary ham 2 served with breakfast potatoes

SWEET POTATO AND CHORIZO HASH

fire roasted tomato salsa, avocado crema, two eggs* sunny side up 15

STEEL CUT OATMEAL

cinnamon, fresh cream, brown sugar, golden raisins 10

BACON, EGG + CHEESE SANDWICH

bacon, avocado, tomato, fried egg, pepper jack cheese, poblano jam, stella cheese bun 12 served with breakfast potatoes

HAM + EGG CROISSANT

shaved ham, scrambled egg, hook's cheddar cheese, croissant 10 served with breakfast potatoes

BREAKFAST SIDES

TOASTED BAGEL | cream cheese, fruit preserves 6

SIDE OF FRESH FRUIT 9

WARM CINNAMON ROLL | cream cheese icing 9

SIDE OF TOAST | multi grain, cinnamon raisin, or sourdough, whipped butter, fruit preserves 4

ENGLISH MUFFIN | whipped butter, fruit preserves 4

APPLEWOOD SMOKED BACON 4

BREAKFAST POTATOES 4

LOOKING FOR MONDAY THRU THURSDAY BREAKFAST OPTIONS?

Visit The Market on the 7th Floor of the Wisconsin Building for coffee drinks, breakfast sandwiches (7am-12pm), lunch sandwiches (12pm - 2pm), light snacks and other grab & go items.

OPEN DAILY 7AM - 2PM

WEEKEND LUNCH

available saturday, sunday 12:00 pm - 4:00 pm

STARTERS

CHEESE + CHARCUTERIE

marcona almonds, grain mustard, mixed olives 18

FRIED CLOCKSHADOW CHEESE CURDS

spicy ranch sauce 10

ASPARAGUS BISQUE

truffle butter, crispy shallot 12

CLASSIC CAESAR SALAD

buttered croutons, sarvecchio cheese, house dressing 14 | add chicken 6, add salmon* 9

CHILLED SMOKED TROUT DIP

assorted crackers 17

SANDWICHES

AUGIE'S BURGER

double patty*, applewood smoked bacon, american cheese, lettuce, tomato, pickles, caramelized onion aioli 16 add fried egg 2

SPICED CHICKEN

pretzel bun, spicy aioli, tomato, arugula, swiss cheese 15

HAM AND PROVOLONE BAGUETTE

shaved ham, provolone, apples, spinach and herb mayo, toasted baguette 15

| sandwiches served with hand cut fries or mixed greens |

NIGHTLY DINNER

available nightly 4:00 pm - 10:00 pm

APPETIZERS

CHEESE + CHARCUTERIE

marcona almonds, grain mustard, mixed olives 18

BURRATA

roasted tomato, garlic and onion compote, basil, olive oil, focaccia crostini 16

PEI MUSSELS

garlic, shallots, white wine, butter, herbs, warm crostini 14

ROASTED BRUSSELS SPROUTS

smoked bacon, sage, balsamic glaze 9

CHICKEN WINGS

ginger sesame barbeque, scallion 10

WILD MUSHROOM BRUSCHETTA

garlic crostini, taleggio cheese, truffle, arugula 15

FRIED CLOCKSHADOW CHEESE CURDS

spicy ranch sauce 10

CHILLED SMOKED TROUT DIP

assorted crackers 17

TRUFFLE FRIES

hand cut, shredded parmesan, truffle aioli 12

ARTISAN BREAD BOARD

madison sourdough miche, chimichurri, black olive tapenade, rosemary butter 12

SOUP AND SALAD

ASPARAGUS BISQUE

crispy shallot, black truffle butter, micro lettuce 12

MARKET GREENS

seasonal vegetables, citrus vinaigrette 10

STATEHOUSE WEDGE SALAD

bourbon glazed bacon, hook's blue cheese, crispy shallots, cherry tomato, blue cheese dressing 14

WARM FIG & ARUGULA SALAD

caramelized honey, toasted walnuts, paradise blue cheese 16

CLASSIC CAESAR SALAD

buttered croutons, sarvecchio, cheese, house dressing, frico 14

add grilled chicken to any salad 6, salmon fillet 9

ENTREES

NEW YORK STRIP | 12 ounce cut, truffled potato, red wine jus, charred radicchio, crisp prosciutto MP

GOAT CHEESE RAVIOLI | summer squashes, cippolini onion, lemon butter, basil pesto 25

CRISPY SKIN CHICKEN | amish chicken breast, rosemary mashed potato, baby carrots 24

SEARED SALMON* FILLET | celery root puree, wilted spinach, lemon agrodolce 26

CLASSIC WISCONSIN FISH FRY | beer battered cod, hand cut fries, cole slaw, rye bread, house tartar 18

SANDWICHES

AUGIE'S BURGER | double patty*, applewood smoked bacon, american cheese, lettuce, tomato, pickles, caramelized onion aioli 16 add fried egg 2

SPICED CHICKEN | pretzel bun, spicy aioli, tomato, arugula, swiss cheese 15

CAPRESE SANDWICH | heirloom tomato, fresh mozzarella, arugula, balsamic reduction, basil pesto, rosemary sourdough 14

sandwiches served with choice of hand cut fries or mixed greens



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BEVERAGE MENU

available daily 4:00 pm - 10:00 pm
saturday and sunday beginning at 7:00 am

DRAFT BEER

NEW GLARUS SPOTTED COW | 7
Farmhouse Ale, New Glarus, WI, 4.9%

KARBEN 4 FANTASY FACTORY | 7
IPA, Madison, WI, 6.3%

WISCONSIN BREWING COMPANY BADGER CLUB | 7
Amber, Madison, WI, 5.5%

STELLA ARTOIS | 7
Pale Lager, Leuven, Belgium, 4.9%

GUINNESS | 8
Irish Stout, St. James Gate Dublin, Ireland, 4.2%

HARP | 8
Lager, St. James Gate Dublin, Ireland, 5%

THIRD SPACE HEAVENLY HAZE | 7
HAZY IPA, Milwaukee, WI, 6%

YOUNGBLOOD BEER THE OTHER RANDY | 9
Weissbier, Madison, WI, 6.2%

SURLY BREWING CO. GRAPEFRUIT SUPREME | 7
Tart Ale, Minneapolis, MN 4.5%

SPECIALTY COCKTAILS

OLBRICH GARDENS
Empress gin, fresh lemon juice, simple syrup, mint, basil,
rosemary, on the rocks, rosemary sprig 13

CUCUMBER MARTINI
Effen cucumber vodka, dry vermouth, cucumber garnish
served up 14

RASPBERRY MOJITO
Bacardi rum, fresh lime juice, house strawberry purée,
simple syrup, sparkling water, fresh mint 12

PRICKLY PEAR MARGARITA
Patron silver, fresh lime juice, prickly pear puree,
on the rocks, salted rim 13

SPARKLING ELDERFLOWER
Tanqueray gin, fresh lime juice, elderflower liquor, lemon
tonic water, fresh mint garnish 13

POMEGRANATE MULE
Death's Door vodka, pomegranate liqueur, orange bitters,
ginger beer, pomegranate seed garnish 9

WISCONSIN OLD FASHIONED
Korbel brandy, Angostura bitters, bada bing cherry,
orange slice, brown sugar, sprite 8

STATEHOUSE G&T
Hendrick's gin, lavender bitters, fresh rosemary sprig 11

PEACH BOURBON
Makers Mark bourbon, fresh lemon juice, peach liqueur,
house honey syrup, crushed ice, lemon wheel garnish 11

ST. MENDOTA
Grey Goose vodka, Crème de Violette, St. Germaine,
Domaine de Canton, lemon juice, served up, lemon peel
garnish 14

MADISON MANHATTAN
J Henry bourbon, Dolin sweet vermouth, bitters,
served up, bada bing cherry 15

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BOTTLED BEER

BUD LIGHT American Light Lager | 4.2% 5

CAPITAL BREWERY WI AMBER Amber Lager | 5.1% 6

CORONA Pale Lager | 4.5% 6

HEINEKEN Pale Lager | 5.0% 6

HOPALICIOUS American Pale Ale | 5.7% 6

MICHELOB ULTRA Light Lager | 4.2% 5

MILLER LITE American Light Pilsner | 4.2% 5

POTOSI SNAKE HOLLOW IPA | 6.5% 6

SIERRA NEVADA Pale Ale | 5.6% 6

STELLA CIDRE Hard Cider | 4.5% 7

WINE

[sparkling]

PROSECCO, LUNETTA, ITALY 12/48

SCHRAMSBERG BLANC de BLANC, CALIFORNIA 17/70

VEUVE CLIQUOT YELLOW LABEL BRUT CHAMPAGNE
(bottle only) 134

[white]

PINOT GRIS, A TO Z, OREGON 10/38

PINOT GRIGIO, KETTMEIR, ALTO ADIGE, ITALY 13/48

RIESLING, POET'S LEAP, COLUMBIA VALLEY, WASHINGTON 13/48

SAUVIGNON BLANC, FRENZY, MARLBOROUGH, NEW ZEALAND
10/38

CHARDONNAY, CAMBRIA KATHERINE'S VINEYARD, SANTA MARIA
VALLEY, CA 12/48

CHARDONNAY, MER SOLEIL SILVER, MONTEREY, CALIFORNIA 12/48

CHARDONNAY, FRANK FAMILY VINEYARDS, NAPA VALLEY,
CALIFORNIA 16/64

[rosé]

ROSÉ, ELOUAN, OREGON 9/36

[red]

PINOT NOIR, STOLLER, DUNDEE HILLS, WILLAMETTE VALLEY 15/60

MALBEC, CHÂTEAU DU CAYROU, CAHORS, FRANCE 12/48

MERLOT, EAGLE GLEN, NAPA VALLEY, CALIFORNIA 14/56

RED BLEND, BLACK SHEEP, BAROSSA VALLEY,
AUSTRALIA 10/40

TEMPRANILLO, CATANIA CRIANZA, RIBERO DEL DUERO, SPAIN
11/44

CABERNET SAUVIGNON, INDIAN WELLS, COLUMBIA
VALLEY 10/40

CABERNET SAUVIGNON, RAVEL & STITCH, CENTRAL COAST 14/56

CABERNET SAUVIGNON, DUCKHORN, NAPA VALLEY, CALIFORNIA
22/88

BEVERAGES

COKE, DIET COKE, SPRITE, ICED TEA, LEMONADE | 3

SAN PELLEGRINO SPARKLING | sm 4/ 1 L. 10

ACQUA PANNA STILL WATER | sm 5/ 1 L. 10

SPRECHER ROOT BEER | 4

RISHI TEA | Jade cloud, Earl grey, English breakfast, Tangerine
ginger (caffeine free) 4

COFFEE Barrique's Edgewater Blend | regular or decaf 3.5
small carafe (2 - 3 cups) 9, large carafe (4 - 5 cups) 13