

THE EDGEWATER

IN ROOM DINING • DIAL EXTENSION 2499

WEEKEND BRUNCH

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

BRUNCH 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

HAM AND CHEESE OMELET

wisconsin white cheddar, rosemary ham 15
served with breakfast potatoes and mixed greens

BROCCOLI AND SWISS OMELET

pleasant ridge reserve swiss, broccoli florets 13
served with breakfast potatoes and mixed greens

STEEL CUT OATMEAL

cinnamon, fresh cream, brown sugar, golden raisins 10

BAGEL AND LOX

toasted everything bagel, lox, cream cheese, shaved red onion, capers, fresh tomato 14

BACON, EGG + CHEESE SANDWICH

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

BRUNCH 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 OR PORK SAUSAGE LINKS 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.

Friday – Monday 7am-6pm
Tuesday – Thursday 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

SWEET CORN BISQUE

piquillo pepper, cumin, queso fresco, micro cilantro 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

RACHEL SANDWICH

house smoked turkey, pleasant ridge reserve, sauerkraut, spicy horseradish dressing, toasted rye 14

| 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

CRISPY ARANCINI

pork and fontina arancini, guajillo pepper coulis, fresh oregano, smoked paprika 16

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 22

SOUP AND SALAD

SWEET CORN BISQUE

piquillo pepper, cumin, queso fresco, micro cilantro 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

LOCAL APPLE & ARUGULA SALAD

cider vinaigrette, candied 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

STATEHOUSE FILET | 6 ounce center cut, truffle potato, red wine jus, charred radicchio, crisp prosciutto MP

GARGANELLI PASTA | delicate pasta, aged gorgonzola, toasted walnuts, garlic, peppery watercress 24

CRISPY SKIN CHICKEN | amish chicken breast, rosemary mashed potato, baby carrots 26

SEARED SALMON* FILLET | celery root puree, wilted spinach, lemon agro dolce 27

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

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

RACHEL SANDWICH | house smoked turkey, pleasant ridge reserve, sauerkraut, spicy horseradish dressing, toasted rye 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 9:00 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%

GENTRY'S ROSE CIDER | 7
Hard Cider (GF), Madison, WI, 5%

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%

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

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

SPECIALTY COCKTAILS

WINTER MOJITO
Makers Mark, pomegranate juice, muddled mint, ginger beer, fresh mint
and lime garish 12

CRANBERRY GIMLET
Ketel One citron, cranberry juice, agave nectar,
fresh cranberries 11

CINNAMON MAPLE SOUR
Buffalo Trace bourbon, maple syrup, lemon juice, cinnamon 11

MISTLETOE MARGARITA
Casamigos blanco tequila, triple sec, fresh lime juice, cranberry juice,
vanilla sugar rim, cranberry and lime garnish 13

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

SPARKLING ELDERFLOWER
Tanqueray gin, fresh lime juice, elderflower liqueur,
fever tree lemon tonic 13

WISCONSIN OLD FASHIONED
Korbel brandy, Angostura bitters, bada bing cherry, orange slice,
brown sugar, sprite 9

STATEHOUSE G&T
Empress gin, fresh lemon juice, simple syrup, rosemary, Fever Tree
mediterranean tonic 12

CHERRY SIDECAR
Korbel brandy, cherry liqueur, lemon, cherry bitters 12

HOLIDAY OLD FASHIONED
Korbel, Allspice dram, soda, candy cane garnish 10

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

STATEHOUSE ESPRESSO MARTINI
Jameson cold brew, Baileys, espresso, touch of cream, served up 15

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

[white]

PINOT GRIS, A to Z, Oregon 10/38

PINOT GRIGIO, Kettmeir, Alto Adige, Italy 13/48

SAUVIGNON BLANC, Frenzy, Marlborough,
New Zealand 10/38

RIESLING, Poet's Leap, Columbia Valley, Washington 13/48

CHARDONNAY, Cambria Katherine's Vineyard,
Santa Maria Valley, California 12/44

CHARDONNAY (unoaked), Mer Soleil Silver, Monterey County, California 12/44

CHARDONNAY, Frank Family Vineyards, Napa Valley,
California 16/60

[rosé]

ROSÉ, Peyrossol Croix Templiers, Provence, France 12/44

[red]

PINOT NOIR, Stoller, Dundee Hills, Willamette Valley 15/56

MALBEC, Chateau de Cayrou, Cahors, France 12/44

RED BLEND, Lambert Black Sheep, Barossa Valley,
Australia 10/38

CABERNET SAUVIGNON, Chateau Ste. Michelle,
Indian Wells, Columbia Valley 10/38

CABERNET SAUVIGNON, Duckhorn, Napa Valley,
California 22/84

[sparkling]

PROSECCO, Lunetta, Veneto, Italy 12/44

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

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