

IN-ROOM DINING • DIAL EXT. 2499

BREAKFAST

WEEKDAYS: 7:00AM - 11:00AM
WEEKENDS: 7:00AM - 2:00PM

BACON, EGG, AND CHEESE SANDWICH

bacon, avocado, tomato, fried egg, pepper jack cheese, poblano jam, stella cheese bun, side of house mixed greens 14

AVOCADO TOAST

madison sourdough artisan bread, smashed avocado, thinly sliced prosciutto, arugula, sunny side up eggs, shaved parmesan 17

BREAKFAST BURRITO

scrambled eggs, pepper jack cheese, sausage, peppers, onions, avocado tomatillo salsa, side of house mixed greens 13

BASIC BREAKFAST

two eggs*, breakfast potatoes, applewood smoked bacon, toast 15

GREEK YOGURT PARFAIT

local honey, house made granola, fresh berries, infused mint oil 12

STEEL CUT OATMEAL

cinnamon, fresh cream, brown sugar, golden raisins 10

HAM AND CHEESE OMELET

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

BROCCOLI AND SWISS OMELET

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

BREAKFAST AND BRUNCH SIDES

toasted bagel, cream cheese, fruit preserves 6
fresh fruit cup | sm 6 or lg 9
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 5
turkey sausage links 5
breakfast potatoes 4

ALL DAY

AVAILABLE 11:00AM - 10:00PM
FRIDAY + SATURDAY 11:00AM - 12:00AM

CHEESE + CHARCUTERIE

marcona almonds, grain mustard, mixed olives, cornichon, preserves, rosemary crackers 19

FRIED CLOCKSHADOW CHEESE CURDS

spicy ranch sauce 13

CLASSIC CAESAR SALAD

buttered croutons, parmesan cheese, house dressing 14 | add chicken 8, add salmon* 11

MARKET GREENS

seasonal vegetables, citrus vinaigrette 11

SPICED CHICKEN SANDWICH

SERVED WITH FRIES OR MIXED GREENS
pretzel bun, spicy aioli, tomato, crispy shallots, arugula, swiss cheese 16

AUGIE'S BURGER

SERVED WITH FRIES OR MIXED GREENS
double patty*, applewood smoked bacon, american cheese, lettuce, tomato, pickles, caramelized onion aioli, brioche bun 18

CHICKEN WINGS

"wisconsin old fashioned" maple bourbon glaze or traditional buffalo 13

TRUFFLE FRIES

hand cut, shredded parmesan, truffle aioli 13

STATEHOUSE WEDGE

bourbon glazed bacon, hook's blue cheese, crispy shallots, cherry tomato, blue cheese dressing 15



LOOKING FOR A QUICK BITE?

Visit The Market on the 7th Floor of the Wisconsin Building for coffee drinks, light snacks and other grab & go items.

WEEKEND BRUNCH SPECIALS

WEEKENDS: 9:00AM - 2:00PM

WARM CINNAMON ROLL

cream cheese icing 9

BRIOCHE FRENCH TOAST

grand marnier and cinnamon soaked, wisconsin maple syrup, whipped butter, applewood smoked bacon 15

BAGEL AND LOX

toasted everything bagel, lox, cream cheese, shaved red onion, capers, fresh tomato 17

COFFEE

SMALL CARAFE
2-3 CUPS
9

LARGE CARAFE
4-5 CUPS
14

JUICES

ORANGE
GRAPEFRUIT
PINEAPPLE
APPLE
CRANBERRY
V-8
TOMATO
4

RISHI TEA

ENGLISH BREAKFAST
EARL GREY
JADE CLOUD
CHAMOMILE
TUMERIC GINGER
4

WATER

SAN PELLEGRINO
SPARKLING
OR
ACQUA PANNA
STILL
5 / 10 (1L)

SODA

COKE
DIET COKE
SPRITE
ICED TEA
LEMONADE
3
SPRECHER'S
ROOT BEER 4

All food and beverage prices are exclusive of tax. A \$3 delivery charge plus a 20% service fee will be added to your check.

*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.

01/20/2025

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DINNER

AVAILABLE 5:00PM - 10:00PM

TO START

ROASTED BRUSSELS SPROUTS & CAULIFLOWER
lemon pepper aioli 13

PROSCIUTTO AND BRIE BRUSCHETTA
200 day aged la quercia prosciutto, black mission fig preserves, arugula 16

ARTISAN BUTTER BOARD
madison sourdough miche, local cultured butter, trio of daily toppings 14

AVOCADO TUNA TARTARE
ponzu marinated tuna, wakame, cucumber, sesame seeds, wasabi aioli,
homemade lavash 18

CHICKEN WINGS
"wisconsin old fashioned" maple bourbon glaze or traditional buffalo 13

CRISPY CALAMARI
squid, tentacles, spicy anchovy marinara 17

SALADS

STATEHOUSE WEDGE
bourbon glazed bacon, hook's blue cheese, crispy shallots, cherry tomato,
blue cheese dressing 15

ROASTED ACORN SQUASH SALAD
creamy burrata, sliced roasted almonds, dried cranberries, spiced maple vinaigrette 17

PEAR MERLOT CONFIT
baby spinach, Frisée lettuce, pomegranate seeds, caramelized pecans, chevre,
clementine vinaigrette 17

MAIN

STATEHOUSE FILET
certified angus, truffled potato, red wine jus, charred radicchio,
crisp prosciutto 56

GRILLED NY STRIP*
14 oz angus, broccolini, truffled potato, veal reduction, black truffle butter 53

SEARED SALMON* FILLET
green and white asparagus, saffron creamy risotto, basil oil,
red beet micro greens 34

SIGNATURE ROAST CHICKEN
half roasted Amish chicken, truffled mashed potatoes, lemongrass au jus 33

CLASSIC WISCONSIN FISH FRY
beer battered cod, hand cut fries, cole slaw, rye bread, house tartar 21

BISON BURGER
SERVED WITH FRIES OR MIXED GREENS
caramelized onions, apple wood bacon, door county cherry wine,
paradise bleu cheese, baby arugula, brioche bun 19

DESSERT

AVAILABLE 5:00PM - 10:00PM
FRIDAY + SATURDAY 5PM - 12:00AM

CHOCOLATE MOLTEN CAKE
port syrup, fresh berries, chantilly cream 13

AUTUMN CHEESECAKE
bourbon glazed pecans, sugar spun, chantilly cream, mint 11

CHOCOLATE CHIP SKILLET COOKIE
caramel chaos ice cream 11



COCKTAILS

WEEKDAYS: 4:00PM - 10:00PM
WEEKENDS: 9:00AM - 10:00PM

WISCO OLD FASHIONED // Korbel brandy, bitters, orange, cherry, soda 11

MADISON MANHATTAN // J Henry Wisconsin bourbon, sweet vermouth, bitters 16

TRADITIONAL OLD FASHIONED // Edgewater 1948 Single Barrel Bourbon,
bitters, orange peel 13

MENDOTA MULE // Tito's vodka, raspberry liqueur, blackberry liqueur,
fresh lime 15

STATEHOUSE ESPRESSO MARTINI // Absolute vodka, Kahlua, Frangelico,
Owen's espresso 16

PURPLE RAIN // Empress Gin, St. Germain, fresh lemon, prosecco, lemon
twist 14

STATEHOUSE SPRITZ // Aperol, blood orange, prosecco 12

CUCUMBER COSMO // Effen Cucumber, gran marnier, cranberry, fresh lime,
cucumber, simple 13

OTHER COCKTAILS AVAILABLE UPON REQUEST

WINE

[BUBBLY]

RUFFINO, VENETO, ITALY 375ML 28

CANARD DUCHANE, FRANCE 375ML 58

VEUVE CLUQUOT BRUT YELLOW LABEL, FRANCE 70 / 135

MOET CHANDON IMPERIAL, FRANCE 74 / 135

KRUG, GRAND CUVÉE, NV 370

SCHRAMSBERG BLANC DE BLANCS, NORTH COAST, CALIFORNIA 70

POL ROGER, BRUT NATURE, "PURE" CHAMPAGNE, FRANCE NV 128

WINE HALF BOTTLES 375ML

[WHITE]

PINOT GRIGIO, CAVIT, DELLE VENEZIE, ITALY 19

SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND 24

CHARDONNAY, SONOMA CUTRER, SONOMA COAST, CALIFORNIA 24

CHARDONNAY, (UNOAKED), NATURA, CHILE 19

CHARDONNAY, LA CREMA, SONOMA COAST, CALIFORNIA 2016 26

[ROSÉ]

ROSÉ WHISPERING ANGEL, COTES DE PROVENCE, FRANCE 25

[RED]

MERLOT, J. LOHR VINEYARDS, PASO ROBLES, CALIFORNIA 27

CABERNET SAUVIGNON, HESS COLLECTION, NAPA VALLEY, CALIFORNIA 36

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CALIFORNIA 35

CHIANTI CLASSICO, ROCCA DELLE MACIE, ITALY 31

BEER

DRAFT

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

KARBEN 4 FANTASY FACTORY | IPA, Madison, WI, 6.3% 8

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

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

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

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

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

BOTTLED

BUD LIGHT American Light Lager | 4.2% 5

CAPITAL BREWERY WI AMBER Amber Lager | 5.1% 7

CORONA Pale Lager | 4.5% 6

HEINEKEN Pale Lager | 5.0% 7

MICHELOB ULTRA Light Lager | 4.2% 5

MILLER LITE American Light Pilsner | 4.2% 5

LAGUNITAS IPA | 5.7% 6

SIERRA NEVADA Pale Ale | 5.6% 7

STELLA CIDRE Hard Cider | 4.5% 7

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