

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 breakfast potatoes 15

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

BREAKFAST BURRITO
scrambled eggs, pepper jack cheese, sausage, peppers, onions, avocado tomatillo salsa, side of breakfast potatoes 15

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 15

BROCCOLI AND SWISS OMELET
pleasant ridge reserve swiss, broccoli florets, breakfast potatoes 14

BRIOCHE FRENCH TOAST
grand marnier and cinnamon soaked, wisconsin maple syrup, whipped butter, applewood smoked bacon 16

MADISON SOURDOUGH BREAKFAST TOAST
thick cut toasted Madison Sourdough, whipped feta spread, bruleed banana slices, fresh berries, toasted granola, edible flowers 16

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, fruit preserves 4
english muffin, fruit preserves 4
applewood smoked bacon 5
pork sausage links 4
chicken, apple, gouda sausage links 4
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 14

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

MARKET GREENS
seasonal vegetables, citrus vinaigrette 13

SPICED CHICKEN SANDWICH
SERVED WITH FRIES
pretzel bun, spicy aioli, tomato, crispy shallots, arugula, swiss cheese 17

AUGIE'S BURGER
SERVED WITH FRIES
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
6 pc 15 | 12 pc 26

TRUFFLE FRIES
hand cut, duck fat, parmesan, truffle aioli 13

STATEHOUSE WEDGE
bourbon glazed bacon, hook's blue cheese, crispy shallots, cherry tomato, blue cheese dressing 16



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 16

BAGEL AND LOX
toasted everything bagel, lox, cream cheese, shaved red onion, capers, fresh tomato 19

COFFEE

SMALL CARAFE
2-3 CUPS
9

LARGE CARAFE
4-5 CUPS
14

JUICES

ORANGE
GRAPEFRUIT
PINEAPPLE
APPLE
CRANBERRY
V-8
TOMATO
4

RISHITEA

ENGLISH BREAKFAST
EARL GREY
JADE CLOUD
CHAMOMILE
TUMERIC GINGER
4

WATER

SAN PELLEGRINO
SPARKLING
OR
SARATOGA SPRINGS
STILL
5 / 10 (1L)

SODA

COKE
DIET COKE
SPRITE
ICED TEA
LEMONADE
4
SPRECHER'S
ROOT BEER 4
ORANGE DREAM 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.

10/27/25

IN-ROOM DINING • DIAL EXT. 2499

DINNER

AVAILABLE 5:00PM - 10:00PM

TO START

ROASTED BRUSSELS SPROUTS & CAULIFLOWER
lemon pepper aioli 14

FIG + PROSCIUTTO BRUSCHETTA
house made ricotta, fresh black mission figs, kallas honey, crispy prosciutto, mint 14

ARTISAN BUTTER BOARD
madison sourdough miche, local cultured butter, trio of daily toppings 16

AVOCADO TUNA TARTARE
ponzu marinated tuna, wakame, cucumber, sesame seeds, wasabi aioli,
homemade lavash 20

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 16

TRICOLOR BEET CARPACCIO SALAD
roasted beets, arugula, blood orange, watermelon radish, sliced almonds, chevre,
honey lavender vinaigrette 17

FALL KALE + SQUASH SALAD
roasted pureed squash, organic kale, sliced apple, cranberries, cinnamon dusted almonds,
Grana Padano shaved cheese, smoked almond and pomegranate vinaigrette 17

MAIN

STATEHOUSE FILET
certified angus, truffled potato, red wine jus, charred radicchio,
crisp prosciutto 60

GRILLED NY STRIP*
14 oz angus, broccolini, truffled potato, veal reduction, black truffle butter 54

ROASTED SALMON* AGRO DOLCE
butternut squash puree, sauteed white asparagus, pomegranate agro dolce,
kohlrabi micro 34

SIGNATURE ROAST CHICKEN
half roasted Amish chicken, truffled mashed potatoes, lemongrass au jus 34

CLASSIC WISCONSIN FISH FRY
beer battered cod, hand cut fries, cole slaw, rye bread, house tartar 22

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

VEAL AU POIVRE*
three seared veal medallions, creamy rosemary polenta, crispy organic kale,
pink peppercorn cream sauce, red veined sorrel 42

GNOCCHI DI ZUCCA
house made potato dumplings, all spice roasted butternut squash, sage
brown butter sauce, pecorino Romano, baby arugula 26

DESSERT

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

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

RASPBERRY IRON SKILLET CAKE
raspberry vanilla cake, vanilla gelato, cream anglaise 13

CHOCOLATE CHIP IRON SKILLET COOKIE
caramel chaos ice cream 12



COCKTAILS

WEEKDAYS: 4:00PM - 10:00PM

WEEKENDS: 9:00AM - 10:00PM

WISCO OLD FASHIONED // Korbel brandy, bitters, orange, cherry, soda 12

BLACK MANHATTAN // J Henry Edgewater Single Barrel Signature Bourbon,
avermara amaro, orange bitters, cherry 18

TRADITIONAL OLD FASHIONED // J Henry Edgewater Single Barrel Signature
Bourbon, Angostura bitters, sugar, orange peel 18

SERRANO SERENADE // House infused serrano & cucumber tequila,
strawberry simple, Dolin Blanc, lime, tajin rim 14

MENDOTA KIR // Titos, Giffard Blackberry, Lime, Prosecco 12

PURPLE RAIN // Empress Gin, Solerno Blood Orange, Pampelmousse, Lime,
Grapefruit 13

COAST TO COAST // Effen Cucumber Vodka, Bottega Limoncello, PAMA,
Cranberry, Cava 12

OTHER COCKTAILS AVAILABLE UPON REQUEST

WINE

[BUBBLY]

RUFFINO, VENETO, ITALY 375ML 28

VEUVE CLIQUOT BRUT YELLOW LABEL, FRANCE 84 / 144

MOET CHANDON IMPERIAL, FRANCE 74 / 135

KRUG, GRAND CUVEE, NV 370

SCHRAMSBERG BLANC DE BLANCS, NORTH COAST, CALIFORNIA 85

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 PEYROSSOL, COTES DE PROVENCE, FRANCE 26

[RED]

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

CABERNET SAUVIGNON, DAOU, NAPA VALLEY, CALIFORNIA 35

CHIANTI CLASSICO, ROCCA DELLE MACIE, ITALY 31

PINOT NOIR, ELOUAN, OR 28

BEER

DRAFT

NEW GLARUS SPOTTED COW | Farmhouse Ale, New Glarus, WI, 4.9% 8

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

LAKE LOUIE BADGER CLUB | Amber, Madison, WI, 5.5% 7

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

GUINNESS | Irish Stout, St. James Gate Dublin, Ireland, 4.2% 9

HARP | Lager, St. James Gate Dublin, Ireland, 5% 9

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

SURLY GRAPEFRUIT SUPREME | Fruited Kettle Sour, Brooklyn Center, MN

4.5% 7

BOTTLED

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% 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% 6

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