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 16

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

BREAKFAST BURRITO
scrambled eggs, pepper jack cheese, sausage, peppers, onions, avocado tomatillo salsa, side of breakfast potatoes 16

BASIC BREAKFAST
two eggs*, breakfast potatoes, applewood smoked bacon, toast 16

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

STEEL CUT OATMEAL
cinnamon, fresh cream, brown sugar, golden raisins 11

MOREL & VEGGIE OMELET
broccolini, spinach, wild morels, sweet bell peppers, swiss cheese, breakfast potatoes 16

SWEET CORN & BACON HASH
crispy fingerling potatoes, nueske's bacon lardons, smoked paprika hollandaise, soft eggs, spring chive 16

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

MADISON SOURDOUGH BREAKFAST TOAST
thick cut toasted Madison Sourdough, whipped feta spread, bruleed banana slices, fresh berries, toasted granola 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 sausage links 4
breakfast potatoes 4

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

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 21

FRIED CLOCKSHADOW CHEESE CURDS
spicy ranch sauce 14

GRILLED ROMAINE CAESAR
brioche croutons, pickled mustard seed, aged Parmesan, housemade caesar, olive oil 12/17 | add chicken 8, add salmon* 12

MARKET GREENS
crisp apple, aged Wisconsin cheddar, toasted sunflower seeds, fennel, dijon vinaigrette 13

SPICED CHICKEN SANDWICH
SERVED WITH FRIES
pretzel bun, spicy aioli, tomato, crispy shallots, arugula, swiss cheese 18

AUGIE'S BURGER
SERVED WITH FRIES
double patty*, applewood smoked bacon, american cheese, lettuce, tomato, pickles, caramelized onion aioli, brioche bun 18

CHICKEN WINGS
traditional buffalo
6 pc 15 | 12 pc 26

TRUFFLE FRIES
hand cut, mushroom beef tallow, parmesan, truffle aioli 13

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

The 7 Edgewater
MADISON'S PLACE SINCE 1948

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.

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
SARATOGA SPRINGS STILL
5 / 11 (1L)

SODA

COKE
DIET COKE
SPRITE
ICED TEA
LEMONADE
4

SPRECHER'S
ROOT BEER 4
ORANGE DREAM 4

10/7/26

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.*

IN-ROOM DINING • DIAL EXT. 2499

DINNER

AVAILABLE 5:00PM - 10:00PM

TO START

ROASTED BRUSSELS SPROUTS & CAULIFLOWER
lemon pepper aioli 14

MUSHROOM FLATBREAD
oyster mushrooms, crispy potato, smoked crème fraiche, herbs, shaved egg yolk 13

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

SMOKED TROUT HASHBROWNS
crispy potato cakes, horseradish cream, mustard seed, dill 17

SMOKED SWEET POTATO
chimichurri, hazelnut, picked shallot, hot honey, cilantro-lime crema 13

SOUP & SALAD

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

GOLDEN AND CHIOGGIA BEET SALAD
spiced walnuts, pickled shallot, chai plumped Door County cherries, whipped tahini 17

FRENCH ONION SOUP
beef & veal stock, sherry, Roth Grand Cru 11

MAIN

STATEHOUSE FILET
8 oz certified angus*, truffled potato, red wine jus, roasted baby carrots, 60

GRILLED NY STRIP
14 oz*, loaded baked dutchess potato, roasted hen of the woods mushrooms, carmelized pearl onions, beef tallow bordelaise 59

ROASTED KING SALMON
root vegetable carpaccio, smoked trout roe, apple cider-sage beurre blanc 42

SIGNATURE ROAST CHICKEN [GF]
airline breast & thighm winter squash medley, buerre noisette, cider gastrique, pickled shallot 36

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

MAITAKE & SWISS BISON BURGER
SERVED WITH FRIES OR MIXED GREENS
6oz patty*, local fried maitake mushrooms, truffle aioli, crispy shallots, arugula, grilled brioche 21

VEGAN ROASTED CARROT & LENTIL RED CURRY
charred cabbage, miso roasted cauliflower, toasted sunflower seed 25

HERITAGE GRILLED PORK CHOP
grilled plums, torn rye, balsamic, olive oil, fresh herbs, mustard jus 46

WILD MUSHROOM & FONTINA RAVIOLI
thyme & roasted garlic cream sauce 26

BRAISED BEEF TAGLIATELLE
braised beef ragout, tomato, sarvecchio cheese, olive oil 29

DESSERT

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

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

DOOR COUNTY CHERRY CRISP
oat brown butter streusel, vanilla bean gelato, almond tuile 13

CHOCOLATE CHIP 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

ESPRESSO MARTINI // Absolut Vodka, Kahlua, Barriques Cold Brew Espresso, Simple 16

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

STATEHOUSE SPRITZ// Aperol, Blood Orange, Prosecco14

BLUEBERRY LEMON-DROP MARTINI // Stoli blueberry, lemon juice, honey syrup, mint, sugar rim 13

KILLER BEE // Citrus infused Death's Door gin, domaine de canton 13

ROTATING DRAFT COCKTAIL
ASK ABOUT OUR CURRENT KEGGED COCKTAIL!

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 CUVÉE, 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
LAKEFRONT EASTSIDE DARK LAGER | Bavarian Dark Lager, WI, 5.3% 8
ACE Perry Cider | Sonoma Valley 5% 8
GUINNESS | Irish Stout, St. James Gate Dublin, Ireland, 4.2% 8
NINJA DUST IPA | Hazy IPA, WI, 6% 8
MODELO ESPECIAL | Mexican Pilsner, 4.5% 8
COORS LIGHT | American Lager. 4.2% 8
CENTRAL WATERS MUDPUPPY PORTER | American Porter, WI, 5.8% 8

BOTTLED
BUD LIGHT American Light Lager | 4.2% 6
CAPITAL BREWERY WI AMBER Amber Lager | 5.1% 6
CORONA Pale Lager | 4.5% 6
MICHELOB ULTRA Light Lager | 4.2% 6
MILLER LITE American Light Pilsner | 4.2% 6
LAGUNITAS IPA | 5.7% 6
VARSITY | Cherry Lime Seltzer | 4.5% 6
CLAUSTHALER N/A | Lager 6
ATHELETIC UPSIDE DAWN N/A | Golden Ale 6

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