

# 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 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

### 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 17

### CHILLED SMOKED TROUT DIP

olive oil drizzle, assorted wheat crackers 18



## 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.

1/26/2024

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## DINNER

AVAILABLE 5:00PM - 10:00PM

### TO START

ROASTED BRUSSELS SPROUTS  
smoked bacon, sage, balsamic glaze 12

WILD MUSHROOM BRUSCHETTA  
garlic crostini, taleggio cheese, truffle, arugula 15

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

CHICKEN WINGS  
ginger sesame barbeque, scallion 12

TRUFFLE FRIES  
hand cut, shredded parmesan, truffle aioli 13

### SOUP AND SALAD

BOURBON ACORN SQUASH SOUP  
infused bourbon molasses, spiced pepitas, fried sage 14

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

BEET SALAD  
whipped chevre, fresh herbs, blood orange, micro arugula, marcona almonds 16

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 MP

GNOCCHI AL TARTUFO  
rosemary gnocchi, chanterelles, artichoke hearts, crispy pancetta, shaved truffle, Manchego cheese 28

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

SEARED SALMON\* FILLET  
sweet corn & leek risotto, pepper relish, popcorn shoots 33

SIGNATURE ROAST CHICKEN  
half roasted Amish chicken, truffled mashed potatoes, lemongrass au jus 31

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

STEAK SANDWICH  
SERVED WITH FRIES OR MIXED GREENS  
grilled skirt steak, ciabatta bun, gorgonzola, roasted tomato, arugula, rosemary aioli 21

## DESSERT

AVAILABLE 5:00PM - 10:00PM

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

S'MORES CHEESECAKE  
graham crumbles, toasted marshmallow, dark chocolate 10

CHOCOLATE CHIP SKILLET COOKIE  
caramel chaos ice cream 10



## COCKTAILS

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

WISCO OLD FASHIONED // Edgewater Signature 1948 Bourbon,  
bitters, orange, cherry, soda 11

AUGIE'S OLD FASHIONED // Dewars, orange, cherry, bitters, club soda 11

TRADITIONAL OLD FASHIONED // Buffalo Trace, bitters, orange peel 13

RASPBERRY DAIQUIRI // Flor de Cana white rum, raspberry liqueur,  
simple, fresh lime 13

STATEHOUSE ESPRESSO MARTINI // Tito's, ristretto, Edgewater Blend 15

PEAR PRESSURE // 21 Seeds Cucumber Jalapeno Tequila, pear nectar, cointreau, lime 14

STATEHOUSE G+T // Empress Gin, fresh lemon, tonic, rosemary sprig 14

SAVOY 75 // Malfy Limone Gin, fresh lemon, simple syrup, absinthe spritz, twist 14

NORMANDY MULE // French Calvados brandy, fresh lime, ginger beer 14

OTHER COCKTAILS AVAILABLE UPON RE-

## 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 ]

PINOT NOIR, ELOUAN, OREGON 25

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

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