

THE EDGEWATER

IN ROOM DINING | DIAL EXTENSION 2499 | SERVED DAILY 4 PM - 10 PM
BRUNCH SATURDAY AND SUNDAY 7 AM - 2 PM

STARTERS

CHILLED SMOKED TROUT DIP | assorted crackers 17

BURRATA | warm crostini, roasted tomato, basil and onion compote 16

CHEESE + CHARCUTERIE | cornichon, grain mustard, mixed olives, preserves, crackers 16

TRUFFLE FRIES | hand cut, parmesan 12

FRIED CLOCKSHADOW CHEESE CURDS
spicy ranch sauce 9

CHICKEN WINGS | hot sauce, hooks blue cheese 10

SOUP AND SALADS

ASPARAGUS BISQUE | crisp shallot, truffle butter 12

MARKET GREENS | seasonal vegetables,
citrus vinaigrette 10

STATEHOUSE WEDGE SALAD | bourbon glazed bacon,
hook's blue cheese, crispy shallots, tomato, blue cheese
dressing 14

CLASSIC CAESAR | buttered croutons, sarvecchio,
cheese, house dressing, frico 14

BEET SALAD | whipped chevre, fennel, blood orange,
marcona almonds 16

| add chicken 6, salmon* 8 |

ENTREES

FILET MIGNON | maître d' butter, potato pave,
red wine jus, charred radicchio, prosciutto MP

POTATO GNOCCHI | pancetta, spring onion, artichoke,
parmesan foam 25

CRISPY SKIN CHICKEN | amish chicken breast,
rosemary mashed potato, baby carrots 24

SUSTAINABLE SEARED SALMON* FILLET | butter
basted, celery root puree, wilted spinach, lemon agro
dolce 26

PORK TENDERLOIN | bacon wrapped, taleggio arancini,
asparagus, thyme jus 28

CLASSIC WISCONSIN FISH FRY | beer battered cod,
hand cut fries, cole slaw, rye bread, house tartar 18

SIDES

HAND CUT FRIES 9

ARTISAN BREAD BASKET | madison sourdough miche,
chimichurri, olive tapenade, rosemary butter 10

BRUSSELS SPROUTS | smoked bacon, balsamic glaze 9

WHITE MAC & CHEESE | white cheddar, wisconsin
fontina 10

SANDWICHES

AUGIE'S BURGER | double patty*, american cheese,
applewood smoked bacon, lettuce, tomato, pickles,
caramelized onion aioli 16

ARTISAN GRILLED CHEESE | sliced green apple, pleasant
ridge reserve, apple butter, multi grain bread 14

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

BANH MI | tender pork, pickled vegetables, serrano chile,
garlic aioli, cilantro on toasted baguette 16

| all sandwiches served with hand cut fries or side salad |

DESSERT

CHOCOLATE MOLTEN CAKE | port syrup, fresh berries,
chantilly cream 10

CARROT CAKE | mascarpone icing, candied walnut 9

CHOCOLATE CHIP SKILLET COOKIE
caramel chaos ice cream 9

S'MORES CHEESECAKE | graham crumble, chocolate,
toasted marshmallow 9

BRUNCH

| available sat and sun only, 7 am - 2 pm |

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

WHITE CHEDDAR OMELET | wisconsin white cheddar,
tomato, spinach 13 add rosemary ham 2
served with breakfast potatoes

SWEET POTATO AND CHORIZO HASH | wilted kale,
fire roasted tomato salsa, avocado crema, two eggs*
sunny side up 15

STEEL CUT OATMEAL | cinnamon, fresh cream, brown sugar,
golden raisins 10

BREAKFAST SMOOTHIE | vanilla yogurt, berries, banana 8

TOASTED BAGEL | cream cheese, fruit preserves 6

SIDE OF FRESH FRUIT 9

APPLEWOOD SMOKED BACON 4

SIDE OF TOAST | multi grain, cinnamon raisin, or sourdough,
whipped butter, fruit preserves 4

AUGIE'S BURGER | double patty*, american cheese,
applewood smoked bacon, lettuce, tomato, pickles,
caramelized onion aioli 16 served with breakfast potatoes

SPICED CHICKEN SANDWICH | pretzel bun, arugula, tomato,
spicy aioli, swiss cheese 15 served with breakfast potatoes

BACON, EGG + CHEESE SANDWICH | bacon, avocado,
tomato, fried egg, pepper jack cheese, poblano jam, stella
cheese bun 12 served with breakfast potatoes

HAM + EGG CROISSANT | shaved ham, scrambled egg,
hook's cheddar cheese, croissant 10 served with breakfast
potatoes

LOOKING FOR WEEKDAY BREAKFAST?

Visit The Market on the 7th Floor of the Wisconsin
Building for coffee drinks, breakfast sandwiches
(7am-12pm), light snacks and other grab & go items.



Monday - Friday | 7am - 12pm
Saturday & Sunday | 7am - 4pm



All food and beverage prices are exclusive of tax. A \$3 delivery charge plus a 18% 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.

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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%

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

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

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

SPECIALTY COCKTAILS

OLBRICH GARDENS
Empress gin, fresh lemon juice, simple syrup, mint, basil,
rosemary, on the rocks, rosemary sprig 13

CUCUMBER MARTINI
Effen cucumber vodka, dry vermouth, cucumber garnish
served up 14

STRAWBERRY MOJITO
Bacardi rum, fresh lime juice, house strawberry purée, simple
syrup, sparkling water, fresh mint 12

LEMON BASIL MARGARITA
Exotico silver tequila, Cointreau, lemon juice, lime juice, fresh
basil leaves, lemon wheel garnish 11

SPARKLING ELDERFLOWER
Tanqueray gin, fresh lime juice, elderflower liquor, lemon tonic
water, fresh mint garnish 13

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

WISCONSIN OLD FASHIONED
Korbel brandy, Angostura bitters, bada bing cherry,
orange slice, brown sugar, sprite 8

STATEHOUSE G&T
Hendrick's gin, lavender bitters, fresh rosemary sprig 11

PEACH BOURBON
Makers Mark bourbon, fresh lemon juice, peach liqueur,
house honey syrup, crushed ice, lemon wheel garnish 11

ST. MENDOTA
Grey Goose vodka, Crème de Violette, St. Germaine, Domaine
de Canton, lemon juice, served up, lemon peel garnish 14

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

BLACKBERRY SMASH
Bulleit rye, simple syrup, muddled blackberries,
on the rocks, fresh mint 11

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

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

[sparkling]

PROSECCO, LUNETTA, ITALY 12/48

SCHRAMSBERG BLANC de BLANC, CALIFORNIA 17/70

VEUVE CLIQUOT YELLOW LABEL BRUT CHAMPAGNE
(bottle only) 134

[white]

PINOT GRIS, A TO Z, OREGON 10/38

PINOT GRIGIO, KETTMEIR, ALTO ADIGE, ITALY 13/48

RIESLING, POET'S LEAP, COLUMBIA VALLEY, WASHINGTON
13/48

SAUVIGNON BLANC, FRENZY, MARLBOROUGH, NEW
ZEALAND 10/38

CHARDONNAY, CAMBRIA KATHERINE'S VINEYARD,
SANTA MARIA VALLEY, CA 12/48

CHARDONNAY, MER SOLEIL SILVER, MONTEREY,
CALIFORNIA 12/48

CHARDONNAY, FRANK FAMILY VINEYARDS, NAPA VALLEY,
CALIFORNIA 16/64

[rosé]

ANGELS & COWBOYS, SONOMA COUNTY, CA 13/52

[red]

PINOT NOIR, STOLLER, DUNDEE HILLS, WILLAMETTE VALLEY
15/60

MALBEC, CHÂTEAU DU CAYROU, CAHORS, FRANCE 12/48

MERLOT, EAGLE GLEN, NAPA VALLEY, CALIFORNIA 14/56

RED BLEND, BLACK SHEEP, BAROSSA VALLEY,
AUSTRALIA 10/40

TEMPRANILLO, CATANIA CRIANZA, RIBERO DEL DUERO,
SPAIN 11/44

CABERNET SAUVIGNON, INDIAN WELLS, COLUMBIA
VALLEY 10/40

CABERNET SAUVIGNON, RAVEL & STITCH, CENTRAL
COAST 14/56

CABERNET SAUVIGNON, DUCKHORN, NAPA VALLEY,
CALIFORNIA 22/88

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