

# THE STATEHOUSE

MADISON, WISCONSIN | AUTUMN 2021

## START OR SHARE

### SPANISH OCTOPUS

seared a la plancha, romesco sauce, frisee, preserved lemon, spiced potato 17

### PROSCIUTTO WRAPPED PEACH

roasted, over arugula, marcona almonds, pomegranate molasses, burrata cheese 16

### CHILLED SMOKED TROUT DIP

olive oil drizzle, assorted wheat crackers 17

### FRIED CLOCKSHADOW CHEESE CURDS

spicy ranch sauce 10

### TRUFFLE FRIES

hand cut, shredded parmesan, truffle aioli 12

### FIVE SPICE DUSTED CRISPY PORK BELLY

house hoisin, bok choy, apricot 16

### WILD MUSHROOM BRUSCHETTA

roast garlic crostini, taleggio cheese, truffle, arugula 15

### CHEESE + CHARCUTERIE

cornichon, grain mustard, mixed olives, preserves, marcona almonds, rosemary crackers 18

### PLEASANT RIDGE RESERVE FONDUE

wisconsin alpine style cheese, cornichon, salami, potato, grilled crostini 16

### SWEET CORN BISQUE

piquillo pepper, cumin, queso fresco, micro cilantro 12

### ROASTED BRUSSELS SPROUTS

smoked bacon, sage, balsamic glaze 9

### CHICKEN WINGS

ginger sesame barbeque, scallion, sesame seeds 10

### ARTISAN BREAD BOARD

madison sourdough miche, chimichurri, black olive tapenade, rosemary butter 12

## STATEHOUSE SPECIALTIES

BACON WRAPPED PORK LOIN | vanilla bean sweet potato, brussels leaves, pickled mustard seeds, apple compote 28

SAUTEED STRIPED BASS | olive oil braised tomato, fennel and leek risotto, saffron foam 32

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

AUTUMN SQUASH AGNOLOTTI | cranberry and sage brown butter, toasted hazelnuts, parmesan 24

FILET MIGNON | 6 ounce center cut\*, truffle potato, red wine jus, charred radicchio, crisp prosciutto 62

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

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

## SALADS AND SANDWICHES

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

LOCAL APPLE AND ARUGULA SALAD | cider vinaigrette, candied walnuts, paradise blue cheese 16

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

MARKET GREENS | seasonal vegetables, citrus vinaigrette 10

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

RACHEL SANDWICH | house smoked turkey, pleasant ridge reserve, sauerkraut, spicy horseradish dressing, toasted rye 14

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

| all sandwiches served with choice of hand cut fries or mixed greens. add grilled chicken to any salad 6, salmon fillet 9 |

## DESSERT

CHOCOLATE MOLTEN CAKE | port syrup, fresh berries, chantilly cream 12

CARROT CAKE | mascarpone icing, candied walnut 9

CHOCOLATE CHIP SKILLET COOKIE | caramel chaos ice cream 9

APPLE & BRANDY UPSIDE DOWN CAKE | cranberry compote, caramel 12

SEASONAL GELATO or SORBET | house biscotti 7

Executive Chef, Juan Martinez

\*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.