THE
STATEHOUSE
MADISON, WISCONSIN | AUTUMN 2021

START OR SHARE

SPANISH OCTOPUS
seared a la plancha, romesco sauce, frissee, 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, trufflemashed 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

E x e c u t i v e  C h e f .  J u a n  M a r t i n e z

*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.