THE STATEHOUSE

A modern american restaurant focused on the seasonality of the midwest, local farms & the small businesses that share our same passion for food. Madison's Place to gather...

[start or share]

CHICKEN WINGS "wisconsin old fashioned" maple bourbon glaze or traditional buffalo 13

FRIED CLOCKSHADOW CHEESE CURDS spicy ranch sauce 13

MINI SHORT RIB TACOS five local corn tortillas, guajillo braised beef, lime crème fraiche, queso fresco, cilantro 16

SPANISH OCTOPUS seared a la plancha, romesco sauce, frissee, preserved lemon, spiced potato 18

ROASTED BRUSSELS SPROUTS smoked bacon, sage, balsamic glaze 12

TRUFFLE FRIES hand cut, parmesan, truffle aioli 13

CHEESE + CHARCUTERIE cornichon, grain mustard, mixed olives, preserves, marcona almonds, rosemary crackers 19

PEI MUSSELS AND WHITE MANILLA CLAMS heirloom tomatoes, spinach, aleppo flakes, crostini, garlic butter sauce 18

ROASTED CORN RIBS buttered sweet corn, cotija cheese, sea salt, spicy chili aioli 14

> **CRISPY CALAMARI** squid, tentacles, spicy anchovy marinara 17

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

ARTISAN BUTTER BOARD warm madison sourdough miche, local cultured butter, trio of daily toppings 15

AVOCADO TUNA TARTARE 18 ponzu marinated tuna, wakame, cucumber, sesame seeds, wasabi aioli, homemade lavash

[soup + salad]

ROASTED CAULIFLOWER SOUP pancetta, crispy spring asparagus tips 14

HEIRLOOM PANZANELLA SALAD arugula, frisee, basil, mint, miche butter croutons, lemon balsamic 16

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

PEAR MERLOT CONFI baby spinach, Frisée lettuce, pomegranate seeds, caramelized pecans, chevre, clementine vinaigrette 17

> CLASSIC CAESAR SALAD buttered croutons, parmesan cheese, house dressing, crunchy frico 14

MARKET GREENS tender lettuces, seasonal vegetables, citrus vinaigrette 12 [add chicken 8 or salmon 11]

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[main]

SURF & TURF | spiced Fox heritage pork belly, grilled tiger shrimp, parsnip puree, sweet peas, tequila agro dolce 37

STATEHOUSE BEEF WELLINGTON* | sous vide angus sirloin, prosciutto, bacon and mushroom duxelles, baby carrots, red wine cranberry sauce 55

SEARED ALASKAN HALIBUT* | sunchoke puree, smoked tomato spiced chick peas, basil emulsion, micro herbs 42

STATEHOUSE FILET* | angus, truffled potato, red wine jus, charred radicchio, crisp prosciutto MP

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

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

SEARED SALMON FILET* | Grilled asparagus, lemon avocado relish 33

SPRING PEA RICOTTA RAVIOLI | prosciutto broth, shaved manchego, mint 28

PAPPARDELLE PASTA | delicate egg pasta, Carr Valley gorgonzola, toasted walnuts, garlic, peppery watercress 25

[tavern fare]

[dessert]



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

AUGIE'S BURGER double patty*, american cheese, applewood smoked bacon, lettuce, tomato, pickles, caramelized onion aioli, brioche bun 17

STEAK SANDWICH grilled skirt steak, ciabatta bun, gorgonzola, roasted tomato, arugula & rosemary aioli 21

SPICED CHICKEN SANDWICH pretzel bun, arugula, tomato, crispy shallots, spicy aioli, swiss cheese 16

[all sandwiches come with handcut fries or mixed greens]

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

STRAWBERRY CHEESECAKE Strawberry infused, graham cracker crust, strawberry sauce, chantilly cream, mint 10

> CHOCOLATE CHIP SKILLET COOKIE caramel chaos ice cream 10

CHERRIES JUBILEE door county cherries in brandy sauce, vanilla bean ice cream 12

> SEASONAL GELATO or SORBET house biscotti 8

20% gratuity will be added for parties of 6 or more. *Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

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