THE EDGEWATER

IN ROOM DINING • DIAL EXTENSION 2499

WEEKEND BRUNCH

available saturday, sunday 7:00 am – 2:00 pm

BRUNCH DISHES

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

HAM AND CHEESE OMELET
wisconsin white cheddar, rosemary ham 15
served with breakfast potatoes and mixed greens

BROCCOLI AND SWISS OMELET
pleasant ridge reserve swiss, broccoli florets 13
served with breakfast potatoes and mixed greens

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

BAGEL AND LOX
toasted everything bagel, lox, cream cheese, shaved red onion, capers, fresh tomato 14

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

BRUNCH SIDES

TOASTED BAGEL | cream cheese, fruit preserves 6

SIDE OF FRESH FRUIT 9

WARM CINNAMON ROLL | cream cheese icing 9

SIDE OF 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 4

TURKEY SAUSAGE LINKS 4

BREAKFAST POTATOES 4

LOOKING FOR MONDAY THRU FRIDAY BREAKFAST AND LUNCH OPTIONS?

Visit the Statehouse Restaurant on the 7th floor

Monday – Friday 7am -11am for Breakfast

Monday – Friday 11am – 2pm for Lunch

WEEKEND LUNCH

available saturday, sunday 12:00 pm – 4:00 pm

STARTERS

CHEESE + CHARCUTERIE | marcona almonds, grain mustard, mixed olives 18

FRIED CLOCKSHADOW CHEESE CURDS | spicy ranch sauce 12

CLASSIC CAESAR SALAD | buttered croutons, parmesan cheese, house dressing 14 | add chicken 8, add salmon* 11

CHILLED SMOKED TROUT DIP | assorted crackers 17

SANDWICHES

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

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

BEEF BRISKET SANDWICH | house smoked, local rosemary sourdough, tangy slaw, wisco white cheddar 15

NIGHTLY DINNER

available nightly 4:00 pm – 10:00 pm

APPETIZERS AND SANDWICHES

CHEESE + CHARCUTERIE
marcona almonds, grain mustard, mixed olives 18

CHICKEN WINGS
ginger sesame barbeque, scallion 12

FRIED CLOCKSHADOW CHEESE CURDS
spicy ranch sauce 12

CHILLED SMOKED TROUT DIP
assorted crackers 17

TRUFFLE FRIES
hand cut, shredded parmesan, truffle aioli 12

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

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

SOUP AND SALAD

WINTER SQUASH BISQUE
apple cranberry relish, sage, pomegranate, molasses 14

MARKET GREENS
seasonal vegetables, citrus vinaigrette 10

STATEHOUSE WEDGE SALAD
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

ROASTED SQUASH SALAD
organic kale, pomegranate, pecorino, spiced pecans, truffle vinaigrette 16

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

AVAILABLE NIGHTLY 5:00 pm – 10:00 pm

APPETIZERS

ROASTED BRUSSELS SPROUTS
smoked bacon, sage, balsamic glaze 12

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

ARTISAN BREAD BOARD
madison sourdough miche, chimichurri, black olive tapenade, rosemary butter 12

ENTREES

STATEHOUSE FILET | center cut, truffle mashed potato, red wine jus, charred radicchio,
crisp prosciutto MP

GARGANELLI PASTA | delicate pasta, Carr Valley gorgonzola, toasted walnuts, garlic, peppery watercress 24

CRISPY SKIN CHICKEN | amish chicken breast, truffle mashed potato, baby carrots 26

SEARED SALMON* FILLET | beets, swiss chard, blood orange fennel foam 28

CLASSIC WISCONSIN FISH FRY | beer battered cod, hand cut fries, cole slaw, rye bread,
house tartar 19

DESSERTS

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

MANGO PANNA COTTA
toasted coconut, ginger-mango coulis 12

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BEVERAGE MENU

available daily 4:00 pm – 10:00 pm
saturday and sunday beginning at 9:00 am

FEATURED BUBBLES

Ruffino, Veneto, Italy 375ml 28

Veuve Cliquot Brut Yellow Label, France 70 / 135

Krug, Grand Cuvée, NV 370

Pol Roger, Brut Nature, "Pure" Champagne, France NV 128

Canard Duchane, France 375ml 58

Moet Chandon Imperial, France 74 / 135

Schramsberg Blanc de Blancs, North Coast, California 70

Piper Sonoma Sparkling Rose, Sonoma

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%

GENTRY'S ROSE CIDER | 7
Hard Cider (GF), Madison, WI, 5%

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

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

THIRD SPACE HEAVENLY HAZE | 7
Hazy IPA, Milwaukee, WI, 6%

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

SPECIALTY COCKTAILS

WISCONSIN OLD FASHIONED
Korbel brandy, Angostura bitters, sugar, muddled orange and cherry, Sprite 10

TRADITIONAL OLD FASHIONED
Buffalo Trace bourbon, Angostura bitters, sugar, orange peel 13

BLACKBERRY MOJITO
Flor de Cana rum, aperol, mint, fresh lime, club soda 12

23 AND ME
Ron Zacapa 23yr rum, Elizabeth dram, orange juice, pineapple, red wine 14

DESPERADO
Vida mezcal, honey, pineapple juice, fresh lime, miller high life 14

BLOOD ORANGE MARGARITA
Milagro blanco tequila, Cointreau, blood orange puree, fresh lime, candied ginger 14

CLOVER 10
Tanqueray 10 gin, raspberries, fresh lemon 13

SOUTH SIDE
Bombay Sapphire gin, fresh lime juice, mint, simple syrup 14

MADISON MANHATTAN
J Henry & Sons Wisconsin straight bourbon, Dolin sweet vermouth, Angostura bitters, served up, or on the rocks 15

WHISKEY SOUR
Rittenhouse rye, fresh lemon juice, orange juice, egg white, simple syrup, bitters, 14

STATEHOUSE ESPRESSO MARTINI
Tito's Vodka, Galliano ristretto coffee liqueur, espresso 15

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

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

MICHELOB ULTRA Light Lager | 4.2% 5

MILLER LITE American Light Pilsner | 4.2% 5

LAGUNITAS IPA | 5.7% 6

SIERRA NEVADA Pale Ale | 5.6% 6

STELLA CIDRE Hard Cider | 4.5% 7

BEVERAGES

COKE, DIET COKE, SPRITE, ICED TEA, LEMONADE | 3

SAN PELLEGRINO SPARKLING | sm 5/ 1 L. 10

ACQUA PANNA STILL WATER | sm 5/ 1 L. 10

SPRECHER ROOT BEER | 4

RISHI TEA | Jade cloud, Earl grey, English breakfast, Tumeric ginger (caffeine free), Chamomile 4

COFFEE Barrique's Edgewater Blend | regular or decaf 3.5
small carafe (2 – 3 cups) 9, large carafe (4 – 5 cups) 13