

IN-ROOM DINING • DIAL EXT. 2499

BREAKFAST

WEEKDAYS: 7:00AM - 11:00AM
WEEKENDS: 7:00AM - 2:00PM

BACON, EGG, AND CHEESE SANDWICH
bacon, avocado, tomato, fried egg, pepper jack cheese, poblano jam, stella
cheese bun, side of house mixed greens 14

AVOCADO TOAST
madison sourdough artisan bread, smashed avocado, thinly sliced prosciutto,
arugula, sunny side up eggs, shaved parmesan 17

BREAKFAST BURRITO
scrambled eggs, pepper jack cheese, sausage, peppers, onions, avocado
tomatillo salsa, side of house mixed greens 13

BASIC BREAKFAST
two eggs*, breakfast potatoes, applewood smoked bacon, toast 15

GREEK YOGURT PARFAIT
local honey, house made granola, fresh berries 12

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

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

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

BREAKFAST AND BRUNCH SIDES
toasted bagel, cream cheese, fruit preserves 6
fresh fruit cup | sm 6 or lg 9
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 5
turkey sausage links 5
breakfast potatoes 4

WEEKEND BRUNCH SPECIALS
WEEKENDS: 9:00AM - 2:00PM

WARM CINNAMON ROLL
cream cheese icing 9

BRIOCHE FRENCH TOAST
grand marnier and cinnamon soaked, wisconsin maple syrup,
whipped butter, applewood smoked bacon 15

BAGEL AND LOX
toasted everything bagel, lox, cream cheese,
shaved red onion, capers, fresh tomato 17

ALL DAY

AVAILABLE 11:00AM - 10:00PM

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

FRIED CLOCKSHADOW CHEESE CURDS
spicy ranch sauce 13

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

MARKET GREENS
seasonal vegetables, citrus vinaigrette 11

SPICED CHICKEN SANDWICH
SERVED WITH FRIES OR MIXED GREENS
pretzel bun, spicy aioli, tomato, crispy shallots, arugula,
swiss cheese 16

AUGIE'S BURGER
SERVED WITH FRIES OR MIXED GREENS
double patty*, applewood smoked bacon, american cheese,
lettuce, tomato, pickles, caramelized onion aioli, brioche bun
17



LOOKING FOR A QUICK BITE?

Visit The Market on the 7th Floor of the
Wisconsin Building for coffee drinks, light snacks
and other grab & go items.

COFFEE

SMALL CARAFE
2-3 CUPS
9

LARGE CARAFE
4-5 CUPS
14

JUICES

ORANGE
GRAPEFRUIT
PINEAPPLE
APPLE
CRANBERRY
V-8
TOMATO
4

RISHITEA

ENGLISH BREAKFAST
EARL GREY
JADE CLOUD
CHAMOMILE
TUMERIC GINGER
4

WATER

SAN PELLEGRINO
SPARKLING
OR
ACQUA PANNA
STILL
5 / 10 (1L)

SODA

COKE
DIET COKE
SPRITE
ICED TEA
LEMONADE
3

SPRECHER'S
ROOT BEER 4

IN-ROOM DINING • DIAL EXT. 2499

DINNER

AVAILABLE 5:00PM - 10:00PM

TO START

ROASTED BRUSSELS SPROUTS
smoked bacon, sage, balsamic glaze 12

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

ARTISAN BUTTER BOARD
madison sourdough miche, local cultured butter, trio of daily toppings 14

CHICKEN WINGS
ginger sesame barbeque, scallion 12

TRUFFLE FRIES
hand cut, shredded parmesan, truffle aioli 13

SOUP AND SALAD

POTATO LEEK PUREE
crispy ramps, pancetta, truffle oil 14

STATEHOUSE WEDGE
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

ORGANIC KALE SALAD
organic kale, pomegranate pecorino, spiced pecans, aged sherry vinaigrette 16

MAIN

STATEHOUSE FILET
certified angus, truffle mashed potato, red wine jus, roasted baby carrots, crisp prosciutto MP

GARGANELLI PASTA
delicate egg pasta, carr valley gorgonzola, toasted walnuts, garlic, peppery watercress 25

SEARED SALMON* FILLET
wilted kale, parsnip puree, citrus agro dolce 33

CRISPY SKIN CHICKEN
amish chicken breast, truffle mashed potato, baby carrots 28

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

STEAK SANDWICH
SERVED WITH FRIES OR MIXED GREENS
grilled skirt steak, ciabatta bun, gorgonzola, roasted tomato, arugula, rosemary aioli 21



COCKTAILS

WEEKDAYS: 4:00PM - 10:00PM
WEEKENDS: 9:00AM - 10:00PM

WISCONSIN OLD FASHIONED
Korbel brandy, Angostura bitters, sugar, muddled orange and cherry, Sprite 11

TRADITIONAL OLD FASHIONED
Four Roses 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

OTHER COCKTAILS AVAILABLE UPON REQUEST

WINE

[BUBBLY]
RUFFINO, VENETO, ITALY 375ML 28
CANARD DUCHANE, FRANCE 375ML 58
VEUVE CLIQUOT BRUT YELLOW LABEL, FRANCE 70 / 135
MOET CHANDON IMPERIAL, FRANCE 74 / 135
KRUG, GRAND CUVÉE, NV 370
SCHRAMSBERG BLANC DE BLANCS, NORTH COAST, CALIFORNIA 70
POL ROGER, BRUT NATURE, "PURE" CHAMPAGNE, FRANCE NV 128

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
CHIANTI CLASSICO, ROCCA DELLE MACIE, ITALY 31

DESSERT

AVAILABLE 5:00PM - 10:00PM

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

CARROT CAKE
mascarpone icing, candied walnut 10

CHOCOLATE CHIP SKILLET COOKIE
caramel chaos ice cream 10

BEER

DRAFT
NEW GLARUS SPOTTED COW | Farmhouse Ale, New Glarus, WI, 4.9% 7
KARBEN 4 FANTASY FACTORY | IPA, Madison, WI, 6.3% 8
WISCONSIN BREWING CO. BADGER CLUB | Amber, Madison, WI, 5.5% 7
GENTRY'S ROSE CIDER | Hard Cider (GF), Madison, WI, 5% 7
GUINNESS | Irish Stout, St. James Gate Dublin, Ireland, 4.2% 8
HARP | Lager, St. James Gate Dublin, Ireland, 5% 8
THIRD SPACE HEAVENLY HAZE | Hazy IPA, Milwaukee, WI, 6% 7

BOTTLED
BUD LIGHT American Light Lager | 4.2% 5
CAPITAL BREWERY WI AMBER Amber Lager | 5.1% 7
CORONA Pale Lager | 4.5% 6
HEINEKEN Pale Lager | 5.0% 7
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% 7
STELLA CIDRE Hard Cider | 4.5% 7