

# THE STATEHOUSE

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## 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%

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

BLUE MOON | 7  
Belgian-style Witbier, Denver, CO, 5.4%

HIDDEN CAVE HIBISCUS JUNIPER CIDER | 9  
Hard Cider, Madison, WI, 6.8%

## SPECIALTY COCKTAILS

RASPBERRY MOJITO  
Real McCoy 3yr rum, lime juice, fresh mint,  
raspberries, club soda 9

WISCONSIN OLD FASHIONED  
Korbel brandy, bitters, bada bing cherry, orange  
slice, brown sugar, sprite, on the rocks 8

PRICKLY PEAR MARGARITA  
Patron Reposado, fresh lime juice, prickly pear  
puree, on the rocks, salted rim 13

STATEHOUSE G&T  
Hendrick's gin, lavender bitters, fresh rosemary  
sprig 11

BOULEVARDIER  
Bulleit bourbon, Campari, sweet vermouth,  
bitters, orange peel 10

SMOKEY PALOMA  
Del Maguey Vida Mezcal, Milagro Silver tequila,  
simple syrup, grapefruit juice, club soda, lime  
wedge 13

ST. MENDOTA  
Tito's vodka, Crème de Violette, St. Germaine,  
Domaine de Canton, lemon juice, served up,  
lemon peel garnish 12

IRISH MAID  
Jameson, St. Germaine, lemon juice, simple  
syrup, muddled cucumber, on the rocks,  
lemon wedge 11

MADISON MANHATTAN  
J Henry bourbon, sweet vermouth, bitters,  
served up, bada bing cherry 15

BLACKBERRY SMASH  
Bulleit rye, simple syrup, muddled blackberries,  
on the rocks, fresh mint 10

## BEVERAGES

COKE, DIET COKE, SPRITE | 3

ICED TEA, LEMONADE | 3

ORANGE JUICE, CRANBERRY JUICE | 4

SAN PELLEGRINO SPARKLING | sm 4/ 1 L. 10

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

SPRECHER ROOT BEER | 4

RISHI TEA Jade Cloud, Earl Grey, Tangerine  
Ginger, Peppermint, English Breakfast | 4

COFFEE Barrique's Edgewater Blend | 3.5

## BOTTLED BEER

BUD LIGHT American Light Lager | 4.2% 5

MILLER LITE American Light Pilsner | 4.2% 5

HEINEKEN Pale Lager | 5.0% 6

SIERRA NEVADA Pale Ale | 5.6% 6

CORONA Pale Lager | 4.5% 6

HOPALICIOUS American Pale Ale | 5.7% 6

MICHELOB ULTRA Light Lager | 4.2% 5

POTOSI SNAKE HOLLOW IPA | 6.5% 6

CLAUSTHALER N/A Lager 5

## WINE

[ sparkling ]

PROSECCO, LUNETTA, ITALY 12/48

ACQUESI, ASTI SPUMANTE, PIEDMONT, ITALY  
Moscato 10/40

SCHRAMSBERG BLANC de BLANC,  
CALIFORNIA 17/70

[ white ]

PINOT GRIS, A TO Z, OREGON 10/38

PINOT GRIGIO, KETTMEIR, ALTO ADIGE, ITALY  
13/48

RIESLING, POET'S LEAP, COLUMBIA VALLEY,  
WA 13/48

SAUVIGNON BLANC, FRENZY, MARLBOROUGH,  
NEW ZEALAND 10/38

SAUVIGNON BLANC, MILLER RANCH  
SILVERADO, NAPA VALLEY 12/48

CHARDONNAY, CAMBRIA KATHERINE'S  
VINEYARD, SANTA MARIA VALLEY, CA 12/48

CHARDONNAY, MER SOLEIL SILVER,  
MONTEREY, CALIFORNIA 12/48

[ rosé ]

CHATEAU DES BERTRANDS, PROVENCE,  
FRANCE 14/56

PLANETA, SICILY, ITALY 12/48

[ red ]

PINOT NOIR, STOLLER, DUNDEE HILLS,  
WILLAMETTE VALLEY 15/60

PINOT NOIR, DOMAINE FAIVELEY, GEVREY-  
CHAMBERTIN, FRANCE 24/110

MALBEC, CHÂTEAU DU CAYROU, CAHORS,  
FRANCE 12/48

MERLOT, EAGLE GLEN, NAPA VALLEY,  
CALIFORNIA 14/56

RED BLEND, BLACK SHEEP, BAROSSA VALLEY,  
AUSTRALIA 10/40

TEMPRANILLO, CATANIA CRIANZA, RIBERO  
DEL DUERO, SPAIN 11/44

CABERNET SAUVIGNON, INDIAN WELLS,  
COLUMBIA VALLEY 11/44

CABERNET SAUVIGNON, RAVEL & STITCH,  
CENTRAL COAST 14/56

CABERNET SAUVIGNON, DUCKHORN, NAPA  
VALLEY 22/88

# THE STATEHOUSE

MADISON, WISCONSIN  
JULY 2020

## STARTERS

- CHEESE + CHARCUTERIE  
marcona almonds, grain mustard,  
mixed olives 16
- CHILLED SMOKED TROUT DIP  
assorted crackers 16
- FRIED CLOCKSHADOW  
CHEESE CURDS  
spicy ranch sauce 9
- THAI CURRY MUSSELS  
mango, coconut milk, cilantro 14
- TRUFFLE FRIES  
hand cut, parmesan 12
- CHICKEN WINGS  
house made hot sauce,  
hooks blue cheese 10
- ARTISAN BREAD BASKET  
madison sourdough selection, chimichurri,  
olive tapenade, rosemary butter 10

## SALADS

- MARKET GREENS  
seasonal vegetables,  
citrus vinaigrette 10
- STATEHOUSE WEDGE SALAD  
bourbon glazed bacon,  
hook's blue cheese,  
crispy shallots, tomato,  
blue cheese dressing 12
- CLASSIC CAESAR  
buttered croutons, sarvecchio  
cheese, house dressing 14
- CUCUMBER AND TOMATO SALAD  
feta cheese, fresh oregano,  
kalamata olives 15
- STEAK SALAD  
new york strip\*, heirloom tomatoes,  
crispy shallot, balsamic vinaigrette 19  
| add chicken 5, salmon\* 7, steak\* 9 |

## ENTREES

- STEAK\* FRITES | maître d' butter, hand cut fries 24
- SHRIMP SCAMPI | jumbo shrimp, lemon, white wine, garlic, tomato, angel hair pasta 23
- CRISPY SKIN CHICKEN | boneless half amish chicken, rosemary mashed potato, baby carrots 23
- GRILLED LAMB T-BONE | orange mint couscous, roasted tomato, dried olives 30
- SEARED SCALLOPS | sweet corn, piquillo peppers, smoked cipolini onions 32
- PASTINA | pearl pasta, chicken confit, pancetta, pea shoots 23
- CLASSIC WISCONSIN FISH FRY | beer battered cod, hand cut fries, cole slaw, rye bread, house tartar 18

## SANDWICHES

- AUGIE'S BURGER | double patty\*, american cheese, applewood smoked bacon,  
lettuce, tomato, pickles, caramelized onion aioli 16
- GRILLED SALMON\* | avocado, tomato, arugula, crispy smoked bacon, herbed aioli, ciabatta roll 16
- BISON BURGER\* | hook's blue paradise cheese, smoked bacon jam, roasted tomato, arugula, onion roll 18
- SPICED CHICKEN SANDWICH | pretzel bun, arugula, swiss cheese 15  
| all sandwiches served with hand cut fries or side salad |

## SIDES

- HAND CUT FRIES 9
- MARKET VEGETABLE  
chef's daily offering 9
- MUSHROOMS  
sautéed garlic, fresh herbs 9
- WHITE MAC & CHEESE  
white cheddar,  
wisconsin fontina 10

## DESSERT

- CARAMEL CHAOS SUNDAE  
brownie bites 7
- S'MORES CHEESECAKE  
graham crumble, chocolate sauce,  
marshmallow 9

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.