

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,
hooks's blue cheese, 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 SEA 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

- CHOCOLATE CHIP SKILLET COOKIE
caramel chaos ice cream 9
- S'MORES CHEESECAKE
graham crumble, chocolate sauce,
marshmallow 9
- RASPBERRY SORBET
fresh berries 6

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.