

THE STATEHOUSE

BRUNCH MENU | DECEMBER 2020

STARTERS + SALADS

CHEESE + CHARCUTERIE
marcona almonds, grain mustard,
mixed olives 16

FRIED CLOCKSHADOW CHEESE CURDS
spicy ranch sauce 9

LOBSTER BISQUE
aged sherry, crème fraîche 12

STEAK SALAD
new york strip*, heirloom tomatoes,
crispy shallot, hook's blue cheese,
balsamic vinaigrette 19

CLASSIC CAESAR SALAD
buttered croutons, sarvecchio cheese,
house dressing 14

| add chicken 5, add salmon* 7 |

SANDWICHES

STEAK* + EGG* SANDWICH
provolone cheese, balsamic tomato jam,
arugula, ciabatta roll 15

AUGIE'S BURGER
double patty*, applewood smoked bacon,
american cheese, lettuce, tomato, pickles,
caramelized onion aioli 16

ARTISAN GRILLED CHEESE
sliced green apple, pleasant ridge reserve,
apple butter, multi grain bread 14

SPICED CHICKEN
pretzel bun, arugula, swiss cheese 15

all sandwiches served with
breakfast potatoes and mixed greens

BRUNCH FAVORITES

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

EGGS BENEDICT | rosemary ham, poached egg*, hollandaise, mixed greens 14

WHITE CHEDDAR OMELET | wisconsin white cheddar, tomato, spinach 13 add rosemary ham 2
served with breakfast potatoes and mixed greens

CHEVRE OMELET | chevre, fresh herbs, asparagus 13 add pancetta 2 served with breakfast potatoes and mixed greens

SWEET POTATO AND CHORIZO HASH | wilted kale, fire roasted tomato salsa, avocado crema, two eggs* sunny side up 15

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

BREAKFAST SMOOTHIE | vanilla yogurt, berries, banana 8

| brunch favorites available through 2 pm |

BLOODY MARYS

THE STATEHOUSE BLOODY
grey goose vodka, statehouse bloody
mary mix, cornichons, curated cheese
and charcuterie skewer 14

BOURBON + BACON BLOODY
bulleit bourbon, house bloody mary mix,
maple glazed bacon, bacon bit sprinkle 11

WISCO MARY
tito's vodka, house bloody mary mix,
hard boiled egg, pickle spear,
cheese curd, beef stick 12
miller high life shorty | add 2

CHAMPAGNE COCKTAILS

SIGNATURE MIMOSAS
choose classic, vanilla bean pear,
apple spice, white grape & cranberry
or pumpkin spice 9

ROSEMARY PEACH BELLINI
champagne, peach bitters, rosemary sprig 11

POMEGRANATE ROYALE
pomegranate liqueur, champagne,
pomegranate seeds 11

FRENCH 75
hendrick's gin, fresh lemon, sugar,
champagne, lemon twist over ice 11

BRUNCH SIDES

WARM CINNAMON ROLL | cream cheese icing 9

TOASTED BAGEL | cream cheese, fruit preserves 6

SIDE OF TOAST | multi grain, cinnamon raisin, or sourdough, whipped butter, fruit preserves 4

ENGLISH MUFFIN | whipped butter, fruit preserves 4

APPLEWOOD SMOKED BACON 4

BREAKFAST POTATOES 4

FRESH FRUIT 9

*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.