



appetizer

- olives & cheese** 10
chef's selection of local wi artisan
cheeses, country style olives with
mustard & crackers
- classic shrimp cocktail** 14
jumbo tiger shrimp
& horseradish cocktail sauce
- charcuterie plate** 13
sopressata, hot coppa, smoked duck,
sweet abruzzese, country pâté,
olives, mustard & crostini
- tuna tartar** 12
marinated in sweet chili sauce
with avocado & fried wontons
- carpaccio** 17
wagyu beef, soy, lime, cilantro,
scallions & fried wontons
- hot wings** 9
wings & drummies tossed in red-hot sauce,
with blue cheese sauce & raw veggies

soup & salad

- brown ale gratin** bowl 7
with crostini & swiss cheese
& made with madtown nut brown ale
- capitol chowder** cup 6 / bowl 7
hearty new england style clam chowder
- chop salad** 7
iceberg, radicchio, frisée, egg, bacon,
red onion, cherry tomato, blue cheese
& champagne-chive vinaigrette
- caesar salad** 7
romaine lettuce, parmesan cheese,
ciabatta croutons & house dressing
add:
- chicken breast** 3
- seared sirloin steak** 4
- jumbo shrimp** 6

sandwich

all served with fries

- chop burger** 9
choose: bacon, cheddar, provolone,
swiss, 3 olive tapenade, lettuce,
tomato, mushrooms or onion
- t or blt** 8
bacon or turkey with lettuce, tomato
& mayo on wheat toast
- capitol grilled cheese** 9
apple-wood smoked bacon,
tomatoes & 3-cheese blend

side

- grilled asparagus** 6
lemon butter marinated
- fresh fruit plate** 10
chef's seasonal selection
- french fries** 6

Available 2 to 10p mon-sat; 9p sun

** consuming raw or undercooked foods may
increase your risk of food born illness*

• 19% gratuity added to all parties of 6 & over