PALETTE
BAR & GRILL

DINNER
served 4:00-9:00pm
(10:00pm fri & sat)

Early Works

HAND-BREADED CHEESE CURDS 15
lightly battered wi white cheddar curds
served with ranch and tiger sauce

LOADED STEAKHOUSE FRIES 15
crispy potato wedges, Nueske's bacon,
1yr aged wi cheddar, chives,
garlic butter, sour cream

RIBEYE CHICHARRONES 22
crispy house-trimmed ribeye,
guacamole, escabeche,
fresh azul tortillas

MUSHROOM FLATBREAD 18
smoked shiitake, koji cream, mozzarella,
micro-radish, red pepper coulis

BBQ PORK BELLY SLIDERS 18
charred pork belly, sweet bbq,
horseradish slaw, dill pickles,
mini wi pretzel buns

BURRATA & FINNOCHIONA FLATBREAD 20
wi spicy fennel salami, nut-free pesto,
roasted organic cherry tomatoes,
fresh wi burrata, micro-basil

Handpainted

WISCO BURGER* 17
1/3lb midwest beef, 1yr wi cheddar,
Nueske's bacon and onion jam, frisee,
peppercorn aioli, fresh wi brioche bun

BÁNH MÌ SHRIMP TACOS 20
sweet & spicy thai red curry shrimp,
cucumber, carrots, jalapeño, cilantro,
spicy mayo, warm flour tortillas

ANCHO BLACK BEAN BURGER 15
house made black bean patty, 1yr wi cheddar,
guacamole, pickled veggie slaw, chipotle mayo,
stella's spicy cheese roll

KOREAN FRIED CHICKEN SANDWICH 16
crispy & spicy fried chicken thigh, avocado,
kimchi slaw, spicy mayo, pickled peppers,
fresh wi brioche bun

XXL BRATWURST 11
1/2lb house-made pork bratwurst,
whole grain mustard, sauerkraut,
fresh wi pretzel bun

Masterpieces

BEER BATTERED WALLEYE 24
fried great lakes walleye served with
homemade tartar sauce

GARLIC KNOT CHICKEN 16
seared chicken breast smothered in
garlic confit puree,
topped with parmesan and parsley

GRILLED SALMON* 24
fresh atlantic salmon,
roasted garlic peppercorn lemon butter

CHERRY PORK BELLY 22
pan-seared house cured pork belly,
topped with door county cherry gastrique,
local pea shoots, and violas

SALMON SCAMPI PAPPARDELLE* 34
seared salmon basted and served in
lemon garlic & white wine sauce over
pappardelle pasta with garlic toast

THREE CHEESE CACIO E PEPE 23
creamy peppercorn sauce with
romano, parmesan, and pecorino tossed
with bucatini pasta, with garlic toast

Shades of Red

Choose a preparation:
salt & pepper / garlic / blackened

Choose a butter pairing:
miso / roasted garlic / peppercorn

Midwest USDA Choice Steaks

10oz HANGER* 37
14oz RIBEYE* 47
8oz CENTER CUT TENDERLOIN* 50

Finishing Touches:
garlic mushrooms 6
hook's blue cheese 5
2 shrimp skewers 15

Weekend Pop-Ups

Palette Pleasers
savor the artistry of our
team's creations!
unique chef's feature and
handcrafted cocktail
available every friday and saturday

Friday Fish Fry
COD 20
WALLEYE 28
beer battered and served with
horseradish coleslaw, fries,
and homemade tartar sauce
available only on friday

Composed Greens

BOSTON WEDGE 13
Nueske's bacon, boston lettuce,
tomatoes, gorgonzola,
house blue cheese & french dressing

KALE CAESAR 12
tuscan kale, radicchio, buttered croutons,
romano, house anchovy caesar dressing

HOUSE SALAD 10
mixed greens, tomatoes, cucumber,
crispy garbanzo, boiled egg,
parmesan, dijon garlic vinaigrette

ADD A PROTEIN
grilled or blackened
chicken breast 10
salmon* 14
hanger steak* 18
2 shrimp skewers 15

Soups

ALE CHEDDAR BISQUE
5yr aged wi cheddar,
new glarus moon man ale,
house croutons

CHEF'S SEASONAL FEATURE
ask your server for the current
selection!

cup 7 / bowl 11

Accents

COOL COLORS

SMALL HOUSE SALAD 5

SMALL KALE CAESAR SALAD 6

SMALL BOSTON WEDGE SALAD 6

SOUTHWEST CABBAGE SLAW 4
roasted corn, onion, lime vinaigrette

WARM COLORS

ROTH CREAMERY MAC & CHEESE 7

HANDCUT FRENCH FRIES 6
homemade ketchup &
truffled herb parmesan aioli

POTATO GRATIN 7

LEMON SAFFRON RISOTTO 7

WHIPPED SWEET POTATOES† 7
with candied pecans

CHEF'S SEASONAL VEGETABLE mkt

We are proud to serve local cheeses,
meats, produce, baked goods, and honey in
a number of our menu items and cocktails!

PROUDLY CHEESE WISCONSIN
FARLEY CENTER
STALZY'S DELI & BAKERY

* 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.
† Our kitchen works with nuts and nut-oils. Please let your server know if you have any food allergies, sensitivities, or other dietary restrictions.

An automatic 20% gratuity will be applied to parties of 8 or more. We are unable to provide separate checks for parties over 8.

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events, and exclusive
birthday & anniversary gifts!

901 east washington ave, madison, wi 53703 608-455-8520 www.palettegrill.com