

# PALETTE

## BAR & GRILL

We are adding a temporary 15% surcharge due to rapidly rising food and labor costs. We want to be transparent about the increase in prices and look forward to when we can do away with it!

As we move towards opening all of our locations to full service and increased capacity, the health and well-being of our customers, staff, and community is always our top priority. We appreciate the trust you place in us and our team, and ask for your patience as we bring back our staff members and get them all back in the groove of serving guests in person at the high standards that you have come to know at all of our locations.

Please bear with us as we navigate this new normal together, we appreciate your kindness and we want you to know that the safety of our customers and staff is our number one priority!

### STARTERS

ACHIOTE PORK NACHOS 16  
tortillas / black beans  
jalapeño pico / wi cheddar  
habanero vinaigrette

CHICKEN WINGS 16  
1 lb / your choice of sauce:  
buffalo / sesame teriyaki / naked

MUSHROOMS 12  
herbed cream cheese / panko  
parmigiano reggiano

THAI CHICKEN LETTUCE WRAPS 16  
ginger / jicama slaw / avocado  
sesame sauce / chili vinaigrette

### DIPPERS

served with your choice of 2 sauces

HAND-BREADED CHEESE CURDS 12  
yellow & white cheddar

FRIES 12  
parmigiano reggiano

BAVARIAN SOFT PRETZEL BITES 10  
garlic butter / sea salt

smoked tomato aioli  
ranch

blue cheese

cilantro garlic aioli

chili aioli

secret sauce

beer cheddar fondue

house-made marinara

buffalo

### SOUPS & SALADS

#### SOUPS

cup / bowl

BAKED POTATO 6 / 8.50 FRENCH ONION 7.50 / 10  
bacon / wi cheddar house croutons  
spring onions melted mozzarella

#### SALADS

add chicken \$5.50 / top sirloin \$12 / shrimp \$10 / salmon \$10

WEDGE 8.50  
gorgonzola / bacon / cherry tomatoes  
palette dressing

OVER THE RAINBOW 8.50  
greens / bacon / corn / tomatoes / garlic croutons  
lemon-honey vinaigrette

### CHEF'S SIGNATURES

SICILIAN CHICKEN PARMIGIANA 22  
house-made marinara / fettucini / crostinis  
roasted garlic cream

CAVATAPPI PRIMAVERA 18  
cherry tomatoes / garlic / red onions  
spinach / basil pesto / red bell peppers  
reggiano / crostinis  
add chicken \$5.50 / shrimp \$10 / salmon \$10 / top sirloin \$12

FRESH BERRY SALAD 20.50  
baby spinach / pecans / goat cheese  
basil strawberry dressing / choice of chicken or shrimp

STEAK WEDGE\* 22  
grilled top sirloin / maytag blue / bacon / onions  
cucumber / tomatoes / roasted beets / sweet pecans  
palette dressing

FISH TACOS 16  
beer battered & breaded cod  
garlic cilantro slaw / chili dressing  
avocado pico de gallo

GRILLED SALMON\* 22  
house seasoning / wild mushrooms  
wilted spinach / grilled orange  
citrus beurre blanc

ESPETADAS\* 52  
chicken thigh / ny strip / garlic butter  
crispy brussels sprouts / avocado salsa verde  
street corn / cotija cheese / chili aioli / lime  
chile / cilantro  
for two people

BRAISED BONE-IN SHORT RIB 26.50  
mashed baby reds / grilled asparagus

SMOKED GOUDA BURGER\* 18  
brioche bun / angus beef patty / smoked gouda  
chili aioli / lettuce / tomato / onion straws  
fries / vegetarian impossible burger available +\$2.50

FULLY LOADED BURGER\* 20.50  
brioche bun / angus beef patty / smoked ham / bacon  
melted cheese curds / grilled onions / secret sauce  
fries / vegetarian impossible burger available +\$2.50

PALETTE BURGER\* 20.5  
brioche bun / house beef patty / wi cheddar / bacon  
baby arugula / beefsteak tomato / grilled onions  
fries / vegetarian impossible burger available +\$2.50

### BUTCHER'S BLOCK

21-day aged 100% black angus beef  
served with your choice of soup or salad and entourage item

#### LAND

TOP SIRLOIN\*  
6oz 24 | 9oz 29

NY STRIP\*  
14oz 41

TENDERLOIN\*  
6oz 41

#### COMPLEMENTS

red wine garlic butter 2.50  
onion & mushroom demi 4  
veal demi glaze 2.50

#### ENTOURAGE

GRILLED ASPARAGUS 7

MASHED BABY REDS  
reggiano / chives 7

FRIES  
parmigiano reggiano 6

BRUSSELS SPROUTS  
brown sugar / black pepper 7

STREET CORN  
cotija cheese / chile / chili aioli  
lime / cilantro 7

HOMESTYLE MAC & CHEESE  
cavatappi 7

\* 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.

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