



BAR & GRILL

BREAKFAST

CLASSIC BREAKFAST 14

- two eggs your way
- crispy bacon or sausage
- hashbrowns or breakfast potatoes
- white or wheat toast *

BREAKFAST SANDWICH 10

- english muffin
- cheddar • scrambled eggs
- smoked ham, crispy bacon or sausage

FRENCH TOAST 12

- wild berries • wisconsin maple
- whipped cream

MONTECRISTO SANDWICH 12

- savory toast • mozzarella • cheddar
- smoked ham

BREAKFAST BURRITO 13

- flour tortilla • sausage
- scrambled eggs • cheddar
- pico de gallo • crispy hashbrowns
- salsa verde

AVOCADO TOASTS 12

- la brea country white
- fresh smashed avocados
- cherry tomatoes • pickled red onion
- banana peppers • sesame seeds
- cilantro • evoo

AÇAÍ BOWL PARFAIT 14

- açaí purée • fresh berries
- granola • toasted pecans
- coconut flakes • banana • maple

SIDES

- smoked ham 5
- crispy bacon 6.50
- sausage patties 5

- 1 egg your way 3
- white or wheat toast 2

- breakfast potatoes 3.50
- hashbrowns 3.50
- fruit cup 4.50

BEVERAGES

JUICES

- ORANGE 4
- APPLE 4
- CRANBERRY 4

COFFEE & TEA

- COMPLIMENTARY COFFEE
- TAZO TEA 3.50

- ESPRESSO 3
- CAPPUCCINO 5

we proudly serve local true coffee roasters coffee & espresso

* 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.

PALETTE

BAR & GRILL

STARTERS

ACHIOTE PORK NACHOS 18
tortillas / black beans
jalapeño pico / wi cheddar
habanero vinaigrette

CHICKEN WINGS 20
1 lb / your choice of sauce:
buffalo / sesame teriyaki / naked

MUSHROOMS 14
herbed cream cheese / panko
parmigiano reggiano

THAI CHICKEN LETTUCE WRAPS 22
ginger / jicama slaw / avocado
sesame sauce / chili vinaigrette

DIPPERS

served with your choice of 2 sauces

HAND-BREADED CHEESE CURDS 14
yellow & white cheddar

FRIES 12
parmigiano reggiano

BAVARIAN SOFT PRETZEL BITES 11
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 7.50 / 10
bacon / wi cheddar
spring onions

FRENCH ONION 6 / 8.50
house croutons
melted mozzarella

SALADS

add chicken \$8 / top sirloin \$16 / shrimp \$9 / salmon \$14

WEDGE 10
gorgonzola / bacon / cherry tomatoes
palette dressing

OVER THE RAINBOW 10
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 \$8 / shrimp \$9 / salmon \$14 / top sirloin \$16

FRESH BERRY SALAD 20.50
baby spinach / pecans / goat cheese
basil strawberry dressing / chicken
sub shrimp \$9

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

FISH TACOS 21
beer battered & breaded cod
garlic cilantro slaw / chili dressing
avocado pico de gallo

GRILLED SALMON* 24
house seasoning / wild mushrooms
wilted spinach / onions / 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 35
mashed baby reds / grilled asparagus

SMOKED GOUDA BURGER* 19
brioche bun / angus beef patty / smoked gouda
chili aioli / lettuce / tomato / onion rings / fries
vegetarian impossible burger available \$3.50

FULLY LOADED BURGER* 22
brioche bun / angus beef patty / smoked ham / bacon
melted cheese curds / grilled onions / lettuce
secret sauce / fries / vegetarian impossible burger available \$3.50

PALETTE BURGER* 20
brioche bun / house beef patty / wi cheddar
bacon / cilantro garlic aioli / baby arugula
beefsteak tomato / grilled onions
fries / vegetarian impossible burger available \$3.50

PALETTE PLEASERS mkt

savor the artistry of our team's creations!
a new dish and handcrafted cocktail
available every friday & saturday

FRIDAY FISH FRY 18

cod / cole slaw / home-made tartar / fries

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 28 | 9oz 34

NY STRIP*
14oz 47

TENDERLOIN*
6oz 41

COMPLEMENTS

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

ENTOURAGE

GRILLED ASPARAGUS 8

MASHED BABY REDS
reggiano / chives 8

FRIES
parmigiano reggiano 7

BRUSSELS SPROUTS
brown sugar / black pepper 8

STREET CORN
cotija cheese / chile / chili aioli
lime / cilantro 8

HOMESTYLE MAC & CHEESE
cavatappi 8

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



B A R & G R I L L

LATE NIGHT MENU

STARTERS

MUSHROOMS 14
herbed cream cheese
panko / parmigiano

CHICKEN WINGS 20
1 lb / your choice of sauce:
buffalo / sesame teriyaki / naked

ACHIOTE PORK NACHOS 18
tortillas / black beans / jalapeño pico / wi cheddar / habanero vinaigrette

DIPPERS

served with your choice of 2 sauces

HAND-BREADED CHEESE CURDS 14
yellow & white cheddar

smoked tomato aioli
ranch
blue cheese
cilantro garlic aioli
chili aioli

secret sauce
beer cheddar fondue
house-made marinara
buffalo

FRIES 12
parmigiano reggiano

CHEF'S SIGNATURES

FISH TACOS 21
beer battered & breaded cod
chili dressing / garlic cilantro slaw
avocado pico de gallo

FULLY LOADED BURGER* 22
brioche bun / angus beef patty
smoked ham / bacon / lettuce
grilled onions / melted cheese curds
secret sauce / fries

PALETTE BURGER* 20
brioche bun / house beef patty
wi cheddar / bacon / cilantro garlic aioli
baby arugula / beefsteak tomato
grilled onions / fries

SMOKED GOUDA BURGER* 19
brioche bun / angus beef patty
smoked gouda / chili aioli / lettuce
tomato / onion rings / fries

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