

MADISON

MODERN SOCIAL

“MERCIMADISON”

Sunday Brunch

RAW BAR

TUNA TARTARE

bluefin tuna, avocado, chives, lime citrus dressing,
Kaluga caviar & crispy seaweed chips | 28

SHRIMP COCKTAIL

U12 (4 pc), cocktail sauce (GF) | 20

1/2 DOZEN OYSTERS

cocktail sauce, rotating mignonette (GF) | 22

+Add 8g Classic Ossetra or Kaluga Caviar | 20

CAVIAR SERVICE

Blinis, eggs, capers,
chives & crème fraîche

Classic Ossetra OR Kaluga Hybrid

1 oz | 65

2 oz | 130

SMALL PLATES

BREAD SERVICE | 10

Cinnamon Milk Bread
vanilla frosting

SHORT RIB QUESADILLA

queso oaxaca, cotija,
yuzu avocado crema, flour tortilla | 24

WAGYU BEEF BACON

thick cut, maple glaze | 24

MELTED INTENTIONS

signature grilled cheese on sourdough with a blend of
cheddar, cooper sharp, swiss, parmesan & gruyere | 22

ADD BACON + 6

MADDY TOAST

avocado, poached egg, chili crisp, everything bagel
seasoning, sourdough | 19

WHIPPED LEMON RICOTTA

fresh figs, local honey & sourdough toast | 18

MADISON CAESAR

baby gem lettuce, anchovy, lemon, parmesan
toasted brioche & sesame crumb, deviled egg | 20

WEDGE SALAD

cherry tomatoes, bacon, pickled onions,
blue cheese crumbles, blue cheese dressing (GF) | 20

Add Chicken | 7 Add Lump Crab | 13 Add Grilled Shrimp (3) | 15

BRUNCH

STEAK & EGGS

Pat LaFrieda skirt steak, scrambled eggs,
mesculun salad (GF) | 52

HOT PASTRAMI

thin-sliced pastrami, horseradish aioli, swiss cheese,
cornichon relish, toasted sourdough | 24

BRUNCH BURGER

8 oz short rib blend, cooper sharp American cheese,
Neuskes thick cut bacon, Madison sauce,
seeded brioche bun, shoestring fries | 25

ADD FRIED EGG +2

LEMON RICOTTA PANCAKE

topped with vanilla mascarpone, maple syrup,
mixed berry compote | 20

FRENCH TOAST

housemade sweet bread, maple syrup, whipped cream,
local honey, strawberries, granola | 20

LOBSTER BENEDICT

butter poached lobster, poached egg, hollandaise,
grilled sourdough | 29

PASTA

all pasta is made in house | supp gf pasta +5

SPICY LUMACHE

Calabrian chili vodka sauce, n'duja,
stracciatella, basil, shaved parmigiano | 30

MAFALDINE BOLOGNESE

veal, pork, beef, & prosciutto ragu
pomodoro, grana padano | 32

CACIO E PEPE RAVIOLI

pecorino romano, black pepper,
crispy guanciale, shaved egg yolk | 32

SWORDFISH FRITES

black pepper crusted, fries,
au poive sauce (GF) | 42

FILET MIGNON

e.v.o.o., sea salt, cipollini onion,
confit garlic (GF) | 72

STEAKS & CUTS

MADISON TOMAHAWK

42 oz bone in dry aged, shishito peppers,
homemade mac & cheese | 230

RIBEYE CAP (SPINALIS)

potato pavé, gremolata butter | 68

NY STRIP

prime dry aged, e.v.o.o., sea salt,
cipollini onion, confit garlic (GF) | 80

SIDES | 14

CAULIFLOWER AU GRATIN

fontina mornay, toasted breadcrumb

CRISPY BROCCOLI

tempura, thai chili aioli

CRISPY BRUSSELS SPROUTS

Neuske bacon, hot honey dijon (GF)

SHOESTRING FRIES

dijonnaise & ketchup | 10

Make It Truffle Parm +4

TRUFFLE SCARMBLE

soft scarmbled eggs, chives

MAC & CHEESE

homemade cheese sauce

Add Lobster + 14