

# MADISON

MODERN SOCIAL

## DAILY BREAD

### BUTTER TASTING

Milk Bread  
honey butter • herb butter • chef's choice | 10

### MADISON PRETZEL

homemade soft pretzel, honey mustard butter | 16

### RICOTTA & BEET

house-made ricotta, red & orange beets, pistachio, orange, honey, sourdough toast | 18

## RAW BAR

### TUNA TARTARE

bluefin tuna, avocado, chives, lemon citrus dressing, Kaluga caviar & basil chili oil | 28

### SHRIMP COCKTAIL

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

### 1/2 DOZEN OYSTERS

cocktail sauce, rotating mignonette (GF) | 22

+Add 15g Classic Ossetra or Kaluga Caviar | 35

### CAVIAR SERVICE

blinis, eggs, capers, chives & crème fraîche

Classic Ossetra OR Kaluga Hybrid

1 oz | 65

2 oz | 130

## SALADS

### MADISON CAESAR

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

### CHOPPED SALAD

baby iceberg, spicy salami, provolone, red onion, heirloom tomato, chickpeas, cucumber, avocado dressing (GF) | 20

### BIBB SALAD

apples, candied walnuts, gorgonzola cheese, lemon honey vinaigrette (GF) | 20

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

## SMALL PLATES

### LOBSTER WONTONS

maine lobster, chili crisp, lobster-herb cream sauce | 26

### CHICKEN NUGGETS

house made, tempura battered, spicy bbq sauce & honey mustard | 22

+Add 15g Classic Ossetra or Kaluga Caviar | 35

### WAGYU BEEF BACON

thick cut, maple glaze | 24

### OCTOPUS

pineapple & mango salsa, smashed fingerling potato (GF) | 30

### SHORT RIB QUESADILLA

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

### STEAK TARTARE

filet, bone marrow, burnt onion crema, waffle potato chips | 29

+Add 15g Classic Ossetra or Kaluga Caviar | 40

### FRIED RICE ARANCINI

pickled carrots, edamame, romesco, spicy chili crisp | 18

### PUNK ROCK FRITTO

calamari & shrimp, thai chili aioli, cherry peppers | 26

### CHICKEN SKEWER

spiced gremolata, tzatziki, pomegranate molasses (GF) | 16

## PASTA

*all pasta is made in house | substitute gf pasta +5*

### SPICY LUMACHE

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

### LEMON LINGUINE

shrimp, jumbo lump crab meat, lemon butter sauce & toasted brioche | 42

### MAFALDINE BOLOGNESE

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

### BUCATINI ALLA NERANO

zucchini, pecorino romano, black truffle, black pepper cream sauce | 32

## ENTREES

### THE CHICKEN PARM

Bell & Evans chicken, pomodoro, basil, fresh mozzarella, arugula, basil pesto | 36

### HALIBUT

jasmine rice, baby bok choy, white miso glaze (GF) | 49

### BRANZINO

artichokes, zucchini, cherry tomatoes, lemon caper beurre blanc (GF) | 43

### LAMB CHOPS

potato pavé, tzatziki sauce (GF) | 58

### ROASTED CAULIFLOWER

house-spices, green goddess sauce, pickled onion, queso fresco (GF) | 28

### MADISON BURGER

8 oz short rib blend, bacon jam, cooper sharp American cheese, Madison sauce, seeded brioche bun, shoestring fries | 28

### PORK CHOP

mustard seed veloute, pickled shallots, whipped potatoes | 48

## STEAKS & CUTS

### SKIRT STEAK FRITES

gremolata butter, fries, sea salt (GF) | 54

### BEEF WELLINGTON

12 oz short rib, crepe, spinach, mushroom, bone marrow bordelaise | 78

\*\* Limited Available Each Day \*\*

### RIBEYE CAP (SPINALIS)

potato pavé, gremolata butter | 68

### FILET MIGNON

e.v.o.o., sea salt, cipollini onion, confit garlic (GF) | 78

### NY STRIP

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

## SIDES | 14

### ROASTED CARROTS

tzatziki sauce, honey gochujang

### CRISPY BRUSSELS SPROUTS

Neuske's bacon, hot honey dijon (GF)

### WHIPPED POTATO

roasted garlic, chives (GF)

### SHOESTRING FRIES

dijonnaise & ketchup | 10  
\*Make It Truffle Parm +4\*

### CRISPY BROCCOLI

tempura, thai chili aioli

### MAC & CHEESE

homemade cheese sauce  
\*Add Lobster + 14\*