

MADISON

MODERN SOCIAL

DAILY BREAD

BUTTER TASTING | 10

Milk Bread

honey butter | herb butter | chef's choice

MADISON TWISTS

homemade soft pretzel, honey mustard butter | 16

WHIPPED LEMON RICOTTA

fresh figs, local honey & sourdough toast | 18

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 & creme fraiche

Classic Ossetra OR Kaluga Hybrid

1 oz | 65

2 oz | 130

+Add Chicken Nuggets (4) 20

SALADS

MADISON CAESAR

baby gem lettuce, anchovy, lemon, parmesan, toasted brioche & sesame crumb, deviled egg | 19

WEDGE SALAD

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

BIBB SALAD

apples, candied walnuts, gorgonzola cheese, lemon honey vinaigrette (GF) | 18

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

SMALL PLATES

THE GOLD BAR

house made fried mozzarella stick, topped with truffle aioli & Ossetra caviar | 28

WAGYU BEEF BACON

thick cut, maple glaze | 24

CHICKEN NUGGETS

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

ST LOUIS RIBS

black garlic, harissa & maple syrup, lime (GF) | 19

SHORT RIB QUESADILLA

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

FRIED RICE ARANCINI

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

CHICKEN SKEWER

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

STEAK TARTARE

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

+Add 15g Classic Ossetra or Kaluga Caviar | 40

OCTOPUS

corn tabbouleh, caperberries, romesco, salsa verde (GF) | 30

CALAMARI

spicy sesame aioli, blistered shishitos, lemon | 24

PASTA

all pasta is made in house | supp of 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 BOLOGENSE

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

CACIO E PEPE RAVIOLI

pecorino romano, black pepper, crispy guanciale, shaved egg yolk | 28

ENTREES

MADISON BURGER

8 oz short rib blend, bacon jam, cooper sharp american cheese, Madison sauce, shoestring fries | 25

THE CHICKEN PARM

Bell & Evan's cutlet, pomodoro, basil, fresh mozzarella | 36

HALIBUT

jasmine rice, baby bok choy, white miso glaze (GF) | 48

EGGPLANT BRUSCHETTA

grilled eggplant, arugula, basil pesto, stracciatella, pine nuts & drizzled with balsamic glaze (GF) | 28

PORK CHOP

mustard seed veloute, pickled shallot, potato & bacon croquette | 45

BRANZINO

artichoke, asparagus, cherry tomatoes, lemon caper beurre blanc (GF) | 43

SKIRT STEAK FRITES

gremolata butter, fries, sea salt (GF) | 52

STEAKS & CUTS

FILET MIGNON

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

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

NY STRIP

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

SIDES | 14

CAULIFLOWER AU GRATIN

fontina mornay, toasted breadcrumb

CRISPY BRUSSELS SPROUTS

neuske bacon, hot honey dijon (GF)

SAUTÉED ASPARAGUS

garlic & oil (GF)

CRISPY BROCCOLI

tempura, thai chili aioli

SHOESTRING FRIES

dijonnaise & ketchup | 10
Make It Truffle Parm +4

MAC & CHEESE

homemade cheese sauce
Add Lobster + 14

WHIPPED POTATO

roasted garlic, chives (GF)