

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 & crème fraîche

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

ST LOUIS RIBS

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

FRIED RICE ARANCINI

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

CHICKEN SKEWER

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

CALAMARI

spicy sesame aioli, blistered shishitos, lemon | 24

CHICKEN NUGGETS

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

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

PASTA

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

SPICY LUMACHE

calabrian chili vodka sauce, n'duja,
stracciatella, basil, shaved parmigiano | 20

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

FILET MIGNON

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

STEAKS & CUTS

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)