

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, waffle potato chips | 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

romaine 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) | 21

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) | 20

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
Add Lump Crab | 13

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, carrot purée,
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

BEEF WELLINGTON

12 oz short rib, crepe, spinach, mushroom,
bone marrow bordelaise | 78
** Limited Available Each Day **

NY STRIP

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

SKIRT STEAK FRITES

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

RIBEYE CAP (SPINALIS)

potato pavé, gremolata butter | 68

THE SANTORINI STEAK

14 oz ribeye, e.v.o.o., sea salt,
greek heirloom tomato & onion salad | 64
Add feta +4

FILET MIGNON

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

MADISON TOMAHAWK

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

SIDES | 14

ROASTED CARROTS

tzatziki sauce,
honey gochujang

SHOESTRING FRIES

dijonnaise & ketchup | 10
Make It Truffle Parm +4

CRISPY BRUSSELS SPROUTS

Neuske's bacon,
hot honey dijon (GF)

WHIPPED POTATO

roasted garlic,
chives (GF)

MAC & CHEESE

homemade cheese sauce
Add Lobster +14

CRISPY BROCCOLI

tempura,
thai chili aioli