

MADISON

MODERN SOCIAL

CAVIAR SERVICE

House Chipperbec Potato Chips
Chives & Creme Fraiche

White Sturgeon

Kaluga Hybrid

1 oz | 85
2 oz | 150

1 oz | 110
2 oz | 190

+Add Chicken Nuggets (4) 20



RAW BAR

SHRIMP COCKTAIL

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

CLAMS ON HALF SHELL

(1 dz), cocktail sauce, rotating mignonette (GF) | 20

1/2 DOZEN OYSTERS

cocktail sauce, rotating mignonette (GF) | 22
+Add Caviar 8g White Sturgeon | 20

SALADS

MADISON CAESAR

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

WEDGE SALAD

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

BIBB SALAD

apples, candied walnuts, gorgonzola cheese,
lemon honey vinaigrette | 20

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

SMALL PLATES

BREAD SERVICE | 10

Milk Bread
Honey Butter & Herb Butter

SHRIMP TACOS

blackened shrimp, chipotle mayo cabbage salad,
pickled onions, radish, queso fresco, avocado salsa verde (2) | 21

SHORT RIB QUESADILLA

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

CLAMS CASINO

herbs, bacon, bell peppers, onion, lemon butter zest (GF) | 26

NEUSKE BACON

6 oz thick cut, hot honey,
popcorn creme & cracked pepper | 22

FRIED RICE ARANCINI

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

CALAMARI

spicy sesame aioli, blistered shishitos, lemon | 24

CHICKEN NUGGETS

spicy bbq sauce & honey mustard | 22

CHICKEN SKEWER

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

OCTOPUS

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

GRILLED ARTICHOKE

warm "potato salad", gremolata,
labneh, mint & breadcrumb | 20

STEAK TARTARE

eye round, bone marrow, burnt onion crema,
waffle potato chips | 29

ST LOUIS RIBS

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

+Add Caviar 15g White Sturgeon | 40

PASTA

all our pasta is made in house

SPICY LUMACHE

spicy mezcil sauce,
nduja, stracciatella, basil | 32

LEMON LINGUINE

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

PACCHERI

lamb ragu, mint,
ricotta salata, peas | 34

CACIO E PEPE RAVIOLI

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

LAND & SEA

CHICKEN PARM

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

MADISON BURGER

8 oz short rib blend, bacon jam,
cooper sharp american cheese,
Madison sauce, waffle chips | 26

SKIRT STEAK FRITES

gremolata butter, fries, sea salt (GF) | 60

PORK CHOP

mustard seed veloute, pickled shallot,
potato & bacon croquette | 46

STEAKS & CUTS

NY STRIP

prime dry aged, olive oil, sea salt (GF) | 72

FILET MIGNON

8 oz olive oil, sea salt (GF) | 70

COWBOY RIBEYE

20 oz bone in prime dry aged,
olive oil, sea salt (GF) | 110

BEEF WELLINGTON

12 oz short rib, crepe, spinach, mushroom,
bone marrow bordelaise | 80
** Limited Available Each Day **

EGGPLANT BRUSCHETTA

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

HALIBUT

summer squash, grilled courgette,
hazelnut, sesame & mint (GF) | 49

BRANZINO

artichoke, asparagus, cherry tomatoes,
lemon caper beurre blanc (GF) | 42

SAUCES | 6

- PEPPERCORN AU POIVRE -
(GF)

- GREMOLATA -
(GF)

- BONE MARROW BORDELAISE -
(GF)

SIDES | 14

CAULIFLOWER AU GRATIN

fontina mornay, toasted breadcrumb

GRILLED SUMMER SQUASH

za'Atar, labneh, lemon (GF)

MAC & CHEESE

homemade cheese sauce

ASPARAGUS

burnt onion hollandaise, old bay seasoning (GF)

CREAMED SPINACH

brie, fennel, puff pastry

SHOESTRING FRIES

dijonnaise & ketchup | 10
Make It Truffle Parm +4

MASHED POTATO

roasted garlic, chives (GF)