

Breakfast Sides

HOUSE-MADE BAGEL *
CREAM CHEESE \$4
 CHOICE OF Cream Cheese: plain, dill

BACON \$4

HAM \$4

SAUSAGE \$4

2 EGGS ANY STYLE \$4

BREAKFAST POTATOES \$4

TOAST \$3
 CHOICE OF white or wheat,
 served with strawberry jam,
 whipped butter

BUTTERMILK PANCAKES \$6

MIXED FRUIT \$3
 seasonal selection

HOUSE SPECIALITIES

HOUSE SMOKED SALMON
\$14

house bagel, dill cream cheese,
 capers, tomato, onion

CORNED BEEF HASH
\$13

ADD MELTED PROVOLONE +1
 house corned beef, breakfast potatoes,
 shredded cabbage, sunny side eggs

The Madison Breakfast

\$13

2 eggs any style
 CHOICE OF fruit or breakfast potatoes
 CHOICE OF bacon, ham, or sausage
 CHOICE OF white or wheat toast

ON THE SWEET SIDE

FRENCH TOAST \$12
 orange chantily, mixed fruit

S'MORES
FRENCH TOAST \$12
 housemade marshmallow, chocolate

BANANA BOURBON
CARAMEL PANCAKES \$12
 caramalized banana, chopped pecans,
 maple syrup

French Toast
Cinnamon Roll
\$6

cream cheese glaze, walnuts

EGGS BENEDICT

CHOICE OF BREAKFAST POTATOES OR MIXED FRUIT

THE CLASSIC
\$14

ham, smoked paprika,
 house hollandaise

SMOKED SALMON
\$16

house-smoked salmon, dill,
 house hollandaise

FLORENTINE (V)
\$12

sauteed spinach, tomato,
 feta cheese, house hollandaise

4 Egg Omelets

ALL OMELETS \$14

CHOICE OF BREAKFAST POTATOES OR MIXED FRUIT

TAYLOR STREET

sausage, bell peppers, onions, cheddar

THE HALSTED (V)

spinach, feta, egg white

FRENCH MARKET

wild mushrooms, gruyere

MORGAN STREET

ham, house-smoked cheddar

SALADS

QUINOA & MUSHROOM SALAD (V) \$9

ADD SMOKED SALMON +\$8

quinoa blend, arugula, mixed greens, shiitake mushrooms,
 onion, garlic, radish, house sesame dressing

CHOPPED CHICKEN CAESAR SALAD \$14

grilled chicken, romaine, bacon, shiitake crumble,
 shaved parmesan, croutons, house caesar dressing

HOUSE SALAD (V) \$6

mixed greens, cucumber, radish,
 cherry tomato, feta, crouton,
 house honey red wine viniagrette

SANDWICHES ★ BURGERS

CHOICE OF BREAKFAST POTATOES OR FRENCH FRIES

THE BRUNCH BURGER \$14

(ADD EGG +\$1, BACON +\$2)

mashima reserve wagyu beef, hooks 1yr cheddar, bib lettuce, tomato,
 charred onions, special sauce, yuzu pickle, potato bun

SAUSAGE BREAKFAST SANDWICH \$13

avocado, pico de gallo, cheddar, red pepper jam,
 fried egg, english muffin

PRIME RIB SANDWICH \$16

sauteed bell peppers and onions, provolone,
 horseradish cream, tuscan roll

FOCCACIA MASCARPONE SANDWICH (V) \$12

parmesan, provolone, mozzarella, arugula, tomato, truffle oil

REUBEN SANDWICH \$16

house corned beef, sauerkraut, provolone, thousand island, marbled rye

Happy Hour is Everyday

Sunday \$1 DRAFT BEERS** * *Monday* BURGER AND A BEER FOR \$10** * *Tuesday* HALF PRICE SUSHI AND BOTTLES OF WINE/SAKE**

Wednesday \$1 GLASSES OF WINE** * *Thursday* \$1 CHICKEN DRUMETTES** * *Friday & Saturday* \$1 OYSTERS, \$5 COCKTAILS AND BEER**

* 5pm to close ** 5pm to 7pm ‡ valid with \$15 minimum food purchase, limit 2 per person

1027 W. MADISON STREET CHICAGO ILLINOIS 60607
 WWW.EATATMADISON.COM * TEL: 312 566 4121
 SUNDAY 5:00-9:30PM * MONDAY TO THURSDAY 5:00-10:30PM * FRIDAY TO SATURDAY 5:00PM-12:30AM
 BRUNCH ON SATURDAY AND SUNDAY 10:00AM-2:00PM

BRUNCH MENU

An Urban American Restaurant

THE MADISON
 BAR * KITCHEN

MIMOSA SERVICE

THE CLASSIC MIMOSA
\$8 GLASS | \$25 BOTTLE
 Fresh Squeezed Orange Juice, Sparkling Wine

BEERMOSA \$8
 Avery Liliko'i Kepolo, Fresh Squeezed Orange Juice, Cayenne Pepper

THE WEST OF THE LOOP-OSA \$10
 Vodka, Hibiscus, Choya, Chamomile,
 Spiced Rhubard, Avery Liliko'i Kepolo

SUPRISE * DELIGHT \$8
 Pomegranate Juice, Sparkling Wine

THE MADISON BLOODY MARY

\$9 GLASS | \$18 CARAFE (18OZ.)
BEER BACK ADD +\$2

Vodka or Spicy Vodka, Housemade Bloody mix, Lemon

Moscow Mule

\$12

Vodka, Lime, Chicago Draft Style Ginger Beer, Orange Bitters

HOT BEVERAGES

DRIP OR ICED COFFEE	3
ESPRESSO	3
MIGHTY LEAF TEA	3

FRESH SQUEEZED JUICE

	8oz Glass	18oz Carafe
ORANGE	5	10

WINES

GLASS CARAFE BOTTLE

SPARKLING

ADRIANO ADAMI, GARBEL PROSECCO 12 24 48
 Veneto, Italy

CHATEAU MONCONTOUR BRUT ROSE 13 26 52
 Loire Valley, France

ROSE

DOMAINE MONTROSE, VIN DE PAYS DE COTES DE THONGUE ROSE 11 22 44
 Languedoc-Roussillon, France

WHITE

R. STUART & CO. WINERY, BIG FIRE PINOT GRIS 11 21 44
 Oregon, US

MOHUA, SAUVIGNON BLANC 13 26 52
 Marlborough, New Zealand

DRAFT BEER

GLASS

FIRESTONE WALKER PIVO PILS	6
AVERY WHITE RASCAL	6
AVERY LILIKO'I KEPOLO	7
ALLAGASH JAMES BEAN	8
MOODY TONGUE CARAMELIZED CHOCOLATE CHURRO PORTER	7
LEFT HAND NITRO MILK STOUT	7
VANDERMILL TOTALLY ROASTED CIDER	7

EST 2010

UNION HOSPITALITY GROUP

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