

THE
MADISON

BAR * KITCHEN

LATE NIGHT

FRIDAY & SATURDAY, 10:30PM-12:30AM
WWW.EATATMADISON.COM * 312-566-4121

Oysters on the Half Shell

HALF DOZEN \$16
FULL DOZEN \$30

yuzu mignonette,
house spiced lime

\$1 OYSTERS

FRIDAY & SATURDAY
5:00-7:00PM

SNACKS

**BEER BATTERED WISCONSIN
CHEESE CURDS (V) \$9**
house curd sauce

**TEMPURA BRUSSELS
SPROUTS (V) \$9**
ground roasted peanuts,
house honey ginger sauce

CHICKEN DRUMETTES
3 FOR \$7 OR 5 FOR \$11
choice of sauce: buffalo or
sweet sesame

DUCK FAT FRIES \$6
parmesan, parsley, roasted garlic aioli

SWEET POTATO FRIES (V) \$6
spicy aioli

FISH & CHIPS \$19

north atlantic flounder, Lagunitas IPA batter, house tartar, french fries

FOR THE TABLE

GRILLED LAMB CHOPS (3) \$15
asian style marinated new zealand lamb,
mixed greens, house yogurt & mint dressing

ARTISAN CHEESE PLATE (V) \$14
raspberry bellavitano, soft marisa, fruit,
toasted focaccia

SALUMI & CHEESE PLATTER \$19
soppressata, prosciutto di parma,
soft marisa, raspberry bellavitano,
honey, olives, fruit, toasted focaccia

ROCK SHRIMP \$12
crispy kale, smoked sweet paprika sauce

WAGYU BEEF TARTARE \$14
imperial wagyu, yuzu mustard, shallot,
chive, smoked egg yolk, house
caper sauce, toasted sourdough

DUCK LETTUCE WRAPS \$15
maple leaf farms duck breast,
bib lettuce, kimchi, carrots,
green onion, bean sprouts,
house sesame sauce

WHITEFISH DIP \$11
new england cod, salmon roe,
rosemary oil, paprika,
toasted sourdough

BURGERS * SANDWICHES

CHOICE OF DUCK FAT FRIES OR SWEET POTATO FRIES
SUBSTITUTE HOUSE SALAD + \$2

THE MADISON BURGER \$14

mashima reserve wagyu beef, Hooks 1yr cheddar,
charred onions, special sauce, yuzu pickle, potato bun

ADD APPLEWOOD SMOKED BACON +\$2

SMOKED FONTINA BURGER \$15

mashima reserve wagyu beef, smoked fontina,
house bacon jam, crispy onion, unagi sauce, potato bun

GOUDA JALAPENO BURGER \$15

mashima reserve wagyu beef, pickled jalapeno,
marieke gouda jalapeno, tomato, chipotle sauce, potato bun

ADD APPLEWOOD SMOKED BACON +\$2

SHAVED PRIME RIB SANDWICH \$16

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

SESAME CRUSTED AHI TUNA SANDWICH \$17

pacific filet, lettuce, tomato, pickled ginger, sesame miso,
wasabi mayo, potato bun

BLACKENED CHICKEN SANDWICH \$13

miller's amish chicken breast, avocado, pickled red onion, bib lettuce,
gouda jalapeno, house chipotle sauce, potato bun

TRUFFLED MASCARPONE SANDWICH (V) \$12

parmesan, mozzarella, provolone, tomato, arugula, focaccia bread

ADD PROSCIUTTO +\$2

CAJUN FISH SANDWICH \$15

north atlantic flounder, house slaw, sourdough ciabatta

Desserts

S'MORES COOKIE SKILLET \$8

white chocolate chip cookie, marshmallow,
chocolate ganache, vanilla ice cream

HOUSE SPUN MILKSHAKES \$8

STRAWBERRY WHITE CHOCOLATE
VANILLA GRAHAM CRACKER

BANANA MUD CAKE \$8

dark chocolate, espresso, roasted
pecans, salted caramel, vanilla ice cream