

THE
MADISON
BAR ★ KITCHEN

LATE NIGHT
FRIDAY & SATURDAY, 10:30PM-12:00AM
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

MARYLAND CRABCAKES (2) \$14
pan seared atlantic jumbo lump blue crab,
purple sweet potato, house remoulade

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

AHI TUNA TARTARE \$14
avocado mousse, white miso ginger, ponzu,
crispy ginger, house wonton chips

STEAK TARTARE \$14

imperial wagyu, mustard, shallot,
chive, smoked egg yolk, house
caper sauce, toasted sourdough

WHITEFISH DIP \$11

new england cod, salmon roe,
rosemary oil, paprika,
toasted sourdough

HAND-MADE BURRATA (V) \$13

honey balsamic, arugula, roasted
eggplant, basil, cherry and sun-dried
tomato, toasted baguette
ADD PROSCIUTTO DI PARMA + \$4

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,
maneke 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, tomoato, 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 dark chocolate, espresso, roasted
VANILLA GRAHAM CRACKER pecans, salted caramel, vanilla ice cream

BANANA MUD CAKE \$8