

# Sushi Rolls

(4 PIECES | 8 PIECES)

## BLACK RICE

### SPICY TUNA \$6.5/\$12

sesame chili oil, masago, tempura flake, mayo

### JALAPENO SALMON \$7/\$13

sweet potato, spicy mayo, tempura crumb

### WEST COAST \$8/\$15

tuna, yellowtail, cilantro, avocado, jalapeno, wasabi mayo, eel sauce, spicy mayo, tobiko, wrapped in soy paper (5pc/10pc)

### TRUFFLED TUNA \$7/13

truffle oil, avocado, parmesan, wrapped in soy paper

## BLACK RICE

### SPICY SHRIMP \$6.5/\$12

sesame chili oil, masago, green onion, mayo, eel sauce

### BANTRY BAY \$6/\$11

house-marinated salmon, avocado, eel sauce, wrapped in marbled nori

### MUSHROOM (V) \$4.5/\$8

shiitake, tempura enoki mushroom, onion, avocado, sesame

### SWEET POTATO (V) \$4.5/\$8

tempura sweet potato, curry mayo, chive, pickled radish, eel sauce

# SOUPS \* SALADS

## BASIL & PEA SOUP (V)

olive oil, parmesan, dehydrated basil

CUP \$5

BOWL \$8

## HOUSE SALAD (V) \$6

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

## STEAK SALAD \$16

sliced butcher's steak, boston lettuce, arugula, avocado, grilled red onion, tomato, feta, house ranch dressing

## QUINOA \* MUSHROOM

### SALAD (V) \$8

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

### ADD BLACKENED CHICKEN \$5

GRILLED CHICKEN \$5

GRILLED SALMON \$8

## SOUTHWEST SALAD \$15

blackened chicken, mixed greens, corn, cheddar, black beans, avocado, red onion, cherry tomato, tortilla strips, house chipotle dressing

## CHOPPED CHICKEN

### CAESAR SALAD \$14

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

# Raw Bar

## HAMACHI CRUDO \$11

lemon, strawberry, basil, pickled freso & radish

## OYSTERS ON THE HALF SHELL HALF DOZEN \$16 | FULL DOZEN \$30

yuzu mignonette, house spiced lime

# SNACKS

## ROSEMARY & COCONUT ROASTED NUTS \$5

## BEER BATTERED WISCONSIN CHEESE CURDS (V) \$10

house curd sauce

## CHICKEN DRUMETTES 3 FOR \$7 | 5 FOR \$11

choice of sauce: buffalo or sweet sesame

## BLISTERED SHISHITO PEPPERS (V) \$7

beer batter, ginger honey sauce

## DUCK FAT FRIES \$6

parmesan, parsley, roasted garlic aioli

## SWEET POTATO FRIES (V) \$6

spicy aioli

# FOR THE TABLE

## PRIME STEAK TARTARE \$15

citrus mustard, shallot, chive, quail egg, house caper sauce, toasted sourdough

## MARYLAND CRAB CAKES (2) \$14

pan seared atlantic jumbo lump blue crab, purple potato, house remoulade

## CRISPY ROCK SHRIMP \$13

smoked sweet paprika sauce, crispy kale

## HAND-MADE BURRATA (V) \$14

arugula, roasted eggplant, basil, honey balsamic, heirloom and sun-dried tomato, sourdough

ADD PROSCIUTTO DI PARMA + \$4

## NEW ENGLAND WHITEFISH DIP \$11

cod, salmon roe, rosemary, paprika, sourdough

## BEER STEAMED P.E.I. MUSSELS \$13

spicy miso, tomato, parmesan, toasted baguette

## NEW ZEALAND LAMB CHOPS (3) \$15

grilled asian style marinated lamb, mixed greens, house yogurt and mint dressing

## TEMPURA BRUSSELS SPROUTS (V) \$9

ground roasted peanuts, ginger honey sauce

## AHI TUNA TARTARE \$15

avocado mousse, white miso ginger, ponzu, crispy ginger, house wonton chips

# Fork & Knife

## STEAK FRITES

sliced butcher's steak, whipped bearnaise, shishito peppers, duck fat fries, roasted garlic aioli..... \$27

## ALASKAN HALIBUT

pan seared pacific northwest filet, sauteed spinach, fondant potato, pickled cauliflower, leek & caper sauce..... \$29

## CHIMICHURRI SALMON

north atlantic filet, sauteed asparagus, sesame miso, house quinoa blend..... \$24

## BEER BATTERED FISH & CHIPS

atlantic cod, smoked paprika sauce, house tartar, duck fat fries..... \$19

## RED WINE BRAISED SHORT RIB

15 hour slow cooked short rib, roasted garlic mashed potatoes, crispy onions, natural beef jus, broccolini, radish..... \$28

## ROASTED CHICKEN

free bird's amish chicken, caramelized brussels sprouts, walnuts, roasted garlic mashed potatoes, soy butter sauce..... \$21

# WAGYU BURGERS

CHOICE OF DUCK FAT FRIES, SWEET POTATO FRIES, OR HOUSE SALAD

ADD APPLEWOOD SMOKED BACON • \$2

## THE MADISON BURGER \$15

mashima reserve wagyu beef, american cheese, charred onions, special sauce, yuzu pickle, potato bun

## SMOKED FONTINA BURGER \$16

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

## GOUDA JALAPENO BURGER \$16

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

# SANDWICHES

CHOICE OF DUCK FAT FRIES, SWEET POTATO FRIES, OR HOUSE SALAD

## SHAVED PRIME RIB SANDWICH \$19

house prime rib, sauteed bell peppers and onions, fontinella, horseradish cream, tuscan roll

## SESAME CRUSTED AHI TUNA SANDWICH \$17

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

## BLACKENED CHICKEN SANDWICH \$14

amish chicken breast, avocado, pickled red onion, bib lettuce marieke gouda jalapeno cheese, house chipotle sauce, potato bun

## TRUFFLED MASCARPONE SANDWICH (V) \$13

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

ADD PROSCIUTTO • \$2

# Desserts

## S'MORES COOKIE SKILLET \$8

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

## HOUSE-MADE SHAKES \$8

CHOCOLATE MUD CAKE  
WILD BERRY  
BANANA WHITE CHOCOLATE & CHEESE

## BANANA MUD CAKE \$8

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

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-12:00AM  
 BRUNCH ON SATURDAY AND SUNDAY 10:30AM-2:30PM

## DINNER MENU

*An Urban American Restaurant*

# THE MADISON BAR \* KITCHEN

## WINE LIST

### ROSÉ

#### STILL

	GLASS	CARAFE	BOTTLE
<b>CASA BERGER, SORBET GARNAXTA ROSÉ</b> Catalonia, Spain	10	20	40
<b>DOMAINE MONTROSE, VIN DE PAYS DE COTES DE THONGUE ROSE</b> Languedoc-Roussillon, France	11	22	44

#### SPARKLING

	GLASS	BOTTLE
<b>GOUGUENHEIM, SPARKLING MALBEC ROSÉ</b> Mendoza, Argentina	11	44
<b>CHATEAU MONCONTOUR, CRÉMANT DE LOIRE BRUT ROSÉ</b> Loire Valley, France	12	48

### SPARKLING

	GLASS	BOTTLE
<b>FANTINEL, PROSECCO</b> Veneto, Italy	10	40
<b>PORTELL, BRUT CAVA</b> Conca de Barberà, Spain	11	44
<b>LECLERC BRIANT BRUT CHAMPAGNE</b> Epernay, France		75

### SAKE

	GLASS	CARAFE	BOTTLE
<b>PRIDE OF THE CITY</b>	13	39	78



We present the "Pride of the City". Our sake from our sister restaurant, Union Sushi + Barbeque Bar, is made in partnership with a boutique brewery in Japan. Using the ancient brewing method, our sake develops wonderful complexity with a soft, smooth, and clean finish.

### WHITE

	GLASS	CARAFE	BOTTLE
UNOAKED, CRISP, CITRUSY			
<b>CA' DI PONTI, PINOT GRIGIO</b> Lombardy, Italy	9	18	36
<b>ALLAN SCOTT, SAUVIGNON BLANC</b> Marlborough, New Zealand	11	22	44
<b>FOUCHER-LEBRUN, LE MONT SANCERRE</b> Loire Valley, France	13	26	52
OFF-DRY, FRUIT DRIVEN, FRESH			
<b>LEFT FOOT CHARLEY, THE MISSING SPIRE RIESLING</b> Michigan, United States	10	20	40
<b>D'ARENBERG, THE STUMP JUMP</b> Adelaide Hills, Australia	11	22	44
PLUSH, STONE FRUIT, LAYERED			
<b>SAINTSBURY, CARNEROS CHARDONNAY</b> California, United States	12	24	48
<b>FLORA SPRINGS, FAMILY SELECT CHARDONNAY</b> California, United States	14	28	56

### RED

	GLASS	CARAFE	BOTTLE
DELICATE, RED FRUIT, SNAPPY ACIDITY			
<b>TERUM, GARNACHA</b> Aragon, Spain	9	18	36
<b>MATTHEW FRITZ, CARNEROS PINOT NOIR</b> Sonoma County, California	11	22	44
<b>WILLAKENZIE ESTATE, PINOT NOIR</b> Willamette Valley, Oregon	13	26	52
FUNKDAFIED, EARTH DRIVEN, CRAVES FOOD			
<b>PADRILLOS, MALBEC</b> Mendoza, Argentina	11	22	44
<b>POGGIO ANIMA, SANGIOVESE DE TOSCANA BELIAL</b> Tuscany, Italy	11	22	44
INTENSE RED/DARK FRUIT, WELL-FRAMED TANNINS			
<b>ROUTESTOCK, ROUTE 29 CABERNET SAUVIGNON</b> Napa Valley, California	14	28	56
<b>TENSHEN, RED BLEND</b> (SYRAH, GRENACHE, PETITE SYRAH, MERLOT) Santa Barbara California	14	28	56