

**THE
MADISON
BREAKFAST**

two eggs any style,
ciabatta toast,
choice of bacon or sausage

\$10

EGGS ★ OMELETS

CHOICE OF BREAKFAST POTATOES OR MIXED FRUIT (SUBSTITUTE EGG WHITE + \$1)

SPINACH, MUSHROOM, TOMATO, FETA OMELET	\$12
FRESH CRAB MEAT, SCALLION, HOOKS CHEDDAR OMELET	\$14
THE CLASSIC BENEDICT smoked ham, grilled asparagus, house hollandaise.....	\$12
HOUSE-SMOKED SALMON BENEDICT asparagus, avocado, dill, house hollandaise.....	\$14
SAUSAGE & GRAVY BENEDICT peanut butter curry, pickled onion, house biscuit.....	\$13

Brunch Specialties

BRAISED SHORT RIB & POACHED EGG butternut squash, raspberry red wine sauce, herbed ricotta, house hollandaise.....	\$16
FRIED CHICKEN & WAFFLES hash brown & cheddar cheese waffle, tomato chutney, house sweet chili maple syrup.....	\$15
BUTCHER'S STEAK & EGGS 30-day aged sliced butcher's steak, sunnyside eggs, king mushroom, asparagus, house chimichurri butter.....	\$16
CHILAQUILES chorizo gravy, pico de gallo, avocado, chihuahua cheese, sour cream, cilantro, lime, sunny side egg.....	\$13
HOUSE SMOKED SALMON bagel, dill cream cheese, heirloom tomato, arugula, sliced red onion, pickled cucumber, capers, lemon wedge.....	\$15
CORNED BEEF HASH house cured corned beef, potatoes, shredded cabbage, sunny side eggs.....	\$13
FRIED MOZZARELLA & CRAB CAKE poached egg, brioche, heirloom tomato sauce, house hollandaise.....	\$15
HAND-MADE BURRATA cherry tomato, cherry compote, basil, honey balsamic, micro arugula, toasted sourdough.....	\$14
AVOCADO TOAST arugula, fried egg, fresh strawberry, balsamic reduction..... (ADD PROSCIUTTO +2)	\$10

PANCAKES ★ FRENCH TOAST

**POACHED SWEET POTATO
PANCAKES \$11**

coconut flake, house coconut syrup

BACON & BANANA PANCAKE \$12

candied walnuts, maple syrup

TIRAMISU FRENCH TOAST \$12

lady finger, marscapone mousse, chocolate sauce,
cocoa panko, house espresso syrup

BREAKFAST SIDES

BACON	\$5
BREAKFAST POTATOES	\$4
BREAKFAST SAUSAGE	\$5

ON THE SWEET SIDE

*French Toast
Cinnamon Roll*

\$6

cream cheese glaze, walnuts

*Brioche
Honey Toast*

\$8

seasonal fruit, whipped cream,
vanilla ice cream

SANDWICHES ★ BURGERS

CHOICE OF BREAKFAST POTATOES OR FRENCH FRIES

SAUSAGE SANDWICH \$13

avocado, bacon jam, fried egg, american cheese,
sweet sauce, house buttermilk biscuit

THE BRUNCH BURGER \$14

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

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

PRIME RIB SANDWICH \$19

30 day aged house prime rib, caramelized onions,
provolone, creamy horseradish, tuscan roll

ALASKAN KING CRAB ROLL \$20

fennel slaw, chimichurri butter, brioche bun, pickled vegetable

SALADS

BRUNCH BIBIMBAP \$12

black rice, sunny side egg, arugula, cabbage, corn, quinoa, cucumber,
red radish, mushroom, avocado, house sesame dressing

CAESAR SALAD \$10

romaine, bacon, crouton, shiitake crumble, parmesan,
house caesar dressing

KALE SALAD \$12

Strawberry, blueberry, avocado, almond, cranberry,
hard boiled egg, house ginger miso dressing

ADD GRILLED CHICKEN TO ANY SALAD + \$4

FROM THE JUICE BAR

GLASS \$4 | CARAFE \$8

ORANGE JUICE ★ PEACH NECTAR ★ POMEGRANATE JUICE ★ PINEAPPLE JUICE

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

BOTTOMLESS MIMOSA BAR \$20

POUR SOME BUBBLY * ADD FRUIT JUICE * GARNISH WITH FRUIT * ENJOY AND REPEAT

CLASSIC \$8

POUR SPARKLING WINE
 ADD ORANGE JUICE
 ADD STRAWBERRY

SURPRISE & DELIGHT \$8

POUR SPARKLING WINE
 ADD POMEGRANATE JUICE
 ADD ROSEMARY SPRIG

BELLINI \$8

POUR SPARKLING ROSÉ
 ADD PEACH NECTAR
 ADD BLUEBERRIES

THE MADISON BLOODY MARY

\$9 GLASS (16OZ.)

BEER BACK ADD +\$2

Roasted Carrots, Bell Peppers, & Garlic, Horseradish, Tonkatsu,
 Worcestershire, 3-Chile Tincture, Fresh Citrus Juice,
 House Spice Blend, Tomato Juice

Moscow Mule

\$12

Vodka, Lime, Chicago Draft Style Ginger Beer, Bitters

HOT BEVERAGES

DRIP OR ICED COFFEE	3
ESPRESSO	3
MIGHTY LEAF TEA	3

WINES

GLASS CARAFE BOTTLE

SPARKLING

PORTELL, BRUT CAVA 11 44
 Conca de Barberà, Spain

GOUGUENHEIM, SPARKLING MALBEC ROSE 11 44
 Mendoza, Argentina

ROSE

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

WHITE

CA' DI PONTI, PINOT GRIGIO 9 18 36
 Lombardy, Italy

ALLAN SCOTT, SAUVIGNON BLANC 11 22 44
 Marlborough, New Zealand

DRAFT BEER

GLASS

GREAT CENTRAL PILS	6
AVERY WHITE RASCAL	6
AVERY LILIKO'I KEPOLO	7
ALLAGASH TRIPEL	6
MOODY TONGUE CARAMELIZED CHOCOLATE CHURRO PORTER	7
LEFT HAND NITRO MILK STOUT	7

EST 2010

UNION HOSPITALITY GROUP

WWW.UHGCHICAGO.COM