

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 \$6.5/\$12

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

MUSHROOM (V) \$5/\$9

shiitake, tempura enoki mushroom, onion, avocado, sesame

SWEET POTATO (V) \$5/\$9

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

SOUPS ★ SALADS

BUTTERNUT

SQUASH SOUP (V) \$7

white miso, chive, butternut squash chips

HOUSE SALAD (V) \$7

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) \$9

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 \$12

lemon, strawberry, basil, pickled fresno & radish

OYSTERS ON THE HALF SHELL HALF DOZEN \$18 | FULL DOZEN \$32

yuzu mignonette, house spiced lime

SNACKS

ROSEMARY ROASTED NUTS \$5

BEER BATTERED WISCONSIN

CHEESE CURDS (V) \$10

house curd sauce

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

HAND-MADE BURRATA (V) \$15

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

ADD PROSCIUTTO DI PARMA + \$4

CRISPY ROCK SHRIMP \$14

smoked sweet paprika sauce, crispy kale

BEER STEAMED P.E.I. MUSSELS \$15

spicy miso, tomato, parmesan, toasted baguette

NEW ZEALAND LAMB CHOPS (3) \$16

mixed greens, house yogurt and mint dressing

KING CRAB MAC & CHEESE \$15

beechners flagship cheddar, smoked fontina, american, mascarpone, panko, cavatappi noodle

AHI TUNA TARTARE \$16

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

PRIME STEAK TARTARE \$16

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

MARYLAND CRAB CAKES (2) \$15

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

TEMPURA BRUSSELS SPROUTS (V) \$10

ground roasted peanuts, ginger honey sauce

Fork & Knife

RED WINE BRAISED SHORT RIB

fifteen hour slow braise, roasted garlic mashed potatoes, crispy onions, natural beef jus, broccolini, radish. \$28

BUTCHER'S STEAK FRITES

30 day aged black angus butcher's steak, whipped bearnaise, shishito peppers, duck fat fries, roasted garlic aioli. \$27

ROASTED AMISH CHICKEN

caramelized brussels sprouts, walnuts, roasted garlic mashed potatoes, soy butter sauce \$21

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, hand cut fries. \$19

WAGYU BURGERS ★ SANDWICHES

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

THE MADISON BURGER \$15

ADD APPLEWOOD SMOKED BACON + \$2

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

ALASKAN KING CRAB ROLL \$20

fennel slaw, chimichurri butter, brioche bun, pickled vegetable

SHAVED PRIME RIB SANDWICH \$19

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

SESAME CRUSTED AHI TUNA SANDWICH \$17

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

BLACKENED AMISH CHICKEN SANDWICH \$15

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

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
CASA BERGER, SORBET GARNAXTA ROSÉ Catalonia, Spain	10	20	40
DOMAINE MONTROSE, VIN DE PAYS DE COTES DE THONGUE ROSE Languedoc-Roussillon, France	11	22	44

SPARKLING

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

SPARKLING

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

SAKE

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

RED

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