

SUSHI ROLLS

BLACK RICE SPICY TUNA sesame chili oil, masago, tempura flake, mayo	12
JALAPENO SALMON sweet potato, spicy mayo, tempura crumb	13
WEST COAST tuna, yellowtail, cilantro, avocado, jalapeno, wasabi mayo, eel sauce, spicy mayo, tobiko, wrapped in soy paper	15
EAST COAST yellowtail, marinated salmon, avocado, mint, tempura crumb, wasabi mayo, eel sauce, salmon roe	15
BLACK RICE SPICY SHRIMP sesame chili oil, masago, green onion, mayo, eel sauce	12
BANTRY BAY house-marinated salmon, avocado, eel sauce, wrapped in marbled nori	12
MUSHROOM (V) shiitake, tempura enoki mushroom, onion, avocado, sesame	9

THE
MADISON
BAR ★ KITCHEN

AN URBAN AMERICAN RESTAURANT

DINNER MENU

SNACKS

ROSEMARY ROASTED NUTS (V)	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	

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	

SOUP & SALADS

BUTTERNUT SQUASH SOUP (V) white miso, chive, butternut squash chips	7
HOUSE SALAD (V) mixed greens, cucumber, radish, cherry tomato, feta, crouton, house honey red wine vinaigrette	7
STEAK SALAD sliced butcher's steak, boston lettuce, arugula, avocado, grilled red onion, tomato, feta, house ranch dressing	16
SOUTHWEST SALAD blackened chicken, mixed greens, corn, cheddar, black beans, avocado, red onion, cherry tomato, tortilla strips, house chipotle dressing	15
CHOPPED CHICKEN CAESAR SALAD grilled chicken, romaine, bacon, shiitake crumble, shaved parmesan, croutons, house caesar dressing	14
QUINOA & MUSHROOM SALAD (V) quinoa blend, arugula, mixed greens, shiitake mushrooms, onion, garlic, radish, house sesame dressing	9
ADD BLACKENED CHICKEN +5 ADD GRILLED SALMON +8	

FOR THE TABLE

HAND-MADE BURRATA (V) arugula, roasted eggplant, basil, honey balsamic, heirloom and sun-dried tomato, sourdough	15	LAMB CHOPS (3) mixed greens, house yogurt and mint dressing	16	PRIME STEAK TARTARE citrus mustard, shallot, chive, quail egg, house caper sauce, toasted sourdough	16
ADD PROSCIUTTO DI PARMA + \$4		KING CRAB MAC & CHEESE beechners flagship cheddar, smoked fontina, american, mascarpone, panko, cavatappi noodle	15	MARYLAND CRAB CAKES (2) pan seared atlantic jumbo lump blue crab, purple potato, house remoulade	15
CRISPY ROCK SHRIMP smoked sweet paprika sauce, crispy kale	14	AHI TUNA TARTARE avocado mousse, white miso ginger, ponzu, crispy ginger, house wonton chips	16	TEMPURA BRUSSELS SPROUTS (V) ground roasted peanuts, ginger honey sauce	10
STEAMED P.E.I. MUSSELS spicy beer miso, tomato, parmesan	15				

FORK & KNIFE

RED WINE BRAISED SHORT RIB fifteen hour slow braise, roasted garlic mashed potatoes, crispy onions, natural beef jus, broccolini, radish.....	27
BUTCHER'S STEAK FRITES 30 day aged black angus butcher's steak, whipped bearnaise, shishito peppers, duck fat fries, roasted garlic aioli.....	28
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 OR HOUSE SALAD

THE MADISON BURGER mashima reserve wagyu beef, american cheese, charred onions, special sauce, yuzu pickle, potato bun	15	ALASKAN KING CRAB ROLL fennel slaw, chimichurri butter, brioche bun, pickled vegetable	20
ADD APPLEWOOD SMOKED BACON + \$2		SHAVED PRIME RIB SANDWICH 30 day aged house prime rib, caramelized onions, fontinella, creamy horseradish, tuscan roll	19
SMOKED FONTINA BURGER mashima reserve wagyu beef, smoked fontina cheese, house bacon jam, crispy onion, special sauce, potato bun	16	BLACKENED AMISH CHICKEN SANDWICH avocado, pickled red onion, bib lettuce, marieke gouda jalapeno cheese, house chipotle sauce, potato bun	15

WINE LIST

ROSÉ

STILL	GLASS	CARAFE	BOTTLE	SPARKLING	GLASS	BOTTLE
CASA BERGER, SORBET GARNAXTA ROSÉ Catalonia, Spain	10	20	40	GOUGUENHEIM, SPARKLING MALBEC ROSÉ Mendoza, Argentina	11	44
DOMAINE MONTROSE, VIN DE PAYS DE COTES DE THONGUE ROSE Languedoc-Roussillon, France	11	22	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

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

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.

RED

	GLASS	CARAFE	BOTTLE
DELICATE, RED FRUIT, SNAPPY ACIDITY			
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