

SUSHI ROLLS

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

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)	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	
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	
QUINOA & MUSHROOM SALAD (V)	9
quinoa blend, arugula, mixed greens, shiitake mushrooms, onion, garlic, radish, house sesame dressing	
ADD BLACKENED CHICKEN +5	
ADD GRILLED SALMON +8	

FOR THE TABLE

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

FORK & KNIFE

RED WINE BRAISED SHORT RIB	27
fifteen hour slow braise, roasted garlic mashed potatoes, crispy onions, natural beef jus, broccolini, radish	
BUTCHER'S STEAK FRITES	28
30 day aged black angus butcher's steak, whipped bearnaise, shishito peppers, duck fat fries, roasted garlic aioli	
ROASTED AMISH CHICKEN	21
caramelized brussels sprouts, walnuts, roasted garlic mashed potatoes, soy butter sauce	
ALASKAN HALIBUT	29
pan seared pacific northwest filet, sauteed spinach, fondant potato, pickled cauliflower, leek & caper sauce	
CHIMICHURRI SALMON	24
north atlantic filet, sauteed asparagus, sesame miso, house quinoa blend	
BEER BATTERED FISH & CHIPS	19
atlantic cod, smoked paprika sauce, house tartar, hand cut fries	

WAGYU BURGERS & SANDWICHES

CHOICE OF DUCK FAT FRIES OR HOUSE SALAD

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

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
FRANK FAMILY CHARDONNAY Carneros, 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