

LATE NIGHT MENU



FRIDAY & SATURDAY, 10:30PM-12:00AM
WWW.EATATMADISON.COM * 312-566-4121

LATE NIGHT SNACKS

BEER BATTERED WISCONSIN CHEESE CURDS (V) \$10
house curd sauce

ROSEMARY ROASTED NUTS \$5

BLISTERED SHISHITO PEPPERS (V) \$7
beer batter, ginger honey sauce

TEMPURA BRUSSELS SPROUTS (V) \$10
ground roasted peanuts, ginger honey sauce

DUCK FAT FRIES \$6
parmesan, parsley, roasted garlic aioli

BURGERS * SANDWICHES

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, special sauce, potato bun

BLACKENED AMISH CHICKEN SANDWICH \$15
avocado, pickled red onion, bib lettuce, house chipotle
sauce, marieke gouda jalapeno cheese, 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

Late Night Specialties

CRISPY ROCK SHRIMP \$14
smoked sweet paprika sauce, crispy kale

LAMB CHOPS (3) \$15
mixed greens, house yogurt & mint dressing

PRIME STEAK TARTARE \$15
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

BEER BATTERED FISH & CHIPS \$19
atlantic cod, smoked paprika sauce, house tartar, duck fat fries

HAND-MADE BURRATA (V) \$15
arugula, roasted eggplant, basil, honey balsamic, heirloom and
sun-dried tomato, sourdough, ADD PROSCIUTTO DI PARMA + \$4

DESSERTS

HOUSE SPUN MILKSHAKES \$8
CHOCOLATE BOURBON
WILD BERRY
BANANA WHITE CHOCOLATE & CHEESE

S'MORES COOKIE SKILLET \$8
white chocolate chip cookie,
marshmallow, chocolate
ganache, vanilla ice cream

TIRAMISU \$8
ladyfinger, marscapone mousse,
cocoa panko,
chocolate ganache,
vanilla ice cream

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WILD BERRY
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white chocolate chip cookie,
marshmallow, chocolate
ganache, vanilla ice cream

TIRAMISU \$8
ladyfinger, marscapone mousse,
cocoa panko,
chocolate ganache,
vanilla ice cream

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 Conca de Barberà, Spain	10	40
PORTELL, BRUT CAVA Conca de Barberà, Spain	11	44
LECLERC BRIANT BRUT CHAMPAGNE Epernay, France		75

WHITE

UNOAKED, CRISP, CITRUSY	GLASS	CARAFE	BOTTLE
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

PRIDE OF THE CITY	GLASS	CARAFE	BOTTLE
	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

DELICATE, RED FRUIT, SNAPPY ACIDITY	GLASS	CARAFE	BOTTLE
TERUM, GARNACHA Aragon, Spain	9	18	36
MATTHEW FRITZ, CARNEROS PINOT NOIR Sonoma County, California	11	22	44
WILLAKENZIE ESTATE, PINOT NOIR Wilamette 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

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