



AN URBAN AMERICAN RESTAURANT

BRUNCH MENU

FROM THE JUICE BAR GLASS | CARAFE

Table with 2 columns: Juice Name, Price. Includes Orange Juice, Peach Nectar, Pomegranate Juice, Pineapple Juice.

EGGS & OMELETS

Table with 2 columns: Dish Name, Price. Includes Spinach, Mushroom, Tomato, Feta Omelet, Fresh Crab Meat, Scallion, Hooks Cheddar Omelet, The Classic Benedict, House-smoked Salmon Benedict, The Madison Breakfast.

BREAKFAST SIDES

Table with 2 columns: Side Name, Price. Includes Applewood Smoked Bacon, Breakfast Potatoes, Buttermilk Biscuit, Breakfast Sausage, Seasonal Mixed Fruit.

ON THE SWEET SIDE

Table with 2 columns: Dish Name, Price. Includes Candied Bacon & Banana Pancake, Classic French Toast, French Toast Cinnamon Roll, Chef Namu's Famous Brioche Honey Toast.

BRUNCH SPECIALITIES

CORNED BEEF HASH

house cured corned beef, potatoes, cabbage, sunny side eggs. 15<sup>50</sup>

BISCUITS & GRAVY

house sausage gravy, sunnyside eggs, peanut butter curry. 14<sup>50</sup>

FRIED CHICKEN & WAFFLES

hash brown & cheddar cheese waffle, tomato chutney, house sweet chili maple syrup. 15<sup>50</sup>

BRAISED SHORT RIB & POACHED EGG

butternut squash, raspberry red wine sauce, herbed ricotta, house hollandaise. 17<sup>50</sup>

CHILAQUILES {GF}

chorizo gravy, pico de gallo, avocado, chihuahua cheese, sour cream, cilantro, lime, sunny side egg. 14<sup>50</sup>

PRIME STEAK & EGGS {GF}

30-day aged sliced butcher's steak, sunnyside eggs, king mushroom, asparagus, house chimichurri butter. 17<sup>50</sup>

FRIED MOZZARELLA & CRAB CAKE

poached egg, brioche, heirloom tomato sauce, house hollandaise. 16<sup>50</sup>

HOUSE SMOKED SALMON BOARD

bagel, dill cream cheese, heirloom tomato, arugula, sliced red onion, pickled cucumber, capers, lemon wedge. 17<sup>50</sup>

HAND-MADE BURRATA {V}

heirloom tomato, micro basil, honey balsamic, micro arugula, toasted sourdough. 15<sup>50</sup>

STRAWBERRY AVOCADO TOAST {V}

arugula, fried egg, ricotta, balsamic reduction. 13<sup>50</sup>

ADD PROSCIUTTO +4<sup>50</sup>

SALADS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH DUCK FAT FRIES

BRUNCH BIBIMBAP {V}

black rice, sunny side egg, arugula, cabbage, corn, quinoa, cucumber, red radish, marinated mushroom, avocado, house sesame dressing. 14<sup>50</sup>

ADD CHOPPED GRILLED CHICKEN +4<sup>50</sup>, HOUSE SMOKED SALMON +6<sup>50</sup>

SAUSAGE SANDWICH

avocado, bacon jam, fried egg, american cheese, sweet sauce, house buttermilk biscuit. 15<sup>50</sup>

SHAVED PRIME RIB SANDWICH

30 day aged house prime rib, caramelized onions, fontinella, creamy horseradish, tuscan roll. 19<sup>50</sup>

CAESAR SALAD

chopped kale, little gem lettuce, bacon, crouton, shiitake crumble, parmesan, house caesar dressing. 10<sup>50</sup>

ADD CHOPPED GRILLED CHICKEN +4<sup>50</sup>, HOUSE SMOKED SALMON +6<sup>50</sup>

THE BRUNCH BURGER

mashima reserve wagyu beef, american cheese, bib lettuce, tomato, charred onions, special sauce, yuzu pickle, pain au lait bun. 16<sup>50</sup>

ADD EGG +2<sup>50</sup>, BACON +2<sup>50</sup>

MAINE LOBSTER ROLL

fennel slaw, chimichurri butter, toasted new england roll. 24<sup>50</sup>



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BRUNCH DRINK MENU

BOTTOMLESS MIMOSA BAR

\$25

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 WINE
ADD PEACH NECTAR
ADD BLUEBERRIES

BRUNCH COCKTAILS

THE BRUNCH OLD FASHIONED \$12

rye whiskey, coffee infused maple, bitters, lemon oil, candied applewood smoked bacon

THE MADISON BLOODY MARY \$10

ADD BEER BACK +2

roasted carrots, bell peppers, & garlic, horseradish, tonkatsu, worcestershire, 3-chile tincture, fresh citrus juice, house spice blend, tomato juice

APEROL SPRITZ \$10

Aperol, sparkling wine, soda water, orange

MOSCOW MULE \$10

vodka, lime, ginger juice, ginger beer, seltzer

COUSIN EDDIE'S FROZEN BOOZY EGGNOG \$10

bourbon, rum, brandy, cream, egg, nutmeg

IRISH COFFEE \$10

irish whiskey, smoked sugar, fresh coffee, cream

CAMPFIRE COFFEE \$10

irish whiskey, peated scotch whiskey, honey, cocoa, marshmallow cream

HAUTE TODDY \$10

bourbon, persimmon, chamomile, lemon

DRAFT BEER

Table with 2 columns: Beer Name, Price. Rows include GREAT CENTRAL PILS (6), AVERY WHITE RASCAL (6), AVERY LILIKO'I KEPOLO (7), DESCHUTES NITRO OBSIDIAN STOUT (7), MOODY TONGUE CARAMELIZED CHOCOLATE CHURRO PORTER (7).

HOT BEVERAGES

Table with 2 columns: Beverage Name, Price. Rows include DRIP OR ICED COFFEE (3), ESPRESSO (3), MIGHTY LEAF TEA (3).

WINE LIST

ROSÉ ALL DAY

Table with 4 columns: Wine Name, Origin, Glass Carafe Price, Bottle Price. Rows include DOMAINE HOUCART 2017 (Provence, France), LA MERIDIANA ROSATO DI BARBERA 2017 (Piemonte, Italy), GOUGUENHEIM SPARKLING MALBEC ROSÉ NV (Mendoza, Argentina), SWAY ROSÉ IN A CAN 2017 (Texas).

WINES OF THE WORLD

AMERICAN WHITE

Table with 4 columns: Wine Name, Origin, Glass Carafe Price, Bottle Price. Rows include BONNY DOON 'GRAVITAS' WHITE BLEND 2014 (California), BONANNO CHARDONNAY 2016 (Napa Valley, California).

CALIFORNIA RED

Table with 4 columns: Wine Name, Origin, Glass Carafe Price, Bottle Price. Rows include À LA CARTE PINOT NOIR 2015 (North Coast, California), ROUTESTOCK ROUTE 29 CABERNET SAUVIGNON 20165 (Napa Valley, California).

GLOBAL WHITE

Table with 4 columns: Wine Name, Origin, Glass Carafe Price, Bottle Price. Rows include WAIRAU RIVER SAUVIGNON BLANC 2017 (Marlborough, New Zealand), BERTANI PINOT GRIGIO 2016 (Venezia Giulia, Italy).

GLOBAL RED

Table with 4 columns: Wine Name, Origin, Glass Carafe Price, Bottle Price. Rows include MARQUES DE VARGAS CRIANZA 2015 (Rioja, Spain), PADRILLOS MALBEC 2016 (Mendoza, Argentina).