



AN URBAN AMERICAN RESTAURANT

BRUNCH MENU

EGGS & OMELETS

Table with 2 columns: Dish Name and Price. Items include Wild Mushroom Omelet, Spicy Sausage Omelet, The Classic Benedict, Salmon Benedict, and The Madison Breakfast.

ON THE SWEET SIDE

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

SALADS

ADD GRILLED CHICKEN +5⁵⁰, HOUSE SMOKED SALMON +6⁵⁰

Table with 2 columns: Dish Name and Price. Items include Brunch Bibimbap, Caesar Salad, Chicory Salad, and Kale Salad.

SANDWICHES

ALL SANDWICHES ARE SERVED WITH DUCK FAT FRIES

Table with 2 columns: Dish Name and Price. Items include Sausage Sandwich, The Brunch Burger, and Fried Chicken Sandwich.

BRUNCH SPECIALITIES

Table with 2 columns: Dish Name and Price. Items include Corned Beef Hash, Biscuits & Gravy, Fried Chicken & Waffles, Braised Short Rib & Poached Egg, Chilaquiles, Prime Steak & Eggs, Fried Mozzarella & Crab Cake, Scottish Smoked Salmon Board, Hand-Made Burrata, and Strawberry Avocado Toast.

BRUNCH SIDES

Table with 2 columns: Dish Name and Price. Items include Applewood Smoked Bacon, Breakfast Sausage, Breakfast Potatoes, Seasonal Mixed Fruit, Buttermilk Biscuit, and Toasted Ciabatta.



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BRUNCH DRINK MENU

FROM THE JUICE BAR

	GLASS CARAFE	
ORANGE JUICE	4 / 8	
PEAR NECTAR	4 / 8	
POMEGRANATE JUICE	4 / 8	
PINEAPPLE JUICE	4 / 8	

HOT BEVERAGES

DRIP OR ICED COFFEE	3
ESPRESSO	3
MIGHTY LEAF TEA	3

BOTTOMLESS MIMOSA BAR

\$25

POUR SOME BUBBLY * ADD FRUIT JUICE * GARNISH WITH FRUIT * ENJOY AND REPEAT

CLASSIC \$9

POUR SPARKLING WINE
ADD ORANGE JUICE
ADD RASPBERRIES

SURPRISE & DELIGHT \$9

POUR SPARKLING WINE
ADD POMEGRANATE JUICE
ADD THYME SPRIG

BELLINI \$9

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

HEAVENLY MIMOSA \$10

Angel's Envy bourbon, seasonal juice, champagne

APEROL SPRITZ \$10

Aperol, sparkling wine, soda water, orange

MOSCOW MULE \$10

vodka, lime, ginger juice, ginger beer, seltzer

IRISH COFFEE \$10

irish whiskey, smoked sugar, fresh coffee, cream

HAUTE TODDY \$10

whiskey, persimmon, apple cinnamon, lemon, all spice

KENTUCKY COLD BREW \$12

Angel's Envy bourbon, sherry demerara, iced coffee, whipped cream

DRAFT BEER

GREAT CENTRAL PILS	6	LAGUNITAS IPA	6
STEM RASPBERRY CIDER	7	GREAT LAKES EDMUND FITZGERALD	7
ALLAGASH WHITE	6	LEFT HAND MILK STOUT	6

WINE LIST

ROSÉ ALL DAY

	GLASS	BOTTLE		GLASS	BOTTLE
RAEBURN ROSÉ 2018	12 ⁵⁰	50	CHÂTEAU MONCONTOUR CREMANT ROSÉ NV	14 ⁵⁰	58
Russian River Valley, California			Loire Valley, France		
Crisp, fresh, light, with subtle fruit notes and bright acidity			Beautiful rosé of Cabernet Franc – dried cherries, basil, silky bubbles		
ANT MOORE PINOT NOIR ROSÉ 2018	13 ⁵⁰	54	GOUGUENHEIM SPARKLING MALBEC ROSÉ NV	11 ⁵⁰	46
Marlborough, New Zealand			Mendoza, Argentina		
Vibrant and medium bodied, with robust ripe strawberry notes			Bone dry, balanced bubbles with creamy raspberry, cherry pie		

WINES OF THE WORLD

WHITE

	GLASS	BOTTLE
LAGAR DE BESADA ALBARINO 2017	12 ⁵⁰	48
Galacia, Spain		
Dry with a beautiful lemongrass acidity - Great alternative to NZ Sauv Blanc		
CHALK HILL CHARDONNAY 2017	13 ⁵⁰	54
Sonoma Coast, California		
Creamy, bold, and buttery with aromas of hazelnut and ripe pear		

WHITE

	GLASS	BOTTLE
WAIRAU RIVER SAUVIGNON BLANC 2017	12 ⁵⁰	50
Marlborough, New Zealand		
Big aromas of grapefruit, freshly cut grass, zippy acidity		
BERTANI PINOT GRIGIO 2016	11 ⁵⁰	46
Venezia Giulia, Italy		
Lemon meringue, fresh lime, mineral, dry finish		