



AN URBAN AMERICAN RESTAURANT

DINNER MENU

SUSHI ROLLS

- CRUNCHY SPICY TUNA 14.50
black rice, chili oil, masago mayo, cucumber, tempura crumb, red tobiko
MADISON RAINBOW 18.50
maine lobster, salmon, yellowtail, tuna, cucumber, masago mayo, avocado, sweet soy, macerated strawberry
SURF & TURF 18.50
shrimp tempura, beef tataki, avocado, grilled asparagus, sweet soy, unagi sauce, spicy mayo, serrano, crispy onion
SPICY GODZILLA 16.50
black rice, spicy shrimp, cucumber, avocado, tempura crumb, cream cheese mayo, wasabi mayo, unagi sauce
WEST COAST 16.50
tuna, yellowtail, cilantro, avocado, jalapeno, wasabi mayo, unagi sauce, spicy mayo, wasabi tobiko, wrapped in soy paper
MUSHROOM (V) 12.50
shiitake, tempura enoki mushroom, pickled radish, avocado, unagi sauce, wrapped in soy paper

RAW BAR

OYSTERS ON THE HALF SHELL HALF DOZEN

18.50

house mignonette, spicy nam jim, lemon

HAMACHI CRUDO

14.50

ginger lemon, pickled cucumber, fennel, serrano, wasabi tobiko, radish, herb oil

SALMON CEVICHE

13.50

lime nam jim, avocado, shallot, cucumber, radish, cilantro, tortilla chips

SOUP & SALADS

- BUTTERNUT SQUASH SOUP (V) 7.50
white miso, salted whipped cream, chive, butternut squash chips
MESCLUN GREENS SALAD (V) 9.50
frisee, arugula, radish, cherry tomato, persian cucumber, blue cheese crumble, crouton, red wine vinaigrette
KALE & ROOT SALAD (V) 10.50
dino kale, green kale, pickled onion, watermelon radish, shaved carrot, jalapeno, feta, sesame dressing
BABY GEM SALAD (V) 11.50
breakfast radish, avocado, chive, chervil, crouton, parmesan, mint yogurt dressing
CAESAR SALAD 10.50
grilled gem lettuce, bacon, crouton, shiitake crumble, parmesan, lemon, house caesar dressing
SOUTHEAST STEAK SALAD 16.50
sliced hanger steak, boston lettuce, persian cucumber, celery, zucchini, jalapeno, mint, cilantro, green onion, fried onion, roasted peanuts, sweet & sour dressing

FOR THE TABLE

- AHI TUNA TACOS 16.50
avocado mousse, white miso ginger, ponzu, crispy ginger, wonton shell
LAMB CHOPS 15.50
frisee, pickled cucumber, radish, house mint yogurt dressing
PRINCE EDWARD ISLAND MUSSELS 14.50
spicy beer miso, fennel, tomato, parmesan, toasted baguette
BEER BATTERED WISCONSIN CHEESE CURDS (V) 10.50
house curd sauce
DUCK FAT FRIES 7.50
parmesan, roasted garlic aioli
MARYLAND CRAB CAKES 16.50
pan seared jumbo lump crab, frisee, fennel, house tartar, herb oil, fresno chili, curry powder
HAND CUT WAGYU STEAK TARTARE 17.50
pickled mustard seed, brown beech mushroom, yuzu mustard, gouda, quail egg, radish, toasted baguette
CRISPY ROCK SHRIMP 15.50
crispy kale, toasted almonds, smoked sweet paprika sauce
HAND-MADE BURRATA (V) 15.50
pistachio confit, cherry tomato, arugula, balsamic, butternut squash marmalade, toasted sourdough
ADD PROSCIUITTO +4.50

HOUSE SPECIALTIES

- RED WINE BRAISED SHORT RIB 28.50
butternut squash purée, roasted baby carrots, charred pearl onion, crispy kale, chive, natural beef jus
STEAK FRITES 29.50
30 day aged hanger steak, horseradish salt, chimichurri, duck fat fries, roasted garlic aioli
ROASTED AMISH CHICKEN 23.50
braised kale, tempura enoki mushroom, pickled mustard seed, roasted garlic mashed potatoes, soy butter sauce
LOCH DUART SCOTTISH SALMON 26.50
chimichurri, sauteed asparagus, sesame miso, house quinoa blend
MEDITERRANEAN BRANZINO 32.50
sauteed spinach, fondant potato, pickled cauliflower, leek & caper sauce
THE MADISON WAGYU BURGER 16.50
american cheese, charred onions, special sauce, choice of duck fat fries or house salad
SMOKED FONTINA WAGYU BURGER 17.50
smoked fontina cheese, house bacon jam, crispy onion, special sauce, choice of duck fat fries or house salad
FRIED CHICKEN SANDWICH 15.50
tomato jam, house slaw, whole grain mustard, cilantro, sweet chili cucumber, choice of duck fat fries or house salad

WINE LIST

ROSÉ ALL DAY

	GLASS	BOTTLE		GLASS	BOTTLE
RAEBURN ROSÉ 2018 Russian River Valley, California Crisp, fresh, light, with subtle fruit notes and bright acidity	12 ⁵⁰	50	CHÂTEAU MONCONTOUR CREMANT ROSÉ NV Loire Valley, France Beautiful rosé of Cabernet Franc – dried cherries, basil, silky bubbles	14 ⁵⁰	58
ANT MOORE PINOT NOIR ROSÉ 2018 Marlborough, New Zealand Vibrant and medium bodied, with robust ripe strawberry notes	13 ⁵⁰	54	GOUGUENHEIM SPARKLING MALBEC ROSÉ NV Mendoza, Argentina dry, balanced bubbles with creamy raspberry, cherry pie	11 ⁵⁰	46
AIX ROSÉ 2018 Provence, France There is only one classic rosé like the ones from Provence, dry, crisp, light red fruit		65			

MORE BUBBLES PLEASE

	GLASS	BOTTLE		GLASS	BOTTLE
PORTELL CAVA BRUT NV Catalonia, Spain Green apple, lemon meringue, warm rolls out of the oven	12 ⁵⁰	46	CHARLES ELLNER 'CARTE BLANCHE' BRUT Champagne, France Dry, Rich, Toasty, there is no sub for Champs!		72

HALF PRICE GLASSES OF ROSÉ & BUBBLES • EVERY DAY FROM 5PM - 6:30PM

WHITE WINES OF THE WORLD

	GLASS	BOTTLE		GLASS	BOTTLE
LAGAR DE BESADA ALBARINO 2017 Galacia, Spain Dry with a beautiful lemongrass acidity - Great alternative to NZ Sauv Blanc	12 ⁵⁰	48	WAIRAU RIVER SAUVIGNON BLANC 2017 Marlborough, New Zealand Big aromas of grapefruit, freshly cut grass, zippy acidity	12 ⁵⁰	50
THE FOUR GRACES PINOT BLANC 2016 Willamette Valley, Oregon Poached pear, round, full-bodied creamy texture, great Chardonnay alternative		56	DOMAINE FOURNIER SANCERRE 2017 Loire Valley, France 100% Sauvignon Blanc with pure flavors of gooseberry, straw, and flint		58
BLACK STAR FARMS DRY RIESLING 2016 Old Mission Penninsula, Michigan Alsation in style, Midwest in execution, yellow apple, cardamom, very dry finish		52	BERTANI PINOT GRIGIO 2016 Venezia Giulia, Italy Lemon meringue, fresh lime, mineral, dry finish	11 ⁵⁰	46
TABLAS CREEK 'PATELIN DE TABLAS BLANC' 2017 Paso Robles, California A rhone-like blend of Grenache Blanc, Viognier, Marsanne, and Roussanne		57	CRAZY CREATURES GRUNER VELTLINER NV Niederosterreich, Austria Fresh, light and crisp, with a fruity aroma and pleasant acidity on the finish	12 ⁵⁰	48
CHALK HILL CHARDONNAY 2017 Sonoma Coast, California Creamy, bold, and buttery with aromas of hazelnut and ripe pear	13 ⁵⁰	54	WILLIAM FEVRÉ CHABLIS 2017 Burgundy, France Apples, pears, oyster shell, a beautiful, full-bodied but fresh Chardonnay		56

RED WINES OF THE WORLD

	GLASS	BOTTLE		GLASS	BOTTLE
BACCHUS PINOT NOIR 2018 Sonoma, California Bright cherry, light, fruit-forward, nimble acidity, a very versatile wine	12 ⁵⁰	50	LOVE, OREGON PINOT NOIR 2016 Willamette Valley, Oregon Deep ruby, blackberry, black cherries, long earth driven finish		66
BUEHLER ESTATE ZINFANDEL 2014 Napa Valley, California Gobs of blueberries, jammy, juicy, purple, soooooo smoooooth	11 ⁵⁰	46	MARQUES DE VARGAS CRIANZA 2015 Rioja, Spain Dry, packed with baking spices, grilled herbs, old world style	12 ⁵⁰	50
ROUTESTOCK ROUTE 29 CABERNET SAUVIGNON 2015 Napa Valley, California An oh so drinkable Cab blend that is great with or without food!	14 ⁵⁰	58	CHATEAU TRILLOL CORBIÈRES ROUGE 2014 Languedoc, France Southern French blend of Grenache, Syrah, and Carignan	13 ⁵⁰	54
HOOPLA CABERNET SAUVIGNON 2014 Napa Valley, California Classic Oakville Cabernet – black plums, peppery, dry, big, elegant finish		66	BADIA A COLTIBUONO CHIANTI CLASSICO 2015 Tuscany, Italy From a 1000 year old abbey – dried cherry, rosemary, Italian seasoning, classic Tuscany		54
EMILIANA 'COYAM' 2013 Central Valley, Chile Stacks up against \$100+ Cali Cabs, this Syrah/Cab blend is powerful, dry, spicy		66	PADRILLOS MALBEC 2016 Mendoza, Argentina Blackberry pie, freshly ground pepper, a big wine but so smooth and silky	12 ⁵⁰	50

HALF PRICE BOTTLES OF WINE • EVERY MONDAY