

MADISON'S

BRUNCH MENU



SATURDAY & SUNDAY 10AM - 3PM

BREAKFAST

PARLEZ-VOUS PARFAIT

GREEK YOGURT | GRANOLA | BERRIES \$13
BLUEBERRY REDUCTION

FRENCH TOAST

TEXAS TOAST | MAPLE SYRUP \$12
BERRIES | POWDERED SUGAR

EVERYTHING BAGEL

SALMON LOX | CREAM CHEESE \$14
CUCUMBER | CAPERS | RED ONION
BREAKFAST POTATOES

THE CLASSIC BREAKFAST

SOUTHWEST SCRAMBLED EGGS \$12
SAUSAGE OR BACON | TEXAS TOAST
STRAWBERRY JAM | BREAKFAST POTATOES

PORK HASH

BRAISED PORK | ONION \$15
BREAKFAST POTATOES | RED PEPPERS
POBLANO PEPPERS | TOAST | FRIED EGG

BISCUITS N' GRAVY

CHEDDAR & SCALLION BISCUITS \$14
PORK GRAVY | FRIED EGG

HUEVOS RANCHEROS

FRIED EGG | SALSA VERDE \$14
PINTO BEANS | CREMA | QUESO FRESCO
CORN TORTILLA | RED ONION | AVOCADO

HANGOVER SANDWICH

TEXAS TOAST | BACON & SAUSAGE \$14
SOUTHWEST SCRAMBLED EGGS
MAPLE SYRUP | POWDERED SUGAR
BREAKFAST POTATOES

BREAKFAST BURRITO

FLOUR TORTILLA | CHORIZO \$14
SOUTHWEST SCRAMBLED EGGS | CHEDDAR
PICO | SALSA VERDE | SPRING MIX

CHEESE CURDS

BEER BATTERED | RANCH \$10

SPINACH AND ARTICHOKE DIP

WARM PITA | CELERY | CARROTS \$12

CAPRESE FLATBREAD

BASIL PESTO | FRESH MOZZARELLA \$13
RED PEPPER FLAKES
BALSAMIC GLAZE

THE MADISON BURGER

TWO 4 OZ FOX HERITAGE FARMS BEEF
PATTIES | PICKLES
AMERICAN CHEESE | DIJONAISE \$16
CHOICE OF FRIES/TOTS/SPRING MIX
ADD EGG +2
ADD BACON +2
ADD AVOCADO +2
ADD ONION (COMPLIMENTARY)

BEST WINGS IN THE FSD

DRY RUB
BUFFALO STLYE
GARLIC PARMESAN 6/\$10
SPICY ARBOL or 10/\$16

RANCH | BLEU CHEESE
MAPLE SRIRACHA | BBQ

COBB SALAD

AVOCADO | GRAPE TOMATO
CHARRED CORN | RED ONION \$15
HARD BOILED EGG | CROUTONS
BLEU CHEESE DRESSING | BACON

BOTTOMLESS MIMOSA \$15

10AM-3PM

- MUST BE PAIRED WITH A BREAKFAST OR LUNCH ENTREE.
- AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO BOTTOMLESS MIMOSA TABS.
- DRINK RESPONSIBLY. NO CHUGGING, PLEASE! WE RESERVE THE RIGHT TO REFUSE SERVICE.



A LA CARTE

EVERYTHING BAGEL & CREAM CHEESE \$7

TATER TOTS OR FRIES \$4

SIDE OF BREAKFAST POTATOES \$4

BOWL OF FRUIT \$6

N/A BEVERAGES

INTELLIGENTSIA COFFEE \$4

FRESH LEMONADE \$4

JARRITOS ASSORTED FLAVORS \$4

COCKTAILS

THE BLOODY WINNER \$9

HOUSE-MADE BLOODY | BACON | PICKLE | CURD
BEER CHASER +1
MAKE IT A SPICY MARIA WITH CHILE TEQUILA +3

THE MORNING AFTER \$11

HOUSE-INFUSED STRAWBARB VODKA
LAVENDER SYRUP | LEMON JUICE
PEACH BITTERS

ESPRESS-YO SELF \$10

COFFEE-INFUSED RUM | AMARO | CACAO | BAILEY'S

SALTY DOG \$8

FRESH SQUEEZED GRAPEFRUIT JUICE | TITO'S | SALTED RIM