



MADISON

MODERN SOCIAL

EASTER BRUNCH

SUNDAY APRIL 20TH

RAW BAR

SHRIMP COCKTAIL

U15, cocktail sauce (GF) | 19

OYSTERS

cocktail sauce, rotating mignonette (GF) | 22

CHEF'S CRUDO

chef's preparation | MP

BRUNCH

SPICED FRENCH TOAST

challah bread, orange zest, whipped honey butter, fig maple syrup | 18

LEMON BLUEBERRY RICOTTA PANCAKE

vanilla mascarpone, maple syrup | 18

CROQUE MONSIEUR

raclette mornay sauce, dijon, madrange ham | 18

EGGS BENEDICT

challah bread toast, canadian bacon, truffle citrus hollandaise, chives | 22

TRUFFLE SCRAMBLE

soft scrambled eggs, mesculun mix salad, chives | 26

STEAK AND EGGS

prime flat iron steak, soft scrambled eggs, mesculun salad | 36

LARGE PLATES

BREAD SERVICE | 10

cheddar everything biscuits

GRILLED CHEESE

pimento cheese, sourdough, marjoram, tomato bisque | 24

MADISON BURGER

short rib blend, raclette cheese, bacon jam, Madison sauce | 26

LUMACHE

spicy mezcal sauce, nduja butter, stracciatella, chili crisp, shiso | 32

EGGPLANT CAPONATA

panisse cake, red pepper aioli, roasted cauliflower, gremolata | 32

PRIME SKIRT STEAK FRITES

gremolata, cacio e pepe cheese fries, dijonaise | 56

SIDES

GARLIC WHIPPED POTATOES | 14

Parmesan, Chives

SHOESTRING FRIES | 14

Dijonnaise, Ketchup

CRISPY THICK CUT BACON | 14

• SPECIALTY COCKTAILS • MIMOSA BAR •
• BELLINI BAR • BLOODY MARY BAR •

RESERVE NOW

11:00 AM – 2:00 PM