

MADISON

MODERN SOCIAL

RAW BAR

SHRIMP COCKTAIL
U8, cocktail sauce (GF) | 19

OYSTERS
cocktail sauce, rotating mignonette (GF) | 22

CHEF'S CRUDO
chef's preparation | MP

****Caviar accompaniment + 30****



SALADS

MADISON CAESAR
baby gem lettuce, anchovy, lemon, toasted brioche
& sesame crumb, parmesan, deviled egg | 20

CHOPPED SALAD
buttermilk ranch dressing, roasted red pepper, edamame,
sharp provolone, crispy pepperoni, salami (GF) | 22

BIBB SALAD
goat cheese, pecans, dried cherry,
lemon herb dressing (GF) | 20

SMALL PLATES

BREAD SERVICE | 10
milk bread, pull apart rolls
miso honey butter, sea salt

GRILLED PRAWNS
piri piri, lime cilantro (GF) | 25

OYSTERS ROCKEFELLER
cream spinach, butter, bacon crumbs | 24

CALAMARI
spicy sesame aioli, blistered shishitos, lemon | 22

ST LOUIS RIBS
black garlic, gochujang & maple syrup, lime | 19

HOUSE BACON
maple caramel, popcorn creme &
cracked pepper | 22

CHICKEN NUGGETS
gochujang bbq sauce & japanese honey mustard | 22
****Caviar accompaniment + 30****

CHARRED ARTICHOKE
fingerling potato, celery, lemon labne,
brioche crouton | 20

MUSHROOM SKEWER
maitake, onion, black garlic aioli, gremolata | 16

STEAK TARTARE
eye round, burnt onion crema,
potato pancake | 22

FRIED RICE ARANCINI
pickled carrots, edamame,
romesco, spicy chili crisp | 18

SHORT RIB QUESADILLA
queso oaxaca, cotija, peanut chili crisp,
yuzu avocado crema, flour tortilla | 26

GRILLED CHICKEN SKEWER
spicy thai peanut sauce (GF) | 16

PASTA

all our pasta is made in house

SPICY LUMACHE
spicy mezcal sauce, nduja sausage, stracciatella, chili crisp, shiso | 32

GNOCCHI
ricotta gnocchi, lobster, cognac, tomato, fennel | 40

CANNELLONI
short rib ragu, fontina, whipped ricotta | 36

CACIO E PEPE RAVIOLI
soft boiled egg, black pepper | 34

LAND & SEA

STEAKS & CUTS

BEEF WELLINGTON
12 oz short rib, crepe, spinach, mushroom,
bone marrow bordelaise | 80
**** Limited Available Each Day ****

PRIME KANSAS CITY STRIP
20 oz bone in, olive oil, sea salt (GF) | 90

PRIME FILET MIGNON
8 oz , olive oil, sea salt (GF) | 70

PRIME COWBOY RIBEYE
32 oz bone in, olive oil, sea salt (GF) | 165

PRIME SKIRT STEAK FRITES
gremolata, cacio e pepe cheese fries, sea salt | 60

EGGPLANT CAPONATA (GF)
panisse cake, red pepper aioli ,
roasted cauliflower, gremolata | 32

HALIBUT
asparagus puree, brown butter, peas, frisee | MP

BRANZINO
pan seared, fregola,
roasted cherry tomatoes, baby kale | 42

SAUCES | 6

- PEPPERCORN AU POIVRE -

- GREMOLATA -
(GF)

- BONE MARROW BORDELAISE -
(GF)

SIDES | 14

CAULIFLOWER AU GRATIN
fontina mornay, toasted breadcrumb

CREAMED SPINACH
brie, puff pastry

GOCHUJANG HONEY ROASTED CARROTS

FRIES
dijonnaise, ketchup
+6 Cacio E Pepe Style

ASPARAGUS
burnt onion hollandaise, old bay seasoning

MASHED POTATO
roasted garlic, sea salt (GF)