



## The Madison Club

WINTER 2017

### Soups

#### SOUP DU JOUR

Cup • 4      Bowl • 6

### Salads and Starters

#### HOUSE SALAD<sup>GF, V</sup>

Local mixed greens, market vegetables • 8  
Choice of house made dressing

#### CONFIT DUCK COBB

Bibb lettuce, crispy serrano ham, *Barely Buzzed*,  
avocado mousse, roasted cherry tomato, soft boiled egg • 16  
Choice of house made dressing

#### CAESAR SALAD<sup>‡</sup>

Romaine, anchovy, Parmesan, crouton • 9

#### ROASTED BEET SALAD

Parsnip chevre dressing, citrus,  
confit pearl onions, spinach, peanuts • 10

#### BABY KALE SALAD

Poached pear, spiced pecans, *Driftless*,  
mulled wine vinaigrette • 10

#### BEER GARDEN SALAD

Creamy potatoes, pickled onion, rye crumbs,  
ale mustard dressing, spicy greens • 12

#### ROASTED BRUSSEL SPROUT SALAD

*Gran Cru*, brown butter apple cider vinaigrette,  
pistachios, cranberries, chili flakes, honey • 14

### Salad Additions

Chicken Breast • 5; Petit Filet of Beef<sup>‡</sup> • 10;  
Grilled salmon • 9; Shrimp • 7

### Sandwiches

All sandwiches are served with your choice of chips,  
house fries, sweet potato fries, house salad, or soup  
(Gluten-free bread and wrap substitutions available)

#### THE MADISON CLUB

Smoked turkey, tomato, arugula,  
pesto mayonnaise<sup>‡</sup>, bacon, toasted multi-grain • 13  
1/2 sandwich • 9

#### GRASS FED BEEF BURGER<sup>‡</sup>

Peppercorn aioli<sup>‡</sup>, tomato, onion  
arugula, *Stalzy's* bun • 13  
With swiss, cheddar or blue cheese • 14

#### HOT HAM SANDWICH

Buttered rum mustard, *Hook's Cheddar*, onion rings,  
sweet pickles, pretzel bun • 13

#### SKIRT STEAK TORTA<sup>‡</sup>

Adobo marinade, giardiniera, *Airco*,  
tortone, chile aioli<sup>‡</sup>, jus • 16

#### KOREAN EGG SANDWICH

Scrambled eggs, kimchi, sambal aioli<sup>‡</sup> • 12  
With bacon or smoked salmon • 14

### Featured Entrees

#### SUSTAINABLY CAUGHT FISH<sup>‡</sup>

Sean's "catch of the day" special • market price

#### SMOKED SALMON RISOTTO

Celeriac, crispy smoked salmon, black truffle, fennel • 20

#### THE TOWELL<sup>GF</sup>

6 oz. burger<sup>‡</sup> patty, lettuce, tomato, pickle,  
apple wood smoked bacon, boiled egg, cottage cheese • 13

Executive Chef Adam Struebing  
Chef de Cuisine John Harmata  
Lunch Chef Sean Simpson

#### MENU REQUESTS RECEIVED WITH ENTHUSIASM

\*Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.