

The Madison Club

WINTER 2018

Beginnings & Salads

Chef's Soup du Jour Cup 5 Bowl 7

Goat Cheese Curds Bistro sauce and ranch 11

Caesar Salad[‡] Romaine, anchovy, Parmesan, crouton 9

Wild Rice & Quinoa Salad Fall spiced pecans, harissa bacon, honey-chili Chevre, sweet potatoes, cranberry brown butter vinaigrette 12

Roasted Baby Beet Salad Frisee, french ash cheese, toasted pistachio, citrus fruits, sesame tuille, cocoa vinaigrette 12

Crispy Brussels Sprouts Salad Caramel apple yogurt, pickled pixie crunch apples, Maple Dijon vinaigrette, toasted peanuts, shaved parsnip, raisins 14

Add chicken breast 5

Add grilled salmon[‡] 9

Add shrimp 7

Sandwiches

Madison Club Ciabatta roll, smoked turkey, pancetta, arugula, tomato, pesto aioli[‡] 13

Fox Heritage Lamb Burger[‡] Dill crème fraiche, Hidden Springs feta, cucumber, Stalzy's brioche bun 18

Smoked Whitefish Beet-rhubarb chutney, charred radicchio, orange-peppercorn aioli[‡], Stalzy's wheat toast 13

Wisconsin Grilled Cheese Avocado, Stalzy's rye bread, Creama Kasa, caramelized onions, roasted tomato & tarragon soup 15

Served with a choice of soup, side salad, fries, sweet fries, chips.

Entrées

Catch of the Day[‡] Dirty cajun rice, roasted yams, pickled ramp oil, sauce Nantua MP

Fall Mushroom Risotto Roasted hen of the woods, toasted hazelnuts, truffle oil, SarVecchio 20

Grilled Flat Iron Steak[‡] Parsnip puree, roasted Brussels sprouts, maple mustard, house bacon, Ice Wine demi 24

Chicken Schnitzel Horseradish - mustard cream sauce, cider braised cabbage, bacon, herb spatzle 19

The Towell[‡] 6 oz. burger patty, lettuce, tomato, pickle, bacon, boiled egg, cottage cheese 13

All entrees come with a side of Vitruvian Greens and our house Champagne Vinaigrette.

Sides

Madison Club French Fries 4

House Made Chips 4

Crispy Brussels Sprouts Bomba Calabrese 10

Sweet Potato Fries 4

Executive Chef Adam Struebing

Chef de Cuisine John Harmata

Sous Chef Andrew Vogel

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.