

# Madam

## Appetizers

### **SOURDOUGH 12**

michigan whole grains, house made cultured butter

### **PARKER HOUSE ROLLS 16**

seasonal butter, local radish, sea salt

### **MUSHROOM DUMPLINGS 20**

pea leaves, golden garlic, aromatic chili oil

### **FORBIDDEN RICE 22**

spicy pork sausage, wild shrimp, leeks,  
farm egg yolk, chives

### **BONE MARROW 26**

spicy giardiniera, braised short rib, grilled sourdough

### **BURRATA 21**

beet & apple agrodolce, asparagus, toasted sourdough

### **LOCAL MUSHROOM TARTINE 21**

house made ricotta, preserved morels

### **CAESAR 17**

gem lettuce, anchovy vinaigrette,  
sourdough crumb, parmesan frico

### **CHICORIES 16**

bitter greens, apple, manchego,  
whole grain vinaigrette

## Pizza & Pasta

### **BIANCA PIZZA 18**

four cheeses, garlic, new harvest olive oil, farm egg

### **ROASTED MUSHROOM PIZZA 22**

caramelized onion, boursin, parmigiano reggiano

### **SPICY SOPPRESSATA PIZZA 20**

pork salami, fennel pollen, oregano,  
roasted tomatoes, mozzarella

### **TAGLIATELLE 42**

jumbo lump crab, lemon butter, leeks,  
tarragon, smoked trout roe

### **SPRINGPEACARBONARA 32**

garganelli, local mushrooms, leeks,  
cream, egg, chicharones

### **POTATO GNOCCHI 34**

calabrian sausage, asparagus, straciatella

### **TORTELLONIPROVENCAL 34**

housemade boursin, spring peas, asparagus,  
blistered tomato, sherry cream sauce

## Entrées

### **SPANISH OCTOPUS 38**

caper emulsion, soubise, orange gastrique,  
walnut chutney

### **SEA SCALLOPS 38**

garlic soubise, spring vegetables, citrus puree

### **CEDAR PLANK SALMON 36**

asparagus miso butter,  
shaved carrot & asparagus salad

### **VADOUVAN CHICKEN 38**

chicken breast, curry veloute, lemongrass cous cous,  
puri, dukkah

### **MADAM BURGER 26**

pimento cheese, shredded lettuce, house pickles,  
pepper mash aioli

*ADD ONS: house bacon +8, mushrooms +10,  
farm egg +5, seasonal truffle MP*

### **FILET AU POIVRE 65**

center cut, roscoff onion, mushroom marmalade,  
peppercorn jus

### **STEAK FRITES 36**

sirloin, herb fries, maitre de butter, bistro aioli

### **34 OZ TOMAHAWK 160**

creamed potato & brassicas, parker house rolls

## Sides

### **BRUSSELS SPROUTS 12**

mushroom marmalade, aged balsamic

### **HERB FRIES 12**

bistro aioli  
add seasonal truffle MP

### **HEIRLOOM CARROTS 14**

miso roasted, romesco, feta, mint

*Curated by Chef de Cuisine  
Clifton Booth*

20% GRATUITY WILL BE ADDED  
FOR PARTIES OF SIX OR LARGER

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED  
RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

