

# Madam

## Appetizers

### **SOURDOUGH** 14

michigan whole grains, seasonal butter

### **MUSHROOM DUMPLINGS** 20

pea leaves, golden garlic, aromatic chili oil

### **BIG EYE TUNA CRUDO** 25

pho mayo, golden garlic

### **MEZZE** 26

chef's selection of small bites, crudité, lavash, add Osetra caviar 145/oz

### **FORBIDDEN RICE** 22

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

### **BURRATA** 22

sauce vierge, house made sourdough

### **BONE MARROW** 26

birria style short rib, salsa verde, pickled shallot, caldo

### **BOCADILLOS** 21

smoked mussels, radish, mayo & serrano ham, manchego, quince

## Salads

### **CAESAR** 17

gem lettuce, anchovy vinaigrette, sourdough crumb, parmesan frico

### **SPICY GREENS** 16

golden beets, feta, breadcrumbs, whole grain mustard vinaigrette

### **MADAM WEDGE** 17

bacon, blue cheese dressing, overnight tomatoes

### **PANZANELLA** 16

farm lettuce, charred sourdough, pickled heirloom tomatoes

## Entrées

### **STRIPED BASS** 38

succotash, lime, coriander cream

### **SEA SCALLOPS** 42

braised bacon, charred tomato, ratatouille

### **ROASTED SALMON** 36

braised fennel, kohlrabi, citrus puree

### **FRIED CHICKEN** 40

confit marble potatoes, summer bean slaw, spiced pecans, 13 herbs and spices, add Osetra caviar 145/oz

### **FILET AU POIVRE** 64

center cut, roscoff onion, mushroom marmalade, peppercorn jus

### **STEAK FRITES** 36

sirloin, herb fries, maître de butter, bistro aioli

### **CHEF'S SHARABLE SELECTION** *MKT Price*

## Pastas

### **CACIO E PEPE NERI** 34

squid ink bucatini, bottarga, braised octopus

### **CAMPANELLE** 28

calabrian sausage, rapini, white wine fennel cream sauce

### **AGLIOEOLIO** 26

pappardelle, calabrian chili soffrito, arugula

### **BRAISED LAMB** 36

paccheri, manchego, lamb neck ragu

## Sides

### **CHARGRILLED EGGPLANT** 14

caponata, black garlic romesco

### **RATATOUILLE** 14

charred tomato, garden vegetables, balsamic

### **CHARRED BROCCOLINI** 14

green goddess aioli, pickled mustard seed, trout roe

### **HERB FRIES** 14

bistro aioli  
*truffle style MKT Price*

Curated by Executive Chef Clifton Booth

A 20% gratuity will be added for parties 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 illnesses

