

# Madam

## Appetizers

### **SOURDOUGH** 14

michigan whole grains, seasonal butter

### **MUSHROOM DUMPLINGS** 20

pea leaves, golden garlic, aromatic chili oil

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

ginger, scallion, chili crunch, lime

### **MEZZE** 26

chef's selection of small bites, crudité, lavash

### **FORBIDDEN RICE** 26

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

### **BURRATA** 22

white bean, roasted squash, charred corn, chilis

### **BONE MARROW** 26

pastrami cured short rib, sauerkraut, pickled cipollini, sourdough

### **TARTINE** 21

boquerones, pepper relish, saffron aioli, serrano ham, manchego, quince

## Salads

### **CAESAR** 17

gem lettuce, anchovy vinaigrette, sourdough crumb, parmesan frico

### **LOCAL GREENS** 16

golden beets, feta, breadcrumbs, whole grain mustard vinaigrette

### **MADAM WEDGE** 17

bacon, blue cheese dressing, overnight tomatoes, egg

### **FALL PANZANELLA** 16

cucumber, pickled tomato, lavash, feta

## Entrées

### **HALIBUT** 42

confit potatoes, braised cabbage, dill, buttermilk veloute

### **SEA SCALLOPS** 42

royal trumpet mushroom, buttered leek, forest berry

### **ROASTED SALMON** 36

glazed beets, couscous, beet raita

### **FRIED CHICKEN** 38

creamed corn, green goddess, roasted potatoes  
*vegetarian option with fried michigan  
hen-of-the-woods*  
add osetra caviar 145/oz

### **FILET AU POIVRE** 64

worcestershire demi, pimento mornay, caramelized cipollini

### **STEAK FRITES** 36

sirloin, herb fries, maître de butter, bistro aioli

### **CHARRED OCTOPUS** 36

heirloom pumpkin, nduja, roasted chilis

## Pasta

### **SQUID INK TROTTOLE** 42

smoked mussels, shrimp, crab, saffron tomato nage

### **CAMPANELLE** 28

calabrian sausage, butternut squash, white wine cream sauce

### **PACCHERI** 26

calabrian chili soffritto, winter greens

### **PAPPARDELLE** 36

braised lamb neck ragu, manchego, nage

## Sides

### **POTATO TARTIFLETTE** 14

parmesan broth, brie, kale

### **ROASTED CARROTS** 14

black garlic romesco, feta, dukkah

### **BRUSSELS SPROUTS** 14

mushroom marmalade, brussel kimchi

### **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

