

STARTERS

Assorted Pastries 6/15
choice of seasonal cinnamon roll, scone, or tart

Yogurt and Granola 12
vanilla and honey yogurt, macerated berries

Avocado Toast 16
basil oil, radish, cherry tomato,
pistachio seeded crumble

Caesar 17
gem lettuce, pistachio seeded crumble,
caesar dressing

Kale Salad 17
manchego, salsa seca, endive, apple,
green goddess

Greek Salad 17
gem hearts, cucumber, heirloom tomato,
olives, red onion, feta, vinaigrette

add protein: chicken 10 / salmon 16 /
shrimp 18 / steak 21

Burrata 19
confit cherry tomato, raspberry & balsamic,
basil, mint, grilled seeded sourdough

Forbidden Rice 22
spicy pork sausage, shrimp, leeks,
farm egg yolk, chives

SIDES

Avocado 6
Seeded Sourdough Toast 6
English Muffin 6
Bacon 8
Chicken Sausage 8
Crispy Breakfast Potato 8
Cold Smoked Salmon 8
Seasonal Fruit 10
Mixed Berries 12
Herb Fries 14

*A 20% gratuity will be added for parties six or larger.
Curated by Chef Jake Szary.*

*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.*

MAINS

Shakshuka 15
poached eggs, tomato passata, gigante beans,
kale, bulgarian feta, seeded sourdough toast

Classic French Omelette 16
gruyere, farm egg, local greens
add up to three toppings 19
*mushroom, bell pepper, jalepeño, tomato, onion,
spinach, chicken sausage, bacon*

Buttermilk Pancakes 18
macerated blueberries, vanilla mousse

French Toast 18
maple spiced anglaise, vanilla mousse

2 Eggs Any Style 18
choice of bacon or chicken sausage,
crispy potatoes, seeded sourdough toast

Lox Tartine 18
cold smoked salmon, everything mascarpone,
pickled red onion

Breakfast Sandwich 18
soft scramble, choice of bacon or
chicken sausage, american cheese,
charred pepper aioli, smashed avocado

Grilled Cheese 18
seeded sourdough, mozzarella, heirloom tomato,
kale and pistachio pesto with herb fries

Croque Madam 21
gruyere, farm egg, whole grain mustard aioli, jamon

Spicy Chicken Sandwich 21
hot honey mustard, bread and butter pickles,
creamy slaw, served with herb fries

Madam Burger 22
thousand island, house-made pickles, red onion,
american cheese, shredded lettuce,
served with herb fries

Steak and Eggs 35
chef's cut, crispy potatoes, salsa verde,
local greens





Madam

BRUNCH MENU

