

Madam

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 16
gem lettuce, pistachio seeded crumble,
caesar dressing

Kale Salad 16
manchego, salsa seca, endive, apple,
green goddess

Greek Salad 16
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



LOCATED IN THE HEART
OF BIRMINGHAM

MAINS

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

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

Sean's Breakfast Burrito 18
red onion, pepper, scallion, fried potato, gruyère,
cheddar cheese, soft scramble, chicken sausage, bacon,
served with curtido slaw

Cajun Chicken BLT 19
hot honey, romaine lettuce, heirloom tomato,
house bacon, served with herb fries

The Irish Setter 19
english muffin, swiss, cheddar cheese,
soft scramble, homestyle potato, chicken sausage, bacon,
stone ground mustard aioli, pepper mash

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

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 12

CURATED BY
CHEF JAKE SZARY

*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.*

SPARKLING WINE

House Prosecco 16/64

Inspiration 1818 35/140
Champagne, France

Laurent Perrier 36/144
Champagne, France

WHITE WINE

Terlan Pinot Bianco 15/60
Alto Adige, Italy

Nasiakos Moschofilero 16/64
Mantinia, Greece

Spy Valley
Sauvignon Blanc 18/72
Marlborough, New Zealand

))) Daxton Chardonnay 20/80
Monterey County, California

Domaine Girault Sancerre 23/92
Loire, France

Frank Family
Chardonnay 23/92
Oakville, California

Simonnet Chablis 23/92
Bourgogne, France

RED WINE

))) Daxton Pinot Noir 20/80
Monterey County, California

The Critic Cabernet 20/80
Napa Valley, California

Domaine Depeuble 20/80
Beaujolais, France

Bodegas Muga Reserva
Tempranillo 23/92
Rioja, Spain

Chappellet Mountain Cuvee 24/96
Sonoma County, California

Cristom Pinot Noir 25/100
Willamette Valley, Oregon

ROSÉ

Domaine de Fontsaïnte
Gris de Gris 16/64
Languedoc-Roussillon, France

Domaine de Marquilliani 16/64
Corsica, France

Llopart Brut Rosé 20/80
Corpinnat, Spain

Laurent Perrier Cuvee Rosé 46/184
Champagne, France

DRINK MENU

BEVERAGES CRAFTED BY

GEODE
BAR + LOUNGE

BEER LIST

DRAUGHT

Stella Artois 8
pilsner 5.2%

Blood Orange Honey - Cheboygan 8
pale wheat ale 6.2%

Norm's IPA - Griffin Claw 8
IPA 7.2%

Madam - Griffin Claw 8
lager 5%

Prickly Pear Guava - Untitled Art 8
hard seltzer 5%

PACKAGED

Heineken 0.0 7
Peroni 8
Modelo 8
Guinness 8
Two Hearted - Bell's 8

COCKTAILS

Madam 20
espolon blanco tequila, aperol, agave,
pineapple, lime, firewater bitters

Birmingham Bubble 20
beefeater gin, st-germain,
butterfly pea flower tea, lemon, prosecco

Post Melone 19
suntory toki japanese whiskey,
cantaloupe, cucumber, lime

Summer Fling 22
banhez mezcal, espolon anejo tequila,
yuzu, strawberry lavender cheung

Geode Spritz 22
thatcher's watermelon, lemon,
watermelon puree, prosecco

Subourbon 21
bulleit bourbon, allspice, hibiscus syrup,
orange bitters

MOCKTAILS

PG-13 12
passion fruit, vanilla, lemon, seltzer

Watermelon Sugar High 12
watermelon puree, agave, lemon, seltzer

Prickly Paradise 12
prickly pear, orgeat, citrus, basil, seltzer