

Madam

APPETIZERS

Herb Fries 12
truffle aioli, ketchup

Honeydew and Cucumbers 12
heirloom cucumbers, compressed melon,
sweet yogurt, mint, lime, aleppo

Grilled Asparagus 13
taleggio foam, pickled young onion,
sunflower crumb, cured egg yolk

Seeded Sourdough 14
michigan whole grains, seasonal butter

Falafel 14
toum, tahini, cherry tomato, fresh herbs

Ajvar 14
roasted red pepper dip,
marcona almonds, saba, feta, cucumbers

Confit Artichokes 16
orange, garlic aioli, sofrito, verjus sultanas,
crisp shallot, pimenton, cilantro

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

SALADS

Summer Local Greens 16
fermented strawberry, citrus,
marcona almond, blue spice basil, yuzu

Caesar Salad 16
gem lettuce, pistachio seeded
crumble, caesar dressing

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

Greek Salad 16
gem hearts, cucumber, heirloom tomato,
olives, red onion, feta, vinaigrette

PASTAS

Rigatoni Arrabiatta 19
tomato passata, overnight tomatoes, sorrel,
pecorino, fresh herbs

Chittara Alla Panna 19
seared shrimp, preserved lemon,
parmigiano cream, basil

Sweet Corn Agnolotti 20
local cherry tomatoes, jalapeño pesto,
parmesan

Short Rib Ragu 22
toasted wheat pacceri, foraged mushrooms,
roasted celeriac, manchego, cashew

ENTREES

Seared Flounder 30
grilled young zucchini, heirloom corn salsa,
zucchini puree, pimenton oil, parmesan

Bistro Steak Frites 34
pastrami seasoned sirloin steak,
bravas fries, zip sauce

Roasted Half Chicken 36
piri piri sauce, burnt cauliflower,
pomegranate, cardamom

Scallops 38
summer squash, harissa butter, leek soubise,
fried chickpeas, coriander blooms

Baharat Lamb Chops 48
tabbouleh, seared confit tomato,
green apple tzatziki, harissa chili crunch

Filet 64
robuchon potato, glazed asparagus,
cipollini onions, au poivre sauce

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 Fontsaite
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