



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 Tomato Bar 19
michigan heirloom tomatoes, pesto genovese,
villa manodori balsamic, extra virgin olive oil,
fresh herbs

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

*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 16/62
Italy

Inspiration 1818 25/98
Champagne, France

Veuve Clicquot 27/105
Champagne, France

Billecart-Salmon, Brut 65
Champagne France
375ml

WHITE WINE

The Better Half Sauvignon Blanc
14/54
Marlborough, New Zealand

|||| Daxton Chardonnay 20/78
Monterey County, California

Domaine Girault Sancerre 23/90
Loire, France

Celani Chardonnay 28/110
Napa, California

LaCana Albarino 15/58
Rias Baixas, Spain

RED WINE

Daxton Pinot Noir 20/78
Napa, California

|||| Cristom Pinot Noir 25/98
Williamette Valley, Oregon

Bodegas Muga Reserva Tempranillo
23/90
Rioja, Spain

Chappellet Mountain Cuvée Red Blend
24/94
Sonoma County, California

Navigator Cabernet Sauvignon 20/78
Napa, California

Ca'Vendri Amarone della Valpolicella
23/90
Italy

ROSE WINE

Domaine de Fontsaïnte
Gris de Gris 16/62
Languedoc-Roussillon, France

Llopart Cava Rose 20/78
Spain

LaVersant Grenache Rose 12/46
Languedoc-Roussillon, France

DRINK MENU

BEVERAGES CRAFTED BY

GEODE
BAR + LOUNGE

BEER LIST

DRAUGHT

Stella Artois
pilsner 5.2%

Screaming Pumpkin - Griffin Claw 8
pumpkin ale 5%

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

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. germaine, butterfly pea

Cider Supernova 22
appleton estate dark rum, amaro campari,
velvet falernum, creme de cassis,
bitters, apple cider

Subourbon 21
heaven's door bourbon, allspice, hibiscus
syrup, orange bitters

MOCKTAILS

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

Cranberry Crush 12
cranberry, blood-orange, grapefruit,
cinnamon, seltzer

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