

# Madam

DINNER

## APPETIZERS

East Coast Oysters "Up in Smoke" 24  
citrus mezcal mignonette

Charred Spanish Octopus  
"Al Pastor" 24  
pineapple, sweet potato, guajillo aioli

Seeded Sourdough 14  
michigan whole grains, seasonal butter

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

Yellowfin Tuna Tartare 26  
peanut salsa, avocado, masa "pillow"

Wagyu Beef Carpaccio 25  
black garlic, smoked yolk, kettle chips

South African Lobster Tail 38  
vanilla, grapefruit, piquillo pepper

The Daxton Seafood Tower 150  
jumbo black tiger shrimp, east coast oysters, main  
lobster cocktail, alaskan king crab, seasonal  
mignonette, spicy cocktail sauce



LOCATED IN THE HEART OF  
BIRMINGHAM

## SALADS

Burrata di Buffala 22  
fall squash agrodolce, pomegranate,  
pistachio

Baby Gem Caesar Salad 16  
pistachio seeded crumble,  
classic caesar dressing

Heirloom Beet Salad 16  
kumquat, endive, ricotta salata,  
aperol vinaigrette

Greek Salad 16  
cucumber, baby tomato, olives, red onion,  
pickled beet, sheep milk's feta, vinaigrette

## PASTAS

Chittara Alla Panna 39  
gulf rock shrimp, preserved lemon,  
parmigiano cream, basil

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

Braised Short Rib Cavatelli 35  
handmade cavatelli,  
roasted wild mushrooms, truffle cream

Lamb Arrabiata 38  
tomato passata, overnight tomatoes,  
sorrel, pecorino

## ENTREES

Ora King Salmon 42  
grilled young zucchini, heirloom corn salsa,  
zucchini puree, pimenton oil, parmesan

Bistro Steak Frites 49  
Niman ranch strip steak,  
bravas fries, zip sauce

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

Scallops 45  
summer squash, harissa butter, leek soubise,  
fried chickpeas, coriander blooms

Baharat Lamb Chops 55  
tabbouleh, seared confit tomato,  
green apple tzatziki, harissa chili crunch

Filet 58  
robuchon potato, glazed asparagus, cipollini  
onions, au poivre sauce

*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  
375 ml

## 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*  
Willamette Valley, Oregon

Bodegas Muga Reserva  
Tempranillo *23/90*  
Rioja, Spain

Chappellet Mountain  
Cuvee Red Blend *24/94*  
Sonoma County, California

Navigator Cabernet  
Sauvignon *20/78*  
Napa, California

Ca'Vendri Amarone della  
Valpolicella *23/90*  
Italy

## ROSE'

Domaine de Fontaine  
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 8  
pilsner 5.2%

Three Scrooges - Griffin Claw 8  
winter 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  
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  
flower tea, lemon, prosecco

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