

DESSERTS

Pumpkin Cheesecake *14*
ginger cranberry relish, vanilla whip

Death by Chocolate Cake *16*
devil's food, dark chocolate mousse, chocolate ganache, chantilly cream

Maple Pot de Creme *12*
graham cracker, pepitas brittle

Cookies and Cream *15*
warm chocolate chip cookies, white chocolate chip ice cream, salted caramel sauce

Seasonal Gelato & Sorbet *6*

DRINKS

Fresh Orange Juice *12*

Fresh Grapefruit Juice *12*

Coffee *5*

Latte *6*

Espresso *5*

Hot Tea *5*

1L Bottled Saratoga Still Water *10*

1L Bottled San Pellegrino Sparkling Water *10*

Soda *4*

IN-ROOM
DINING

Madison

BREAKFAST 7 am - 11 am

MAINS

Danish or Croissant 7.50

fruit danish, butter, chocolate or almond croissant, baked fresh daily at Give Thanks Bakery in Rochester, MI

Yogurt and Granola 12

vanilla and honey yogurt, macerated berries

Avocado Toast 16

basil oil, radish, cherry tomato, pistachio seeded crumble

Buttermilk Pancakes 18

macerated blueberries, vanilla mousse

Two Eggs Any Style 18

choice of bacon or chicken sausage, crispy potatoes, seeded sourdough toast

Classic French Omelette 16

gruyere, farm egg, local greens
add up to three toppings: +1 each
mushroom, bell pepper, jalapeño, tomato, onion, spinach, chicken sausage, bacon

Breakfast Sandwich 18

soft scrambled, choice of bacon or chicken sausage, american cheese, charred pepper aioli, smashed avocado

Breakfast Burrito 18

red onion, pepper, scallion, fried potato, gruyère, cheddar cheese, soft scramble, chicken sausage, bacon, served with curtido slaw

Steak & Eggs 35

chef's cut, crispy potatoes, salsa verde, local greens

EVERYDAY

ALL DAY 11 am - 11 pm

Caesar Salad 16

gem lettuce, pistachio seeded crumble, caesar dressing

Heirloom Beet Salad 16

kumquat, endive, ricotta salata, aperol vinaigrette

Greek Salad 16

gem hearts, cucumber, heirloom tomato, olives, red onion, feta, vinaigrette
add protein: chicken +10, salmon +16, shrimp +18, steak +21

Buratta di Buffalo 21

fall squash agrodolce, pomegranate, pistachio

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, american cheese, shredded lettuce, served with herb fries

Bistro Steak Frites 34

niman ranch ny strip steak, bravas fries, zip sauce

New England Lobster Roll 45

split top bun, old bay aioli, kettle chips

SIDES

Bacon 8

Chicken Sausage 8

Crispy Breakfast Potatoes 8

Seasonal Fruit and Berries 10

Avocado 6

Seeded Sourdough Toast 6

English Muffin 6

We source local ingredients from our farmer friends, organic whenever possible, and use humanely raised proteins. We are happy to accommodate most dietary restrictions and allergies. Please let your server know.

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 illness.

DINNER 5 pm - 11 pm

Red Wine Braised Beef

Short Rib 35

homemade cavatelli pasta, wild mushrooms, truffle cream

Filet 58

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

Roasted Half Chicken 36

piri piri sauce, burnt cauliflower, pomegranate, cardamom

Ora King Salmon 42

grilled young zucchini, heirloom corn salsa, zucchini puree, pimento oil, parmesan

Traditional Flatbread 13

soppressata, passata, kasar cheese, calabrian chili

Grecian Flatbread 13

grilled onion, local zucchini, roast tomato, feta and kasar cheese, za'atar

Nashville Chicken Slider 13 each

pickles, hot honey, cabbage slaw

Wagyu Beef Slider 14 each

american cheese, pickles, house sauce

Spicy Lamb 14 each

green apple tzatziki