

## DESSERTS

Egg Nog Cheesecake *14*  
candied cranberries, gingersnaps, whipped cream

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

The "Old Fashioned" *14*  
cinnamom crunch cake, bourbon whip, toasted orange

Seasonal Gelato & Sorbet *6*

## DRINKS

Fresh Orange Juice *12*

Fresh Grapefruit Juice *12*

Coffee *5*

Latte *6*

Espresso *5*

Hot Tea *5*

1L Bottled Panna 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

#### Otto's Farm Chicken 36

mushroom mousse, confit potato, baby carrot, natural jus

#### Ora King Salmon 42

sweet and sour beets, pink lady apple

#### 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 Slider 14 each

green apple tzatziki