

Madam

DINNER

APPETIZERS

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

Charred Spanish Octopus
"Al Pastor" 25
pineapple, sweet potato, guajillo aioli

Local Artisanal Bread 15
warm olive oil, seasonal butter

Housemade Pate "Mille-Feuille" 18
figs, brandy, miso caramel

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

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

Duck Confit Croquettes 24
pickled kumquat, mole' rojo, sea beans

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

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,
olive herb vinaigrette

Add on
Chicken Paillard 14
Grilled Salmon 22
Grilled Shrimp 20

SIDES

Hand Cut Frites 12
truffle aioli

Local Mushrooms 14
px sherry, thyme

Baby Carrots 12
cumin citrus butter

Whipped Potatoes 10
a la "robuchon"

Brussel Sprouts 12
hazelnut, miso

ENTREES

Loch Duart Salmon 42
sweet and sour beets, pink lady apple, lentils

Bistro Steak Frites 49
niman ranch strip steak,
handcut fries, zip sauce

Otto's Farm Chicken 36
mushroom mousse, confit potato,
baby carrot, natural jus

Seared Atlantic Scallops 46
romanesco cauliflower, celery root,
blood orange

Colorado Lamb 55
double chop, chickpea, dates, pearl cous cous

Prime Filet 8 Oz. 58
whipped potato, petite vegetables, red wine demi

Red Wine Braised Beef Short Rib 38
handmade cavatelli,
roasted wild mushrooms, truffle cream

Homemade Rigatoni 32
shaved brussels, kale pesto
walnuts, parmesan



LOCATED IN THE HEART OF
BIRMINGHAM

edited 01.25.25

SPARKLING WINE

House Prosecco *16/62*
Italy

Laurent Perrier Brut
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
20/78
Marlborough, New Zealand

))) Daxton Chardonnay *20/78*
Monterey County, California

Domaine Girault Sancerre *23/90*
Loire, France

Couly Dutheil Chenin Blanc
26/78
France

Shady Lane Cellars
Gruner Veltliner *15/58*
Leelanau, Michigan

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

Domaine Dubeuble Pere et Fils
Beaujolais *23/90*
France

ROSE'

Domaine de Fontsaite
Gris de Gris *16/62*
Languedoc-Roussillon, France

Simmonet - Febre Cremant Brut
Rose' *20/78*
France

LaVersant Grenache Rose'
12/46
Languedoc-Roussillon, France

DRINK MENU

BEVERAGES CRAFTED BY

GEODE
BAR • LOUNGE

BEER LIST

DRAUGHT

Modelo Especial *8*
pilsner style lager 4.4%

Winter Ale - Griffin Claw *8*
winter ale 5%

Norm's IPA - Griffin Claw *8*
IPA 7.2%

Madam - Griffin Claw *8*
lager 5%

Alaskan Amber *8*
amber ale 5%

Guinness *8*
Stout 4.2%

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

Golden Pony *22*
bulleit bourbon, spiced pear liqueur,
amaretto, blood orange puree, lemon

Subourbon *23*
heaven's door bourbon, allspice,
hibiscus syrup, orange bitters

Orange 'Spresy-tini *22*
thatcher's vodka, cráz orángcello,
espresso, creme de cacao, borghetti,
orange bitters

Ace of Spades *22*
hennessy vs, creme de cacao, maple,
cherry bitters, smoked cherry wood

MOCKTAILS

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

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

Prickly Pearadise *12*
prickly pear, orgeat, citrus, basil, seltzer