



## BRUNCH

### STARTERS

**Assorted Pastries 6/15**  
choice of seasonal cinnamon roll, scone or tart

**Yogurt and Granola 12**  
vanilla and honey yogurt, fresh berries, homemade granola

**Avocado Toast 16**  
red bell radish, sunflower shoots, pistachio crumble

**Caesar Salad 16**  
gem lettuce, classic dressing

**Greek Salad 16**  
baby romaine, cucumber, slow roasted tomato, pickled beets, feta, olive vinaigrette

\*add: grilled chicken **14**, salmon **22**, or shrimp **20**

**Maurice Salad 21**  
turkey, ham, swiss cheese, sweet pickles, hard boiled egg, creamy vinaigrette

**Shrimp Cocktail (2 pc.) 10**  
marie rose sauce

**Alaskan King Crab Cake 21**  
preserved lemon remoulade, celery root slaw

### MAINS

**2 Eggs Your Way 18**  
choice of bacon or chicken sausage, crispy potatoes, seeded sourdough

**Classic French Omelette 16**  
gruyere, local greens, fine herbs  
\*add: wild mushrooms, sweet bell peppers, jalapeno, fresh tomato, spinach, chicken sausage, or bacon **1/ea**

**Stuffed French Toast 18**  
strawberry mascarpone, chai maple syrup

**Steak & Eggs 38**  
petite NY strip, crispy potatoes, salsa verde, petite greens

**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, shaved onion, american cheese, shredded lettuce, served with herb fries

**New England Lobster Roll 28**  
28 split top bun, old bay aioli, kettle chips

**Seared Tuna "Poke Bowl" 32**  
soba noodles, edamame, yuzu ponzu

### 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**

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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.



LOCATED IN THE HEART OF BIRMINGHAM

edited 01.11.25

## 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  
375ml

## 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*  
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

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

## ROSE WINE

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

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

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

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*  
hatcher's vodka, cráz oráncello, 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