

Madam

BRUNCH

STARTERS

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

Yogurt and Granola 12
vanilla and honey yogurt,
macerated berries, bee pollen
granola

Avocado Toast 16
red bell radish, red onion,
pistachio crumble, cherry tomato,
pimento oil

Caesar Salad 16
gem lettuce, classic dressing

Greek Salad 16
gem hearts, cucumber, heirloom
cherry tomato, olive, red onion,
feta, red beets, 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**

Ebb's French Toast 18
bananas foster, brown butter toasted nuts,
bourbon maple whip

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
split top bun, old bay aioli, kettle chips

Seared Tuna "Poke Bowl" 32
soba noodles, yuzu ponzu, shredded carrots,
cucumber and onions

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

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

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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

Chateau de la Greffiere Chardonnay
15/58
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 Fontsaite
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 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 Paradise *12*
prickly pear, orgeat, citrus, basil, seltzer