

THE

MADISON
BAR & GRILL

DINNER MENU

APPETIZERS

Grown Up Mozzarella Sticks 14
Caper Marinara Sauce

Jumbo Lump Crabcake 15
Pan Fried, Chipotle Aioli, Micro Greens

Aloo Tikki Chole 12
Indian Spiced Potato Patties, Chick Pea Curry,
Tamarind Dates Chutney

Madison Mezze 14
Grape Leaves, Tomato, Roasted Pepper,
Hummus, Olives, Artichoke Hearts, Pita

Wings 12
Naked, Buffalo or Shocktop Sriracha BBQ

Spinach and Artichoke Dip 14
Tortilla Chips

Quesadilla 12

Monterey Jack & Cheddar, Black Beans,
Scallions, Guac, Pico De Gallo, Crema
Add: Chicken, Chorizo+2, Shrimp+3, Steak+4

Fried Calamari 13

Chili-Lime Aioli/Spicy Tomato Couli/Sweet Chili
Choose one or Sauce Sampler \$2

Sriracha Mac & Cheese Bombs 11
Spicy Cheesy Bites

Meatballs 13
Three Meat Blend, Ricotta, Parmesan, Marinara

Mac & Cheese 8
Panko Topping
ADD Lobster & Truffle Oil +\$10

Edamame 7
Sea Salt

Bang Bang Shrimp 13
Fried Shrimp, Bang Bang Sauce, Red Peppers

Tuna Tar Tar 18
Avocado, Tomato, Pickled Ginger, Sesame,
Soy Sauce, Chipotle Cilantro Oil

Steamed Mussels 13
Fra Diavolo or White Wine and Aromatics

French Onion Soup Dumplings 14
Provolone and Gruyere Cheese

Shishito Peppers 12
Sea Salt, Sake, ADD Chorizo +\$4

Sliders

Served (3) to an Order

Chicken Parm Sliders 12
Mozzarella, Tomato Sauce

Lamb Burger Sliders 14
Feta Cheese, Tzatziki Sauce, Oven-Dried Cumin
Scented Garbanzos

Short Rib Sliders 14
White Cheddar and Pickled Red Onion

Cheeseburger 12
Caramelized Onions, Bread and Butter Pickles

Meatball 12
Three Meat Blend, Fresh Mozzarella, Marinara

Jumbo Lump Crabcake 14
Spicy Tartar, Shredded Lettuce

RAW BAR

Chilled Seafood Tower

for two - \$67 / for four - \$120
Clams, Oysters, Jumbo Shrimp, Chilled Mussels,
Chilled Lobster, Crab Meat, Mignonette, Cocktail Sauce

Oysters \$3 ea.

Jumbo Shrimp \$4.5 ea.

Jumbo Lump Crab Meat Cocktail \$16

Chilled Lobster Cocktail \$18

Clams on the Half
six for \$7 / dozen for \$13

Pizza

All Pies Available GLUTEN FREE
ADD: Ricotta +\$3 - Pepperoni or Chorizo +\$4
Short Rib or Sausage +\$6

Short Rib & Wild Mushroom 12
Homemade Mozzarella

Buffalo Pizza 12
Breaded Chicken, Red Onion, Crumbled Blue
Cheese, Mozzarella, Red Hot Sauce

Grilled Veggie Pie 10
Goat Cheese, Mozzarella, Grilled Vegetables

Breakfast Pizza 14
Two Eggs over Easy, Sausage, Spinach, French
Fries, Mozzarella, Hollandaise

Pizza Bianco 11
Mozzarella, Ricotta, Roasted Cherry Tomatoes,
Fresh Garlic, Crushed Red Pepper

Bar Pie 8
Mozzarella, Tomato, Basil

SALADS

Add to any Salad:

Chicken (Grilled or Blackened), Goat Cheese \$6 - Shrimp, Steak, Salmon \$8 - Tuna, Lobster \$10, Crab Cake \$15

Make any Salad a Wrap with a choice of side \$2

MBG Chopped Cobb 16
Iceberg, Roasted Chicken, Avocado, Blue Cheese, Smoked Bacon, Hard
Boiled Egg, Tomato, Spicy Honey Vinaigrette

Caesar Cardini 10
Romaine Lettuce, 6 Minute Egg, Capers, Parmesan, Croutons, Caesar Dressing

Sesame Chicken 12
Spinach, Baby Bok Choy, Napa Cabbage, Crispy
Wontons, Sesame Seeds, Sesame Ginger Dressing

Oaxaca Salad 17
Blackened Chicken, Iceberg, Avocado, Roasted Corn, Queso Oaxaca, Red
Onion, Cherry Tomato, Cilantro Vinaigrette

Madison House Salad 7
Mixed Field Greens, Cherry Tomatoes, Cucumbers, Carrots, Goat Cheese
Crostini, Balsamic Vinaigrette

The Grove 12
Spinach, Mixed Greens, Golden & Red Roasted Beets, Orange Segments,
Goat Cheese, Pistachios, Tarragon Vinaigrette

Tuscan Baby Kale 15
Butternut Squash, Quinoa, Spinach, Walnuts, Fresh Squeezed Lemon Juice,
Extra Virgin Olive Oil

Sandwiches

Burgers

Choice of:

House Salad or French Fries / Sweet Potato or Truffle Fries +\$2 / Broccoli Rabe +\$3

Porky Balboa 13

Porchetta, Broccoli Rabe, Sharp Provolone, Crushed Red Pepper, Crusty Italian Bread

"Cuban Style" Steak Panini 13

Lettuce, Potato Stixs, Mojo, Pickled Red Onions - ADD Cheese \$2

Short Rib Grill Cheese 13

White Cheddar, Texas Toast, Tomato Bisque

Chicken Panini 12

Chicken Breast, Apple Wood Smoked Bacon, Homemade Mozzarella, Tomato, Mixed Greens, Balsamic Vinaigrette, Ciabatta Roll

New England Lobster Roll 18

Lobster, Celery, Old Bay Aioli, Buttered Toasted Roll

Roasted Veggie Panini 12

Portobello Mushroom, Roasted Red Pepper, Zucchini, Arugula, Charred Scallions, Aged Balsamic Reduction

GLUTEN FREE Burger Buns Available

The Big "Mic" 16

Two Broiled Patties, Irish Cheddar, Onions, Pickles, Special Sauce, Sesame Seed Bun

Jersey Devil 17

10oz Jersey Bred Beef, Local Cheddar, Taylor Ham, Local Egg, Brioche Bun

Turkey Burger 12

Grilled Onion, Cranberry Compote, Jumbo English Muffin

Lamb Burger 16

Feta Cheese, Tzatziki Sauce, Oven-Dried Cumin Scented Garbanzos

Bohemian "Burger" 12

3 Bean, Quinoa Veggie Mix, Cranberry Aioli, Arugula, Brioche Bun

MBG Signature Blue Label 16

Short Rib, Brisket Blend, Brioche Bun
- ADD Cheese +\$2

PASTA

Seafood Linguini 26

Clams, Mussels, Shrimp, Fra Diavolo Sauce, Garlic Crostini

Penne Vodka 16

Pancetta, Ricotta Salata

"Long" Fusilli Bolognese 23

3 Hour Braised Meat Sauce, House made Ricotta

Local Harvest Risotto 28

Can Be Made Vegan

ENTRÉES

\$5 Plate Charge for Sharing Entrées - All Substitutions Subject to a Charge

Pork Chop Scallopini 26

Hot and Sweet Peppers, Mashed Potatoes

Grilled Atlantic Tuna 32

Braised Yucca, Spicy Black Beans, Sweet Plantain Salsa, Mojo, Chipotle Cilantro Oil

Salmon 26

Butternut Squash, Orzo, Asparagus, Lemon, Butter

Braised Short Ribs 26

Mashed Potatoes, Brussel Sprouts

MBG Signature Chicken Parm 24

Seasoned Breadcrumbs, Mozzarella, Sautéed Broccoli Rabe

Roasted Chicken 24

Mashed Potatoes, Roasted Creamed Corn, Pan-Jus

Aged Rib-Eye Gaucho 34

Steak Fries, Ginger Honey Carrots, Herbed Compound Butter

Chicken Raphael 24

Breaded Chicken Breast stuffed with Spinach, Pancetta, Goat Cheese, Mashed Potatoes, Demi-Glacé

Cauliflower Steaks (Vegan) 23

Maitake Mushrooms and Vegan Browned Butter-Caper Sauce over Polenta

Hanger Steak 22

White Rice, Black Beans, Sweet Plantain Salsa

SIDES

Broccoli Rabe 9

Roasted Creamed Corn 7

Sautéed Spinach 7

Brussel Sprouts 8

Roasted Asparagus 7

Sweet Potato Fries 7

with Maple Pecan Aioli

French Fries 6

Truffle Fries 8

Shaved Pecorino, with Garlic Aioli

Mashed Potatoes and Gravy 8

Braised Kale 8

White Rice and Black Beans 6

Ginger Honey Carrots 8

20% Gratuity Added to Parties of Six or More