



BRUNCH

FRENCH TOAST/ \$15

Served with fresh berries & creme fraiche, home-made warm butter maple syrup.

AVOCADO & EDAMAME ON TOAST/ \$13

Mashed Avocado, dried cranberries, fresh mint.
Option: Poached egg or Seasonal mushrooms.

TOAST FOR BON/ \$14.95

Apricot jam, brie cheese, crispy bacon, spicy honey, poached eggs.

VEGAN SUMMER TOAST / \$15.00

Traditional hummus, with roasted peppers, arugula, sautéed mushrooms & Kalamata olive

BRUNCH SOUP/ \$14

MADISON'S SPECIAL CAESAR SALAD WITH ROASTED DUTCH COUNTRY CHICKEN/ \$19.50.

Kale & romaine mix, garlic, siracha sourdough crumbs, parmesan cheese, mixed with a home-made classic caesar dressing.

SKIRT STEAK & EGGS/ \$30.50

Served with, scrambled truffled eggs & mozzarella cheese.

Served with a side of French fries.

FRIED CHICKEN & WAFFLE/ \$18

Chili, sesame seeds, cilantro served with home-made warm butter maple syrup.

SMASH ANGUS BEEF BURGER / \$21.95

American cheese, caramelized onion & dijonnaise

TUNA TARTAR / \$18

Description: Cranberries, soy chili sauce, fresh herbs, toasted pecans, sesame oil.

TEMPURA SHRIMP TACOS/\$16.95

Creamy spicy sauce, baby arugula, pickled banana peppers

LATIN TRIBUTE/ \$21.50

Esquite Corn, fried eggs, home-made tamales stuffed with Dominican - style pork rinds, mashed avocados, Refried Frijoles

EGGPLANT

ALLA PARMIGIANA/ \$16.95

Slow baked eggplant, home-made tomato sauce, crunchy roasted basil, olive oil.

CLASSIC PANCAKES/ \$13

Fresh berries & creme fraiche or home-made blueberry & raisin jam or

Dominican chocolate chunks served with home-made warm butter maple syrup.

TAILORED OMELETTE/ \$16

Served with roasted potatoes & a mixed green salad. Two large eggs or egg whites.

Choose three fillings:

(spinach / cheese / chorizo/ ham / bacon / smoked turkey / tomatoes / local mushrooms / caramelized onions / salmon / jalapeños)

EGG BENEDICT/ \$18

Nova salmon, bacon or sauteed spinach, classic hollandaise sauce in a brioche bun.