

Madison's

BREAKFAST SELECTIONS

7:00 AM TO 10:00 AM

HEALTHY START

Fruit and Vegetable Smoothie with Sweet Pea Shoots	6
Organic Kefir with Dried Fruit-Nut Cereal and Bruce's Sourwood Honey	7
Seasonal Fresh Fruit Plate with Yogurt and Blueberry Sorghum	7
Whole Wheat Muffins with Organic Amber Agave Syrup	7
Traditional Steel Cut Irish Oatmeal with Preserved Berry Compote	8
Madison's House-Made Granola with Whole Milk	9
Smoked Carolina Trout Fillet on Whole Grain Bagel with Quark Cheese	10

FROM THE GRIDDLE

Buttermilk Pancakes, Waffle or Thick Cut French Toast	10
All Served With Your Choice of Cane Syrup, Sorghum or Bruce's Local Honey Butter	

SOUTHERN DELIGHTS

Cat Head, Hand-spanked Buttermilk Biscuits with House-Made Sausage Gravy	8
Crispy Fried Chicken on Buttermilk Biscuits with Roasted Pecan Syrup	10
Pan-Seared Ham and Eggs with Red-eye "Gravy" Over Cheddar Grits	10

TRADITIONAL

2 Eggs Any Style with Cheddar Grits, Apple Wood Smoked Bacon and Sally Lunn Toast	10
Traditional Eggs Benedict on Toasted English Muffin	12
3 Egg Omelet with Choice of 3 Fillings and Country Breakfast Potatoes	14
Select from Ham, Cheddar Cheese, Onions, Sweet Peppers, Mushrooms, Spinach, Smoked Bacon, Fresh Herbs and Pork Sausage	
"Steak and Eggs"	
Medallion of Beef Tenderloin with Pan-Fried Egg and Country Breakfast Potatoes	16

ON THE SIDE

Applewood Smoked Bacon	4	1 Egg Any Style	2
Toast or English Muffin	2	Seasonal Fruit Cup	3
Barker's Creek Cheddar Grits	5	Choice of Pastries (2)	4
Pork or Chicken Sausage	4	Organic Yogurt	5
Red Skin Breakfast Potatoes	4	Buttermilk Biscuit	3

BEVERAGES

Old Edwards Coffee or Tea	3	Mimosa or Peach Bellini	12
Fresh Squeezed Orange Juice	5	Café Latte	5
Cappuccino	5	Madison's Bloody Mary	10

We Feature Local Dave Taylor Farms Organic Eggs, Barkers Creek Mill's Heirloom Corn Grits and House-Baked Breads and Pastries for Our Breakfast.

Madison's

RESTAURANT AND WINE GARDEN

LUNCH SELECTIONS

11:30 AM TO 2:00 PM

APPETIZERS

Pimento Cheese, Spicy Buttermilk Crackers	6
Local Farm and Produce Inspired Soup of the Day	8
Fried Green Tomatoes with Sweet Potato Tartar Sauce	7
Smoked Sunburst Trout Dip with Crackers	9
Cumin Roasted Baby Beets, Herb Goat Cheese, Pickled Red Onions, Olive Oil	10
House-Made Charcuterie Plate	12
Sweet Grass Dairy Artisan Cheeses	12

SOUTHERN GARDENS

Madison's Chicken Salad with Celery, Pecans, Sun-dried Cherries, Fresh Arugula	12
Dave Taylor's Lettuce with marinated Garden Vegetables	9
Served with your choice of Ranch, Apple-Cider Vinaigrette or Maytag Blue Cheese	
Caesar Salad, Roasted Garlic Croutons, Toasted Parmesan, White Anchovies, Capers	11
<i>Additions to our Salads:</i>	
Grilled Vegetables	4
Grilled or Fried Chicken	4
Grilled Shrimp	8
Grilled Sunburst Trout	7
Grilled Ridgefield Farm Burger	7

SANDWICHES

All served with a Choice of Salt and Pepper Chips or Soup of the Day

Pulled BBQ Pork Sandwich on Rosemary Bun, Melted Pepper Jack Cheese, Coleslaw	10
Grilled Vegetables on Honey Wheat, Goat Cheese, Oven Dried Tomatoes	11
Grilled Mountain Trout and Flatbread, Shaved Onions, Charred Tomato-Basil Dressing	14
Grilled Chicken and Portobello on Herbed Focaccia, Brie Cheese, Smoked Bacon	12
Ridgefield Farm Burger, Lettuce, Tomato, Grilled Sweet Onion, Welsh Cheddar, Garlic Aioli	12

SOUTHERN DELIGHTS

Shrimp and Grits, Ham Hock, Roasted Peppers, Micro Basil	18
Seared Calf's Liver, Mashed Potatoes, Bacon-Collards, Fried Onions, Natural Jus	15
Crispy Fried Chicken Breast, Warm Black Eye Pea-Arugula Salad, Sweet Onion Gravy	16

TRADITIONAL

Today's Special Grilled Flat Bread Pizza	12
Braised Lamb Raviolis, Parsnip Alfredo, English Peas, Red Ribbon Sorrel	16
Pan Seared New York Strip, Shiitake Creamed Spinach, Blue Cheese Hush Puppies	20

DESSERTS

Seasonal Sorbet and Fruit Coulis with Pecan Wafer	8
Croissant Bread Pudding with Ice wine Plumped Peaches	10
Madison's Pecan Pie with Sorghum Whipped Cream	10
Jack Daniels Cheese Cake with Caramel Syrup	10
Vanilla Bean Crème Brûlée with Seasonal Berries	12

Madison's is committed to supporting local area farmers and using local sustainable grown ingredients wherever possible. We would like to recognize the efforts and thank such people as: Dave Taylor Farms and Madison's Kitchen Garden, Ashland Farm, Brasstown Beef, Sunburst Trout Company, Ashley Farm, Jolley Farms, High Valley Farms, Chef's Garden and Sweet Grass Dairy.

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RESTAURANT AND WINE GARDEN

DINNER MENU

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SOUPS & SALADS

Rustic Southern Caesar

Capers, Anchovies, Crispy Bread, Parmesan

11

Dave Taylor's Fresh Garden Salad

Buttermilk Ranch, Apple Cider Vinaigrette, or Stilton Blue Cheese

9

Local Farm and Produce Inspired Soup of the Day

8

Roasted Acorn Squash Soup

Warm Foie Gras Custard, Bourbon Maple Syrup

9

Cured Mountain Trout

Marinated Candy Stripe and Golden Beets Salad, Golden Trout Caviar

Meyer Lemon Crème Fraiche and Borscht Vinaigrette

9

STARTERS

Poached Farm Egg

Crispy Pork Belly, Fried Barker's Creek Grit Cake, Pickled Chantrelles

8

Bacon Wrapped Palmetto Quail

Braised Local Kale, Turnips and Roasted Pecan Jus

11

Shrimp and Blue Fin Crab Cake

Green Tomato Chow Chow, Marinated Cucumbers, Horseradish Cream

13

Butter Poached Maine Lobster

Sweet Potato Gnocchi, Vanilla-Brown Butter Purée, Gala Apple

Jolley Farm's Rainbow Swiss Chard

14

Madison's Old Style Charcuterie Plate

Seasonal Garnishes

15

ENTRÉES

Grilled Eden Farm's Pork Chop

Bacon Braised Savoy Cabbage, Rutabaga and Pear Puree, Roasted Red Bliss Potatoes
28

Almond Crusted Sunburst Trout

Glazed Bok Choy, Vanilla Sun Choke Puree, Citrus Confit, Almond Blanc de Blanc
25

Braised Beef Short Rib

Caramelized Vidalia Onion Tart Tatin, Parsley Root Puree, Fried Onions
24

Seared Rib Eye

Caramelized Vidalia Onions, Baby Shiitakes, Fingerling Potatoes, Marsala Ragout
31

Slow Rendered Duck Breast

Cornbread and Cranberry Stuffed Brussels Sprouts, Chestnuts, Glazed Cranberries, Mustard Jus
30

Meatloaf with Gravy

Yukon Mashed Potatoes, Broccoli and Glazed Heirloom Carrots
16

Cast Iron Seared Pheasant Breast

Black Winter Truffles, Salsify Variation and Jolley Farm's Swiss Chard, Pheasant Rilette and Truffle Jus
26

Root Vegetable Barley Risotto

Celeriac Puree, Glazed Beets, Roasted Baby Root Vegetable, Wild Mushrooms and Beet Jus
16

Maple Leaf Farm's Duck Confit

Hand Cut Pappardelle Pasta, Forest Mushrooms, Roasted Rutabaga, Dried Fig Sauce
18

GRILL

Rib Eye
23

Pork Chop
20

Ground to Order 8oz Burger
Served with Hand Cut Chips
14

SAUTÉ

Trout
17

8oz Filet Beef Tenderloin
30

Market Fish
Market Price

We are pleased to offer a choice of the following sauces to accompany your grill and saute entrée.

Red Wine Truffle Jus
Champagne Blanc de Blanc

Mushroom and Marsala Jus
Warm Apple and Bacon Vinaigrette

SOUTHERN SIDES

Roasted Fingerlings 3

Farm Vegetables 4

Creamed Spinach 4

Truffled Macaroni 5

Barker's Creek Grits 4