



COCKTAILS

MADTEANI

earl grey infused Few breakfast, lavender
bitters, tea, egg white \$14

EL GUAPO

Milagro blanco, housemade vanilla spiced
syrup, jalapeño simple, bitters, salt \$12

YELLOW SUBMARINE

Cana Brava, Maker's Mark, banana du
brazil, orange juice, peqchauds, egg yolk \$12

POMM READER

Weller, Suze, lemon juice, simple syrup,
POMM juice, egg white \$12

MADHATTAN

Maker's Mark, sweet vermouth, bitters \$15

ROSEMARY'S BABY

Ketel One rosemary infused, cherry Heering,
lime, ginger beer \$13

MADNESS

CRISPY BRUSSELS SPROUTS

red cabbage, carrot, cilantro, toasted garlic
chips, shaved shallot, wonton strips, sesame
seeds, yuzu soy vinaigrette \$10

SHISHITO PEPPERS

roasted, hollandaise, shaved grana, herb
gratin, lemon \$9

HAVARTI MAC & CHEESE

sweet corn, wild mushrooms, crispy brussels
sprouts, butter crumb crust \$12

MAD POUTINE

red wine sauce, roasted mushrooms,
poached egg, montamore cheese, fresh
herbs, smoked paprika \$12

BABY BEET SALAD

roasted beet duo, goat cheese, white
balsamic vinaigrette, candied walnuts, baby
arugula \$11

CHEESE FRITTERS

mascarpone, goat cheese, sour cherry
compote, fresh shallot, basil salad \$8

ARANCINI

sundried tomatoes, braised kale, prosciutto
crisps, lemon buerre.blanc, balsamic drizzle \$9

MAD SOUP

caramelized onions, guajillo pepper broth,
tortilla strips, broiled chihuahua cheese,
smoked salt \$7

CURED

SLICED FRESH AT OUR CHARCUTERIE STATION

PARMA PROSCIUTTO

PARMA, ITALY \$8

PANCETTA, HOUSE CURED

MORTADELLA LEVONI

CASTELLUCCHIO, ITALY \$7

SOPPRESSATA, HOUSE CURED

CHICAGO, IL \$7

CHICAGO, IL \$7

SALAMI FRA'MANI

BERKLEY, CA \$8

CHARCUTERIE BOARD

your choice of 3 meats served with olives,
parmesan and crostini \$17

AGED

MONTAMORE/SARTORI

WISCONSIN \$8

GRANA PADANO

ITALY \$8

TRILLIUM/TULIP TREE CREAMERY

INDIANA \$8

COTTONWOOD RIVER CHEDDAR JASON WEIBE DAIRY

KANSAS \$8

CHEESE BOARD

your choice of 3 cheese served with fruit,
nuts, crostini and jam \$18

MAD PICKLED VEGGIES \$3

MARINATED WHITE ANCHOVIES

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MIXED OLIVES \$4

ROASTED PEPPERS \$5

THE COOP

ASIAN CHICKEN SALAD

olive oil poached chicken, crispy wonton,
napa cabbage, carrot, cucumber, peppers,
sweet chili vinaigrette \$12

PIRI PIRI SPICED CHICKEN LOLLIPOPS

spicy MAD sauce, wisconsin blue cheese aioli,
carrot batons \$12

DUCK CONFIT BAO TACOS

carrots, napa cabbage, tangy cucumbers,
sriracha aioli, steamed bun \$14

CHICKEN & WAFFLES

churro pressed waffle, chicken breast
milanese, MAD hot sauce, crisp pork belly,
maple syrup \$18

THE RANGE

STEAK TARTARE

beef tenderloin, dijonnaise, herb
chimichurri, wonton crisps, micro spectrum \$15

MAD BURGER

house ground wagyu, aged cheddar, crisp
pork belly, cajun onion strings, mad mayo,
house pickles, baby arugula, brioche bun,
house made fries \$20

PORK RIBS

braised BBQ ribs, spiced potato wedges,
spicy aioli, chives \$16

ROPA VIEJA

braised beef tenderloin, crisp plantains,
sundried tomatoes hollandaise, cherry
pepper relish \$13

PILLOWS

braised beef stuffed ravioli, house meat
sauce, fonduta, grana padano \$16

THE SEA

OYSTERS

*ask your server about today's fresh catch
served with mignonette, tomatillo cocktail
sauce \$16*

SEAFOOD CEVICHE

*sweet tomatoes, red onion, grilled corn,
cilantro, avocado, lime & sea salt dusted
crackers \$15*

RIBBONS

*grilled shrimp, saffron fennel broth, charred
tomato, thai basil, black kale \$18*

TUNA CRUDO

*caramelized grapefruit, avocado, serrano
pepper, meyer lemon vinaigrette, evoo,
micro cilantro \$15*

FRIED CALAMARI

*san marzano tomato sauce, roasted garlic
aioli, banana peppers, crispy ancho peppers . . . \$12*

GRILLED SPANISH OCTOPUS

*ginger lime broth, blistered peppers, crispy
chickpeas, kalamata olives, baby arugula,
balsamic reduction \$15*