



LUNCH
11am - 2pm

**MADISON'S FAVORITE
SALAD BAR**

Fresh Seasonal Ingredients
Housemade Soups | Desserts
M-F 11am - 2pm
Dine-In 12 | To-Go 11

PLATED SALADS

Curried Shrimp 12
Bibb Lettuce | Farro | Dates | Gala Apple
Crispy Chickpeas | Pita Bread

Mixed Field Greens 9
Grilled Radicchio | Dried Berries
Marcona Almonds | Herb Goat Cheese
Blueberry Balsamic

Seared Ahi Tuna Salad* 13
Spinach | Watermelon Radish
Apple Pear | Wasabi Vinaigrette

SOUPS

Tomato Basil Soup 6
Roasted Pine Nuts

Carrot Ginger Soup 6
Toasted Coconut

FLATBREADS

Grilled Chicken 11
Roasted Mushroom | Goat Cheese
Grilled Peppers | Basil

Duck Confit 12
Mozzarella | Pickled Red Onion
Roasted Tomato | Chives
Fried Shallots

Spicy Chorizo 11
Black Beans | Roasted Peppers and Onions
Serrano Chiles | Queso Fresco
Corn Tortillas | Scallion Cream

SANDWICHES

*All sandwiches come with choice of french fries
or side salad. Sub cup of soup for 2.50.*

Smoked Ham and Gruyere Sliders 10
Caramelized Onions
Mustard Tarragon Aioli
Pretzel Bun

Roasted Turkey BLT 10
Fresh Herb Mayonnaise | Smoked Bacon
Bibb Lettuce | Vine Ripe Tomato | Sourdough

Short Rib Sliders 13
Horseradish Aioli | Whiskey Onions
Smoked Mozzarella | Arugula
Challa

Chicken Pesto 10
Green Goddess Aioli | Provolone
Basil Tomato Relish | Tomato Focaccia

Grilled Cheese 9
Parmesan | Fontina | Mozzarella
Sourdough

Blackened Walleye Po' Boy* 12
Pickled Onion | Lettuce
Tomato | Creole Tartar | Soft Roll

Cates Grass-Fed Burger* 12
House Made Pickles
Add: Swiss, Cheddar, or Blue Cheese 1
Fried Egg 2 | Sautéed Mushrooms 2
Caramelized Onions 1
Hickory Smoked Bacon 2