

THE MADISON

bar & bistro

SPECIALTY DRINKS

CUCUMBER POM COOLER \$9

Old Fourth Vodka, pomegranate syrup, cucumber, Cointreau, topped with club soda.

CRAN GIN FIZZ \$10

Farmer's Organic Gin, orange juice, cranberry juice, topped with ginger ale.

SOUTHERN SOUL \$11

Fiddler Bourbon, St. George Spiced Pear Liqueur, cinnamon infused simple syrup, lemon.

ROSÉ '75 \$10

Ethereal Gin, lemon juice, simple syrup, rosé.

RASPBERRY ICE \$12

Old Fourth Vodka, St. George Raspberry Liqueur, fresh lemon juice, topped with club soda.

BLOOD MOON RISING \$10

Resurgens rye, 18.21 blood orange and ginger shrub, ginger simple syrup, and a dehydrated orange slice.

MEXICAN MULE \$9

Olmecca Altos Tequila, lime, Crabbie's Ginger Beer, Tajin rim.

BEERS

Bud Light \$4

Budweiser \$4

Michelob Ultra \$4

Miller Lite \$4

Yuengling \$4

Corona \$5

Corona Light \$5

Heineken \$5

Creature Comforts \$5

Sweetwater Triple Tail \$5

Terrapin \$5

Pontoon \$5

Guinness \$5

Stella Artois \$5

Peroni \$5

Modelo \$5

Treehorn Dry Cider \$5

Southern Brewing Company \$5

SPARKLING WINES

Casal Garcia, Vinho Verde \$6

Gran Castillo Rocio, Cava, Brut \$7

La Marca, Prosecco \$8

Perelada, Brut, Rosé \$9

WHITE WINES

Canyon Oaks, Chardonnay \$5

Cielo, Pinot Grigio \$6

La Galope, Rosé \$7

Dr. L, Riesling \$8

Joel Gott, Sauvignon Blanc \$8

Sisters Forever, Chardonnay \$8

Sonoma Cutrer, Chardonnay \$13

RED WINES

Canyon Oaks, Cabernet \$5

Rosso di Ca' Momi, Red Blend \$6

Dante, Pinot Noir \$7

The Crusher, Merlot \$8

Four Bears, Cabernet \$9

Willamette Valley, Pinot Noir \$10

La Flor, Malbec \$10

Z. Alexander Brown, Red Blend \$10

DESSERTS

High Road Craft Ice Cream \$6.00

Bourbon Pecan Pie \$8.00

Cheesecake \$7.00

Key Lime Pie \$7.00

BEVERAGES

Jittery Joe's Coffee \$2

Coca-Cola \$2

Diet Coke \$2

Ginger Ale \$2

Sprite \$2

Journey Juice \$6

Sweet Tea \$2



LOCAL PARTNERS

Located within 90 miles of our restaurant, these partners provide us with offerings that are fresh, locally sourced, and authentic to our neighborhood.

CREATURE COMFORTS

Located in the old Snow Tire Co. building, just six blocks from where you are sitting. Get some while you are in town!

TERRAPIN BEER CO.

Our largest brewery. These guys have been brewing beer here in Athens since 2002. Now their beers can be found all over the US.

SOUTHERN BREWING CO.

At Southern, they cultivate their own strains of yeast from plants on the property of the brewery.

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STARTERS

POPCORN \$3.00

PIMENTO CHEESE FRIES \$7.00

House made pimento cheese melted over our baked french fries.

ROASTED RED PEPPER HUMMUS \$8.00

Blended tahini, spices, and diced roasted red peppers. Served with raw vegetables and flatbread.

SPICY NACHOS \$10.00

Melted cheddar and queso cheese, black beans, pickled jalapeño, and house made pico de gallo over tortilla chips. Add Springer Mountain Farms chicken for \$2.00 or Steak* for \$5.00.

GOAT CHEESE BRUSCHETTA \$9.00

Diced tomatoes, red onion, and basil on toasted baguette slices. Topped with goat cheese crumbles and a balsamic reduction.

BONELESS WINGS \$10.00

Eight boneless wings tossed in your choice of sauce; plain, buffalo, BBQ, or spicy Asian.

CRAB AND SHRIMP DIP \$11.00

A blend of crab and shrimp, parmesan cheese, and cajun spices. Served with tortilla chips.

CHEESE AND CHARCUTERIE PLATE \$5.00, \$10.00, \$15.00

Your choice of one, two, or three cheeses or meats. Served with Savannah Bee Co. on the comb honey, pecans, dried fruit, olives, cherry peppers and crackers.

SALADS

CAESAR SALAD HALF \$3.00, FULL \$6.00

Fresh romaine lettuce, grated parmesan cheese, and caesar dressing.

MIXED GREENS SALAD HALF \$4.00, FULL \$8.00

Mixed greens with shredded carrots, sliced cucumber, cherry tomatoes, and your choice of dressing.

SPICY ASIAN SHRIMP SALAD HALF \$7.00, FULL \$14.00

Six Asian inspired shrimp atop a bed of mixed greens with shredded carrots, sliced cherry tomatoes, sesame seeds, and a toasted sesame dressing.

SPINACH AND STRAWBERRY SALAD HALF \$4.00, FULL \$8.00

Fresh spinach, sliced strawberries, pecans, red onion, and bleu cheese crumbles. Dressed with a citrus poppy seed vinaigrette.

DRESSING CHOICES

Ranch
Bleu Cheese
Balsamic Vinaigrette
Italian
Honey Mustard
Toasted Sesame
Citrus Poppy Seed Vinaigrette

ADDITIONS

Chicken \$6.00
Shrimp \$7.00
Steak \$8.00

SANDWICHES

All sandwiches come with choice of one side.

VEGGIE WRAP \$9.00

Hummus, roasted red peppers, lettuce, tomato, cucumber, and feta cheese wrapped in a flour tortilla.

CHICKEN SALAD CROISSANT \$11.00

House made chicken salad with pecans, grapes, and a lemon dijon aioli on a croissant from H&F.

MADISON TACOS \$11.00, \$12.00, \$14.00

Your choice of chicken, shrimp, or steak* served in three flour tortillas with cilantro, sliced radishes, and diced onions. Salsa on the side.

YARDBIRD PIMENTO CHEESE SANDWICH \$13.00

Springer Mountain Farms chicken breast, bacon, lettuce, tomato, and our house made pimento cheese melted on top. Served on an H&F brioche bun.

BISTRO BURGER* \$14.00

An 8 oz. black angus burger* with your choice of cheese and bacon on an H&F brioche bun.

BURGER SLIDERS* \$12.00

Three burger sliders with lettuce, tomato, cheddar cheese, and pickles.

ENTREES

All entrees come with choice of two sides.

PIMENTO MAC AND CHEESE \$11.00

Elbow macaroni noodles with our melted homemade pimento cheese, bacon, and green onions. Add a Springer Mountain Farms chicken breast for \$5.00.

MOROCCAN SALMON \$16.00

Seared salmon topped with a Moroccan style sauce of tomato, red onion, yellow bell pepper, turmeric, and other spices.

GARLIC HERB PORK CHOP* \$17.00

A 12 oz. Rock House Farms bone in pork chop rubbed with garlic, thyme, oregano, and black pepper. Served with a cherry mustard sauce and succotash

8 oz. SIRLOIN* \$18.00

An 8 oz. Sirloin from Buckhead Beef, cooked to your liking.

SIDES

Mixed Vegetables
Baked French Fries
Side Salad
Asparagus
Fruit Cup
Ms. Vickie's Chips
Roasted Red Potatoes
Broccoli
Mediterranean Orzo Pasta

*COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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SPRINGER MOUNTAIN

Located in the Blue Ridge Mountains, Springer Mountain farms raises their chickens on an all vegetarian diet.

JITTERY JOE'S COFFEE

Started in Athens in 1994 near the famous 40 Watt club. Their roasting house is now located on Barber St., 2 miles from the hotel.

SAVANNAH BEE CO.

Started from one man's love for beekeeping and honey. Once their honey made it to store shelves, it became an instant hit!

HIGH ROAD

These guys are all about making ice cream for foodies. They pasteurize their own dairy and source most ingredients locally.