



SATURDAY BRUNCH

Served from 11:30 a.m. - 4:00 p.m.

APPETIZERS

Soup of the Day 8

**Warm Spinach
& Artichoke Dip**
Served with Homemade
Tortilla Chips 14

Artisanal Cheeses
Served with Fresh Fruit 15

Yogurt Parfait
Vanilla Bean Yogurt, Fresh Berries
and Toasted Granola 12

SALADS AND SANDWICHES

Madison & Vine Cobb Salad
Chicken, Crumbled Roquefort Cheese,
Applewood Smoked Bacon,
Egg, Avocado and
Balsamic Vinaigrette 19

Pear & Gorgonzola Salad
Organic Baby Greens, Pear, Gorgonzola Cheese and
Candied Walnuts 12

Barbecue Chicken Sandwich
Barbecue Glazed Breast of Chicken
with Pickles on Toasted Ciabatta Bread
with Seasoned Fries 15

SIDE DISHES

English Muffin 4

Bagel 4

Home Fries 6

Seasoned Fries 6

Sweet Potato Fries 8

Bacon 7

Sausage 7

Canadian Bacon 7

ENTREES

Eggs Benedict
Poached Eggs, Herbed Hollandaise Sauce
and Home Fries
Classic with Canadian Bacon 18
Florentine with Sautéed Spinach 17

Smoked Salmon Plate
Norwegian Smoked Salmon, Cream Cheese,
Beefsteak Tomato, Red Onion and Capers
with a Toasted Bagel 16

Brioche French Toast
Fresh Fruit and Warm Maple Syrup 12

The Madison Omelette
Spinach, Bacon and Cheddar Cheese
with Home Fries 13

Steak and Eggs
NY Strip Steak and Eggs
with Seasoned Fries and
Herbed Hollandaise Sauce 22
Additional 5.00 for Prix Fixe

Eggs Any Style
3 Eggs Any Style with Bacon
or Sausage, Home Fries and a
Toasted English Muffin 13

Pancakes
Topped with Fresh Fruit and
Warm Maple Syrup 14

The Vine Burger
Prime Sirloin, Gruyere Cheese,
Beefsteak Tomato, Butter Lettuce,
Red Onions, and Madison Mayo
on a Toasted Brioche Roll
with Seasoned French Fries 19

Prix Fixe Brunch

Madison & Vine Mimosa
or Bloody Mary,
Entree and Coffee or Tea 25



LUNCH

APPETIZERS

Warm Spinach and Artichoke Dip
Served with Homemade Tortilla Chips 14

Jumbo Shrimp Cocktail
Classic Cocktail Sauce 17

Crispy Rhode Island Calamari
Tartar and Tomato Horseradish Sauces 18

Prince Edward Island Mussels
White Wine, Fresh Herbs and Garlic
served with Seasoned Fries 21

Maine Peekytoe Crab Cake
Double Roasted Red Peppers,
Micro Greens and Yogurt Sauce 18

Charcuterie
A Selection of Cured Meat and Salami with
Cornichons, Onion Marmalade and Mustard 16

Artisanal Cheeses
A Selection of Imported and Domestic Cheeses with
Toasted Croutons, Fig Marmalade and Apricot Jam 18

Steamed Asparagus
Served with Coach Farms Goat Cheese, Herbed Hollandaise 14

SALADS

Pear & Gorgonzola Salad
Organic Baby Greens, Pear, Gorgonzola Cheese,
Candied Walnuts 12

Madison & Vine Cobb Salad
Chicken, Crumbled Roquefort Cheese, Applewood Smoked
Bacon, Egg, Avocado and Balsamic Vinaigrette 19

Caesar Salad
Hearts of Romaine, Shaved Parmesan
and Crispy Focaccia Croutons 12
with Grilled Chicken 16
with Grilled Gulf Shrimp 18
with Grilled Salmon 20

Chopped Salad
Iceberg and Arugula, Garbanzo Beans,
Tomato, Cucumber, Onions, Feta Cheese,
Capers and Sherry Vinaigrette 12
with Grilled Chicken 16
with Grilled Gulf Shrimp 18
with Grilled Salmon 20

BLT Salad
Iceberg Lettuce, Chopped Egg, Tomato,
Bacon, and Roquefort Dressing 13

New York Strip Steak Salad
Organic Baby Greens, Red Onions, Bleu Cheese,
Grape Tomatoes and Balsamic Vinaigrette 20

SIDE DISHES

Macaroni Au Gratin 10	Sauteed Spinach 8
Sweet Potato Fries 9	Parsnip Puree 8
Seasoned Fries 8	Seasonal Vegetables 8
Loaded Baked Potato 8	Sauteed Mushrooms and Onions 8

ENTREES

Butternut Squash Ravioli
Brown Butter, Sage and Mascarpone Cheese 19

Wild Mushroom Ravioli
Sherry and Porcini Mushroom Reduction,
Parmesan Cheese 19

Macaroni Au Gratin
Baked with Gruyere Cheese, Bacon, Truffles
and Toasted Bread Crumbs 20

Penne Bolognese
Finished with Freshly Grated Parmesan Cheese 21

Grilled Atlantic Salmon
Parmesan and Basil Potatoes and Black Olive Tapanade 26

Baked Wild Trout
Cornmeal Dusted, Lemon Herb Butter,
Seasonal Vegetables 24

Roasted Diver Scallops
Endive Salad, Orange Confit Dressing, Parsnip Puree 28

Grilled Chicken Paillard
Shaved Parmesan, Tomato Confit, Arugula Salad
and Sherry Vinaigrette 19

Roasted Organic Chicken
Fingerling Potatoes and Shallot Hash with Applewood
Smoked Bacon, Wholegrain Mustard Jus 24

New York Strip Steak
Herb Butter, Sauteed Spinach 30

Beef Stew
Braised Beef, Seasonal Vegetables,
Tomato Wine Sauce 22

Eggs Benedict
Poached Eggs, Canadian Bacon, Hollandaise Sauce
served with Mixed Greens and French Fries 18

Pulled Pork Sandwich
Barbecue Pulled Pork, Cole Slaw with Sweet Potato Fries 17

Roasted Lamb Sandwich
Roasted Leg of Lamb, Roasted Red Peppers,
Goat Cheese on Toasted Ciabatta Bread
with Seasoned Fries 17

Turkey Club Sandwich
Roasted Turkey, Applewood Smoked Bacon,
Beefsteak Tomato, Butter Lettuce and Spicy Mayo on
Toasted Pullman Bread with Seasoned Fries 15

Barbecue Chicken Sandwich
Barbecue Glazed Breast of Chicken with Pickles on
Toasted Ciabatta Bread with Seasoned Fries 15

The Vine Burger
Prime Sirloin, Gruyere Cheese,
Beefsteak Tomato, Butter Lettuce,
Red Onions and Madison Mayo on a
Toasted Brioche Roll with Seasoned Fries 19

Carmelo Cruz Chef
Joshua Benitez Manager



DINNER

APPETIZERS

Warm Spinach and Artichoke Dip
Served with Homemade Tortilla Chips 14

Jumbo Shrimp Cocktail
Classic Cocktail Sauce 17

Crispy Rhode Island Calamari
Tartar and Tomato Horseradish Sauces 18

Prince Edward Island Mussels
White Wine, Fresh Herbs and Garlic
served with Seasoned Fries 21

Maine Peekytoe Crab Cake
Double Roasted Red Peppers,
Micro Greens and Yogurt Sauce 18

Charcuterie
A Selection of Cured Meat and Salami with
Cornichons, Onion Marmalade and Mustard 16

Artisanal Cheeses
A Selection of Imported and Domestic Cheeses with
Toasted Croutons, Fig Marmalade and Apricot Jam 18

Steamed Asparagus
Served with Coach Farms Goat Cheese,
Herbed Hollandaise 14

SALADS

Pear & Gorgonzola Salad
Organic Baby Greens, Pear, Gorgonzola Cheese,
Candied Walnuts 12

Caesar Salad
Hearts of Romaine, Shaved Parmesan
and Crispy Focaccia Croutons 13
with Grilled Chicken 16
with Grilled Gulf Shrimp 18
with Grilled Salmon 20

BLT Salad
Iceberg Lettuce, Chopped Egg, Tomato, Bacon,
and Roquefort Dressing 13

Chopped Salad
Iceberg and Arugula Lettuces,
Garbanzo Beans, Tomato, Cucumber, Onions,
Capers, Feta Cheese and Sherry Vinaigrette 13
with Grilled Chicken 16
with Grilled Gulf Shrimp 18
with Grilled Salmon 20

New York Strip Steak Salad
Organic Baby Greens, Red Onions, Bleu Cheese,
Grape Tomatoes and Balsamic Vinaigrette 20

Madison & Vine Cobb Salad
Chicken, Crumbled Roquefort Cheese, Applewood Smoked
Bacon, Egg, Avocado and Balsamic Vinaigrette 19

ENTREES

Butternut Squash Ravioli
Brown Butter, Sage, Mascarpone Cheese 19

Wild Mushroom Ravioli
Sherry and Porcini Mushroom Reduction,
Parmesan Cheese 19

Macaroni Au Gratin
Baked with Gruyere Cheese, Bacon, Truffles
and Toasted Bread Crumbs 20

Penne Bolognese
Finished with Freshly Grated Parmesan Cheese 21

Grilled Atlantic Salmon
Parmesan and Basil Potatoes and Black Olive Tapanade 26

Baked Wild Trout
Cornmeal Dusted, Lemon Herb Butter, Seasonal Vegetables 24

Roasted Diver Scallops
Endive Salad, Orange Confit Dressing, Parsnip Puree 28

Grilled Chicken Paillard
Shaved Parmesan, Tomato Confit,
Arugula Salad and Sherry Vinaigrette 19

Roasted Organic Chicken
Fingerling Potatoes and Shallot Hash with Applewood
Smoked Bacon, Wholegrain Mustard Jus 24

Eggs Benedict
Poached Eggs, Canadian Bacon, Hollandaise Sauce served
with Organic Mixed Greens and French Fries 18

Beef Stew
Braised Beef, Seasonal Root Vegetables,
Tomato Wine Sauce 22

New York Strip Steak
Herb Butter, Sautéed Spinach 30

The Vine Burger
Prime Sirloin, Gruyere Cheese,
Beefsteak Tomato, Butter Lettuce,
Red Onions and Madison Mayo on a
Toasted Brioche Roll with Seasoned Fries 19

SIDE DISHES

Macaroni Au Gratin 10

Sweet Potato Fries 9

Seasoned Fries 8

Loaded Baked Potato 8

Sautéed Spinach 8

Parsnip Puree 8

Seasonal Vegetables 8

Sautéed Mushrooms and Onions 8

RED WINES

Origin	Bin#		Glass	Bottle
		Barbera		
Italy	300	Cascina Adelaide 'Le Mie Donne' 2008 (Alba, Piedmont)	16	60
		Bonarda		
Argentina	302	Bodegas Esmeralda Tilia 2010 (Mendoza Valley)	11	40
		Cabernet Sauvignon/Cabernet Sauvignon Blends		
California	307	Trentadue 'La Storia' 2009 (Alexander Valley)	14	52
	309	Cain Vineyards 'Concept' 2006 (Napa Valley)		120
Italy	317	Carpineto 'Farnito' 2004 (Tuscany)		75
Washington	318	Dunham Cellars 'Trutina' 2007 (Columbia Valley)	13	48
	319	Woodward Canyon Winery Estate Red 2006 (Walla Walla Valley)		80
		Corvina/Corvina Blends		
Italy	322	Zenato Amarone di Valpolicella 2004 (Veneto)		125
		Grenache/Grenache Blends		
France	331	Domaine du Vieux Telegraphe 'Telegramme' Chateauneuf du Pape 2008 (Rhône Valley)		79
	332	Clos des Papes Chateauneuf du Pape 2008 (Rhône Valley)		140
		Grignolino		
California	335	Heitz Cellars 2008 (Napa Valley)	12	44
		Malbec		
Argentina	345	Catena Zapata 2009 (Mendoza Valley)		60
	346	Familia Zuccardi 'Q' 2009 (Mendoza Valley)	15	56
		Merlot/Merlot Blends		
California	351	Annabella 2009 (Napa Valley)	14	52
	352	Palazzo 'Right Bank Blend' 2006 (Napa Valley)		90
	353	Shafer 2008 (Stag's Leap, Napa Valley)		92
France	347	La Sacriste de la Vielle Cure 2007 (Fronsac, Bordeaux)	13	48
	348	Chateau Hostens-Picant 2005 (Sainte-Foy, Bordeaux)		67
		Montepulciano		
Italy	360	Nicodemi Notari Rosso 2007 (Abruzzo)	15	56
		Nebbiolo		
Italy	366	Travaglini Gattinara Riserva 2004 (Piedmont)		125
	367	Bruno Giacoso Barolo 2005 (Piedmont)		185
		Negroamaro/Negroamaro Blends		
Italy	368	Leone de Castris Salice Salentino 'Riserva' 2006 (Apulia)	13	48
		Petite Sirah		
California	369	Mettler Family 2005 (Lodi)	17	64
		Pinot Noir		
California	372	Russian Hill 'Russian River' 2008 (Sonoma County)		68
	373	Belle Glos 'Meiomi' 2009 (Sonoma Coast, Sonoma County)	15	56
France	376	Marc Roy Gevrey Chambertin 'Vielles Vignes' 2008 (Cote de Nuits, Burgundy)		95
Oregon	380	Kings Ridge 2009 (Willamette Valley)	13	48
		Sangiovese		
Italy	386	Cappezana Carmignano 2006 (Tuscany)		70
	387	Altesino Brunello di Montalcino 2004 (Tuscany)		120
	388	Le Chiuse Brunello di Montalcino 2004 (Tuscany)		60
	389	Ca'Ponti 2009 (Tuscany)	12	44
		Syrah/Syrah Blends		
Australia	391	Clarendon Hills 'Hickinbotham' 2005 (McLaren Vale, South Australia)		120
	392	Cape Mentelle Shiraz 2005 (Margaret River)	14	52
France	394	Jean Luc Columbo Cornas 'Terre Burlees' 2005 (Rhône Valley)		85
Sparin	395	Bodegas Lavia 2005 (Monastrell)		52
		Tempranillo		
Spain	403	Bodegas Muga 'Reserva' 2006 (Rioja Alta, Rioja)		75
	404	El Coto 'Coto de Imaz' Reserva 2005 (Rioja Alta, Rioja)	15	56
		Zinfandel		
California	409	Ridge East Bench 2008 (Dry Creek Valley)		68
	410	Seghesio 'Angela's Table' 2009	13	48
	411	Green & Red 'Chiles Canyon' 2009 (Napa Valley)	14	52

CHAMPAGNE & SPARKLING WINES

Origin	Bin#		Glass	Bottle
France	100	Laurent-Perrier Brut NV (Tours-sur-Marne, Champagne)	20	78
	102	Krug Grand Cuvee 'Multi-Vintage' (Le Mesnil-sur-Oger, Champagne)		225
	104	Veuve Clicquot Rose (Reims, Champagne) 375 ml	20	38
California	105	Schramsberg Blanc de Blancs 2005 (Calistoga, Napa Valley)		79
Italy	106	Carpene Malvoti Prosecco NV (Veneto)	11	42
Spain	109	Marques de Gelida Cava Brut 2007 (Penedes)	12	44
	110	Marques de Gelida Cava Brut Rose 2007 (Penedes)	13	48

WHITE WINES

Albariño

Spain	200	Fefinanes 2009 (Rias Biaxis, Galicia)		52
-------	-----	---------------------------------------	--	----

Arneis

Italy	205	Azienda Cornarea 'Roero' 2007 (Piedmont)		58
-------	-----	--	--	----

Chardonnay

California	210	Newton 'Red Label' 2010 (Napa Valley/Sonoma Coast)	15	56
	211	Brack Mountain 'L'Olivet' 2009 (Russian River Valley, Sonoma County)	14	52
France	224	Fontaine Gagnard Chassagne Montrachet 2009 (Cote de Beaune, Burgundy)		110
	226	Maison Bertrand Ambroise Bourgogne Blanc 2010 (Burgundy)	14	52
	229	Manciat Poncet Pouilly Fuisse 'Les Crays' 2008 (Maconnais, Burgundy)		60
	230	Olivier Leflaive Mersault 2009 (Cote de Beaune, Burgundy)		120
	231	Paul Pernot Puligny Montrachet 2009 (Cote de Beaune, Burgundy)		80

Chenin Blanc

France	235	Didier Champalou Vouvray Sec 2008 (Loire Valley)		52
California	236	Pine Ridge Chenin Blanc/Viognier 2010 (Clarksburg)	13	48

Cortese/Cortese Blends

Italy	240	La Lancelotta Gavi 2010 (Piedmont)	13	48
-------	-----	------------------------------------	----	----

Gewurtztraminer

Italy	241	Cantina Traminer 2009 (Sud-Alto-Adige)		62
Bulgaria	243	Targovishte Traminer 2009 (Targovishte)	12	44

Greco

Italy	245	Feudi di San Gregorio Greco di Tufo 2008 (Campania)		60
-------	-----	---	--	----

Grenache Gris

France	248	Le Cirque Blanc 2010 (Roussillon)	13	48
--------	-----	-----------------------------------	----	----

Gruener Vetliner

Austria	253	Stadt Krems 2010 (Kremstal)	13	48
---------	-----	-----------------------------	----	----

Furmint

Hungary	254	Dobogo 'Dry' 2008 (Tokaj-Hegyalia)	15	56
---------	-----	------------------------------------	----	----

Marsanne

France	255	Paul Jaboulet Aine "Jalets" Blanc 2007		62
--------	-----	--	--	----

Pinot Blanc

France	256	Gerard Neumeyer 'La Tulipe' 2010 (Alsace)	13	48
--------	-----	---	----	----

Pinot Grigio/Gris

Italy	260	Livon Pinot Grigio 'Collio' 2010 (Friuli-Venezia-Giulia)	14	52
Oregon	261	Adelsheim 2010 (Willamette Valley)		40

Riesling

France	266	Domaine Weinbach 'Cuvee Theo' 2007 (Alsace)		59
Germany	267	J&H Selbach Piesporter Michelsberg Kabinett 2009 (Mosel-Saar-Ruwer)	13	48

Sauvignon Blanc/Sauvignon Blanc Blends

California	271	Heitz Cellars 2010 (Napa Valley)	14	52
France	272	Alain Caillourdin Pouilly-Fume 'Les Cris' 2009 (Loire Valley)		50
	273	Domaine de Pauline Sancerre 2010 (Loire Valley)		64
New Zealand	278	Murray's Road 2009 (Marlborough)	12	44

Torrontes

Argentina	280	Jelu 2011 (San Juan)	12	44
-----------	-----	----------------------	----	----

Verdejo/Verdejo Blend

Spain	284	Telmo Rodriguez Basa 2010 (Rueda, Castile-Leon)	13	48
-------	-----	---	----	----

Viognier

France	287	Domaine de Vedihan 2010 (Languedoc-Roussillon)	11	40
--------	-----	--	----	----

ROSE WINES

Nerello Mascales

Italy	297	Di Giovanna Gerbino 2010 (Sicily)	12	44
-------	-----	-----------------------------------	----	----