



NEW AMERICAN SMALL PLATES

SUNDAY BRUNCH

SILVER DOLLAR PANCAKES // \$7

Fresh sliced bananas, salted candied peanuts, homemade toasted marshmallow, maple syrup

FRENCH TOAST STICKS // \$7

Crispy brioche french toast sticks, cinnamon cream cheese, maple syrup

FRITTATA* // \$12

semi dried tomato, baby spinach, fresh mozzarella

CHEESY SCRAMBLED EGGS* // \$7

American cheese & eggs

BREAKFAST TACOS / \$10

Eggs, peppers, onions, jalapeno, cheddar cheese
Add: sausage, or chicken or bacon \$2.00

CLASSIC BENNY // \$7

English muffin, Canadian bacon, poached egg, house-made hollandaise

SMOKED SALMON BENNY // \$9

sautéed spinach, poached egg, house-made hollandaise

CHICKEN & WAFFLE SKEWERS // \$10

Crispy buffalo chicken, blue cheese Belgian waffle

SIR MADISON BURGER SLIDERS // \$11

30 day dry-aged blend, tickler cheddar cheese, sweet onion pepper jam, MK sauce, pretzel bun

EGGPLANT MEATBALLS // \$8

Roasted eggplant "meatballs," red sauce

TRUFFLE GNOCCHI & CHEESE // \$9

Fontina, parmesan cream sauce, crispy panko breadcrumbs

(Spinach gnocchi gluten free)

RICOTTA CROSTINI // \$8

Focaccia, house made ricotta, fig jam, balsamic glaze

POLENTA FRIES* // \$8

Honey, parmesan, pistachios

MK FALAFEL* // \$10

Tzatziki sauce, pita

Vegan option - roasted pepper sauce

POT STICKERS // \$10

Shrimp, pork belly, fresh herbs, sweet chili sauce

(Vegetarian option available)

FRIED SHRIMP // \$10

MK sauce

GRILLED ROMAINE SALAD // \$7

Garlic croutons, creamy roasted garlic dressing, parmesan

KALE SALAD* // \$9

Baby kale, tri-color quinoa, pear, feta cheese, candied walnuts, creamy white balsamic vinaigrette

BABY SPINACH SALAD* // \$9

Baby spinach, apples, cucumber, cherry tomatoes, pine nuts, creamy mustard & blue cheese dressing

SIDES // \$4

Applewood smoked bacon

Breakfast sausage

Home fries

BOTTOMLESS

**ENJOY WITH 2 SMALL PLATES
OF YOUR CHOICE
\$35**

**MIMOSA // BELLINI //
BLOODY MARY**

COCKTAILS & BEER

Mimosa & Bellini \$7

Bloody Mary \$7

KelSo Pilsner Brooklyn \$7 ABV 5.5%

Stella Belgium \$6 ABV 5.5%

**Blue Point Toasted Lager Long
Island \$7 ABV 5.5%**

**Allagash Brewery Witte Maine \$7
ABV 5.1%**

**Lagunitas IPA California \$7 ABV
6.2%**

**Stone Delicious IPA California
(Gluten Free) \$8 ABV 7.7%**

***Gluten Free ***

Please inform management of any food allergies.
20% gratuity will be added to parties of 8 or more.