

Dinner

Bouches + Amusements

Chive Biscuit 4
Herb Butter + Pepper Jelly

Roasted Beet + Garlic Crostini 9
Pumpkin Seed + Australian Feta

Black Pepper Shrimp 13
Chipotle Mayo, Petite Salad, Citrus Vin

Seasonal Cheese 15
Accoutrement + Rustic Bread

Butcher’s Charcuterie 15
Accoutrement + Rustic Bread

Soup & Salad

Madam’s Seafood Gumbo 14
Shrimp, Oyster, Crawfish + White Rice

Summer Tomato + Corn 12
Bacon + Garlic Dressing + Crispy Onion

Caesar 10
Parmesan Tuile + Herb Crouton

Roasted Cauliflower 11 VV
Sweet Onions + Almonds
Coconut Rice + Cabbage

Hand-Held
Served with Pomme Frites

Madam’s Cheese Burger 12
House Grind + American + Potato Roll

Spicy Shrimp Po Boy 12
Fireman’s Aioli + Lettuce + Pickles

Chilled Seafood

Oysters Au Naturel
Served with:
Lemon, Horseradish Cocktail Sauce, Cava Mignonette

Gulf Oysters*
2 each | half dz. 12 | full dz. 24

Atlantic Oysters*
2.5 each | half dz. 15 | full dz. 30

Jumbo Shrimp Cocktail
3 each | half dz 18 | full dz 36
Citrus Poached + Horseradish Cocktail Sauce

Ceviche Agua Chile 12*
Chili + Lime + Cilantro + Shaved Onion

For Your Eyes Only... Sneak a Peek

Before Grand Opening!!!

*Serving Mon. - Sat. From 5pm-9pm &
Sundays from 5pm to 8 pm*

Madam’s Plateaux

Towers are served with:
Lemon + Horseradish Cocktail Sauce
Cava Mignonette + House-Made Mayonnaise

Grande 39*
6 raw oysters* Shrimp Cocktail
Ceviche Agua Chile*

Merveilleux 69*
12 raw oysters* Shrimp Cocktail
Ceviche Agua Chile*

Seafood

Charbroiled Gulf Oysters half dz 12 | full dz 24
Crystal + Garlic Parmesan Butter
New Orleans French Bread

Daily Catch “Muffaletta” 25 GF
New Orleans Olive Giardiniera
Brabant Potato

Crawfish Nantua Ravioli 23
Wild Mushrooms + Cream + Tomato + Sherry

Main Events...

The Alderman’s Cut MP
Pomme Frites + Forest Mushrooms
Maitre ‘d Hotel Butter

Wild Mushroom Ravioli 21
Truffle Beurre Fondue + Reggiano

Adobo Braised Pork Shank 27
Coconut Rice + Tobacco Onions

Spatchcock’d Poussin 29
Brussel Sprouts + Market Veg + Thyme Jus

Side Pieces... 7 each

Herb Roasted Market Veg
Sauce Pistou

Forest Mushrooms
Roasted Garlic + Herb Butter

Pomme Frites
Garlic Aioli

Roasted Brussel Sprouts
Chili + Pickled Red Onion + Garlic

Sweet On You...9 each

Strawberry + Basil “Icebox” Pie

Manjari Chocolate Cake
Nutella + Vanilla Ice Cream