

Hall Company *New York Los Angeles Tokyo* www.HallPR.com

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Madison & Main

126 Main Street

Sag Harbor, NY

631-725-6246

www.madisonandmainrestaurant.com

Executive Chef: Eric Miller

DINNER MENU

RAW BAR (*Freshly Grated Horseradish Cocktail Sauce & Summer Pepper Salsa*)

Eastern Shore Clams Little necks (6)	9
Eastern Shore Oysters Montauk (6)	15
Wild Giant Shrimp Cocktail Chilled & iced (4)	16
Hard Shell Maine Lobster Chilled & iced 2lb lobster	20

RAW BAR PLATTER 45
 Whole Chilled Lobster
 4 Little Neck Clams
 4 Local Oysters
 4 Giant Shrimp Cocktail
 Ahi Tuna Sashimi

SASHIMI TASTING 20
Ahi Tuna - Blood orange, horseradish
Sea Scallop - Sea salt, mango
Black Sea Bass - Lemon, jalapeno
Fluke - Radish, green beans

FOR THE TABLE

V Fresh Jumbo Lump Crab Meat Stuffed Deviled Eggs (4)	12
Crispy Stuffed Meatballs Sheep's milk cheese, herbs & lemon	8
V Heirloom Tomato Tartine, Whipped Feta Arugula salad & EVOO	10
Local Calamari a la Plancha & Charred Hot Chili Peppers Garlic	14
M&M Petite Lobster Roll Toasted potato roll, lemon, parsley, celery	16

STARTERS

Wild Giant Shrimp & Creamy Grits & Braised Duck	Crispy shallots	12
V Bouchet Mussels	Herbs, garlic, shallots, white wine, garlic toast	14
Whole Belly Ipswich Clams	Crispy, chipotle tartare sauce	14
Maine Steamer Clams	Savory Old Bay, herb broth	16
Fritto Misto	Calamari, scallops, shrimp, zucchini, shiitake, herbs	15
Skewered Organic Chicken Ossbuco	Summer mushrooms	12
Fresh Jumbo Lump Crab Cakes	Roasted corn, avocado, tomato	15

SOUPS & SALAD

North Fork Baby Lettuce Salad	Champagne vinegar, roasted heirlooms	10
Romaine Hearts & Treviso Caesar	Parmesan, garlic toast, anchovy dressing	12
V Asparagus & Arugula	Crisp potato, poached egg, mustard dressing	14
Peconic Fisherman's Soup	Shrimp, scallop, fish, garlic toast, saffron, aioli fennel	12
V Local Corn, Carrot, Fresh Pea Chowder	Bruschetta, summer mushrooms	10

WOOD FIRED GRILL

Served with fried potatoes, broccoli rabe
& herb salsa verde

Bone in NY Strip Steak 38

Bone in Double Rib Eye Steak 48

Double Cut Filet Mignon 36

All our steaks Black Angus & dry aged for 28 days

SEASONAL FARE

Stuffed Boneless

Local Black

Sea Bass

Seafood risotto & natural broth 32

2 LB HARD SHELL

EASTERN SHORE LOBSTER

Steamed Lemon & Butter 40

Stuffed Crabmeat Americaine 45

In the Rough Steamers, mussels, andouilla
sausage, red potatoes, & local corn 49

MAINS - FISH & PASTAS

Spaghetti & Lobster	Heirloom tomato & charred hot chili peppers, EVOO	34
V Fresh Peas Petite Ravioli	Braised summer vegetable broth	22
Local Black Sea Bass	Summer vegetable couscous & heirloom tomatoes	28
Montauk Tuna	Roasted, Sicilian style, eggplant, garlic, pine nuts	29
Eastern Sea Scallops	Seared, white beans, summer vegetables vinaigrette	29
Local Fluke	Brown butter, capers, lemon, parsley, red potatoes	26

MAINS - MEAT & POULTRY

M&M Prime Angus Burger	Smoked bacon, caramel onions, aged cheddar, potatoes	18
Organic Chicken	Herb crusted, cast iron pressed, gold potatoes	25
Roasted & Braised LI Duck	Thumbelina carrots & local honey glazed	29

POTATOES 8

Fresh Idaho potatoes
Vegetable hash browns
Parmesan mashed potatoes

SPECIAL SIDE 12

Madison & Main
Crispy Peconic Bay
Seafood stuffing

VEGETABLES 8

Steamed mixed vegetables
Creamed parmesan spinach
Broccoli rabe & garlic EVOO

V - Vegetarian Offerings

LUNCH MENU

RAW BAR <i>(Freshly Grated Horseradish Cocktail Sauce & Summer Pepper Salsa)</i>	
Eastern Shore Clams Little necks (6)	9
Eastern Shore Oysters Montauk (6)	15
Wild Giant Shrimp Cocktail Chilled & iced (4)	16
Hard Shell Maine Lobster Chilled & iced 2lb lobster	20

RAW BAR PLATTER 45
Whole Chilled Lobster
4 Little Neck Clams
4 Local Oysters
4 Giant Shrimp Cocktail
Ahi Tuna Sashimi

SASHIMI TASTING 20
Ahi Tuna - Blood orange, horseradish
Sea Scallop - Sea salt, mango
Black Sea Bass - Lemon, jalapeno
Fluke - Radish, green beans

STARTERS

Wild Giant Shrimp Cocktial Chilled & iced	3 each
PEI Mussels Herbs, garlic, shallots, white wine, garlic toast	14
Fresh Jumbo Lump Crab Cakes Roasted corn, avocado, tomato	14
Maine Steamer Clams Savory Old Bay, herb broth	16
Fritto Misto Calamari, scallops, shrimp, zucchini, shiitake, herbs	16

SOUPS, STEWS, PASTAS

Peconic Fisherman's Soup Shrimp, scallop, fish, garlic toast, saffron, aioli fennel	12
Spaghetti & Lobster Heirloom tomato & charred hot chili peppers, EVOO	34
Fresh Peas Petite Ravioli Braised summer vegetable broth	22

BIG LUNCHEON SALADS *(Salads Available as Vegetarian)*

North Fork Baby Lettuce Salad Champagne vinegar	14
Romaine Hearts & Treviso Caesar Parmesan, garlic toast, anchovy dressing	18
Lobster Asparagus & Arugula Crisp potato, poached egg, mustard dressing	21
Local Fluke Brown butter, capers, lemon, parsley, red potatoes	21

HAMBURGERS & SANDWICHES

(All served with fried Idaho potatoes & celery root slaw)

M&M Prime Angus Burger	Smoked bacon, caramel onions, aged cheddar, fried potatoes	18
Jumbo Shrimp BLT	Smoked bacon, heirloom tomato, North Fork arugula	16
V Vegetable Sandwich	Zucchini eggplant, caramel onions, avocado, tomato, sprouts	14
Crisp Local Fluke Sandwich	Chipotle tartare sauce, melted cheddar	15
M&M Lobster Roll	Toasted potato roll, lemon, parsley, celery	22
Organic Grilled Chicken Sandwich	Goat cheese, avocado, heirloom tomato	14
Crisp Whole Belly Clam Roll	Chipotle tartare sauce, lemon	16

MAIN COURSE

Montauk Tuna	Roasted, Sicilian style, eggplant, garlic, pine nuts	29
Eastern Sea Scallops	Seared, white beans, summer vegetable vinaigrette	29
Local Fluke	Brown butter, capers, lemon, parsley, red potatoes	26
Organic Chicken	Herb crusted, cast iron pressed, gold potatoes	24
Charcoal Grilled Aged NY Sirloin	Crispy potato fries, organic green salad	25

V- Vegetarian Offerings

BRUNCH MENU

RAW BAR <i>(Freshly Grated Horseradish Cocktail Sauce & Summer Pepper Salsa)</i>	
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Eastern Shore Oysters Montauk (6)	15
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Hard Shell Maine Lobster Chilled & iced 2lb lobster	20

<p>RAW BAR PLATTER 45</p> <p>Whole Chilled Lobster 4 Little Neck Clams 4 Local Oysters 4 Giant Shrimp Cocktail Ahi Tuna Sashimi</p>
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<p>SASHIMI TASTING 20</p> <p>Ahi Tuna - Blood orange, horseradish Sea Scallop - Sea salt, mango Black Sea Bass - Lemon, jalapeno Fluke - Radish, green beans</p>
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EGGS & GRIDDLE <i>(All served with Vegetable Hash Brown Potatoes, Country Bread Toast)</i>	
3 Organic Eggs (any style) Smoked bacon or Virginia ham	12
Baked Eggs Farmer Style Tomatoes, peppers, smoked bacon lardons	14
Poached Eggs & Crispy Potato Pancakes Virginia ham	14
Organic Omelette Lucy's aged cheddar, vegetables, caramel onions	15
Chicken Fried Steak & 3 Fried Eggs Biscuits & gravy	16
Cast Iron Challah French Toast Bananas foster, NY maple syrup	12
Stack of Country Pancakes Apples, berries, peaches	13

<p>BRUNCH BOWLS</p> <p>V Kesso Greek Yogurt Fresh berry salad & orange blossom honey 12 V Stone Cut Slow Cooked Oatmeal NY maple syrup, bananas, raisins 12 V Organic Granola & Fresh Berry Salad Dried fruits & whole milk 12 Wild Giant Shrimp & Creamy Grits Braised duck & crispy shallots 12</p>

BIG LUNCHEON SALADS <i>(Salads Available as Vegetarian)</i>	
V North Fork Baby Lettuce Salad Champagne vinegar	14
Romaine Hearts & Treviso Caesar Parmesan, garlic toast, anchovy dressing	18
Lobster Asparagus & Arugula Crisp potato, poached egg, mustard dressing	21
Local Fluke Brown butter, capers, lemon, parsley, red potatoes	21

V-

HAMBURGERS & SANDWICHES

(All served with fried Idaho potatoes & celery root slaw)

M&M Prime Angus Burger Smoked bacon, caramel onions, aged cheddar, fried potatoes 18

Jumbo Shrimp BLT Smoked bacon, heirloom tomato, North Fork arugula 16

V **Vegetable Sandwich** Zucchini eggplant, caramel onions, avocado, tomato, sprouts 14

Crisp Local Fluke Sandwich Chipotle tartare sauce, melted cheddar 15

M&M Lobster Roll Toasted potato roll, lemon, parsley, celery 22

Organic Grilled Chicken Sandwich Goat cheese, avocado, heirloom tomato 14

Crisp Whole Belly Clam Roll Chipotle tartare sauce, lemon 16

Vegetarian Offerings

KIDS MENU \$10

Includes Drink, Side & Dessert

MAIN COURSE

M&M's Chicken Tenders

All Natural Hamburger on Potato Bun

All Natural Cheddar Cheese Burger on a Potato Bun

Rigatoni with Fresh Tomato Sauce & Parmesan

Grilled Cheddar Cheese Sandwich

DRINKS

Milk

Apple Juice

Orange Juice

Shirley Temple

Any Fountain Soda

DESSERT

Fresh Berries

Scoop of Ice Cream

Mini Berry Sundae

Mini Banana Split

Homemade Chocolate Pudding

DESSERT MENU

Belgian Chocolate Country Bread Pudding

Fresh cherries jubilee 10

Hand Made Crepes

Caramel apples & cinnamon ice cream 10

Seasonal Melon & Fresh Berries

Drizzled with local honey & lemon 10

Kesso Greek Yogurt

Fresh berry salad & orange blossom honey 10

Marquis of Dark Chocolate

Pistachio ice cream 10

Roasted Seasonal Summer Fruit

Tahitian vanilla ice cream 10

Homemade Fresh Berry Shortcakes

Blueberry whipped cream 10

FRENCH PRESS COFFEE

5

Espresso 3

Cappuccino 4

Mocha Latte 4

POT OF HARNEY & SONS TEA

4

Green Tea 4

Chamomile 4

English Breakfast 4

COCKTAIL MENU

CHAMPAGNE

Fresh Peach Champagne Cup

Domaine Chandon Brut Rose & fresh summer peach purée 14

TEQUILA

Spicy Tequila Gimlet

Avion Tequila, fresh lime & grapefruit juice, rose water simple syrup, jalapeno 12

VODKA

Madison & Main Fresh Watermelon Martini

Ketel One, fresh mulled watermelon & rose water simple syrup 12

Summer Citrus Aid Punch

Absolut Citron, fresh lemon, lime & grapefruit juice, splash of maraschino 12

RUM

Sag Harbor Triple Rum Punch

Pyrat Rum, peach schnapps, Malibu rum, Meyers rum, fresh squeeze orange 12

GIN

Hendrick's Fresh & Up

Hendrick's Gin, dry sherry, artisan bitters, cube of Brazilian sugar 12

BOURBON

Sour Mash Fresh Mint Julep Smash

Knob Creek Bourbon, fresh mint, lemon, cube of Brazilian sugar 12

SCOTCH

Madison & Main Single Malt Old Fashion

Macallan 12 year old, cube of Brazilian sugar, artisan bitters, splash of water 14

WHISKEY

Main Street Sour

Wild Turkey, fresh lemon & lime juice, splash of Benedictine 14

COGNAC

The Pink Pick-Up

Hennessy VSOP, fresh lemon & lime juice, sliced berries, splash of maraschino 14

WHITE WINES

BY THE GLASS

SPARKLING

Domaine Chandon (187 ml)	Brut Rose	Napa Valley, California	NV	12
Perrier Jouet (187 ml)	Brut	Reims, France	NV	18
Mionetto Prosecco	Sparkling	Valdobbiadene, Italy	NV	10/27

WHITE

Santa Marina	Pinot Grigio	Provincia de Pavia, Italy	2011	08/25
Votre Sante Coppola	Chardonnay	Monterey, California	2011	10/27
Colline La Craie Sancerre	Sauvignon Blanc	Loire Valley, France	2011	12/42

BY THE BOTTLE

CHAMPAGNE

Nicolas Feuillate	Brut Rose	Reims, France	NV	78
Veuve Clicquot Yellow Label	Brut	Reims, France	NV	90
Moet & Chandon Chalk Label	Brut	Epernay, France	2004	100
Dom Perignon Cuvee Prestige	Brut	Epernay, France	2003	290

PINOT GRIGIO

Sonoro	Pinot Grigio	Fiuli, Italy	2011	32
San Angelo	Pinot Grigio	Montalcino, Italy	2011	45
Livio Felluga Map Label	Pinot Grigio	Friuli, Italy	2011	55
Jermann	Pinot Grigio	Collio, Italy	2011	60

SAUVIGNON BLANC

Honig Family Vineyard	Sauvignon Blanc	Napa Valley, California	2011	36
Ferrari Carano Fume Blanc	Sauvignon Blanc	Sonoma County, California	2011	42
Grall Sancerre	Sauvignon Blanc	Loire Valley, France	2011	48
Cloudy Bay Vineyards	Sauvignon Blanc	Malborough, New Zealand	2012	58
Joseph Phelps Vineyard	Sauvignon Blanc	Napa Valley, California	2010	72
La Doucette Pouilly Fume	Sauvignon Blanc	Loire Valley, France	2011	78

CHARDONNAY

Edna Valley Paragon Vineyard	Chardonnay	Paso Robles, California	2010	36
Charles Krub	Chardonnay	Carnerous, California	2011	39
Bedell Cellars Winery	Chardonnay	North For of Long Island	2010	42
Robert Vooret Chablis	Chardonnay	Burgundy, France	2010	48
Rodney Strong Chalk Hill	Chardonnay	Sonoma County, California	2010	54
Stags' Leap Winery	Chardonnay	Napa Valley, California	2010	58
D. Auvigue 'Solutre' Pouilly Fuisse	Chardonnay	Burgundy, France	2010	60
Groth Vineyards	Chardonnay	Napa Valley, California	2011	68
Chalone Estate Vineyard	Chardonnay	Chalone, California	2009	75
Jordon Winery	Chardonnay	Russian River Valley, California	2010	80
Robert Mondavi	Chardonnay	Napa Valley, California	2009	84
Wolffer Estates 'Perle'	Chardonnay	Sagaponack, Long Island	2010	85
Cakebread Cellars	Chardonnay	Napa Valley, California	2011	90
Grgich Hills Estate	Chardonnay	Napa Valley, California	2010	95
Newton Vineyards Unfiltered	Chardonnay	Napa Valley, California	2008	100
Alain Chavey Puligny-Montrachet	Chardonnay	Burgundy, France	2010	108
Philippe Colin Chassagne-Montrachet	Chardonnay	Burgundy, France	2010	120
Far Niente Winery	Chardonnay	Napa Valley, California	2011	130

RED WINES

BY THE GLASS

RED

Navarro Correas Privada	Malbec	Mendoza, Argentina	2010	09/29
Chalone Vineyards	Cabernet Sauvignon	Monterey, California	2010	12/34
Erath Vineyards	Pinot Noir	Willamette Valley, Oregon	2010	14/36

ROSE

Sabler d'Azur	Cinsault, Grenache	Cotes de Provence, France	2012	12/34
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BY THE BOTTLE

ROSE

Vie Vite (90 pts WS)	Grenache, Carignan	Cotes de Provence, France	2012	36
Whispering Angel	Cinsault, Carignan	Cotes de Provence, France	2011	50
Domaine Ott Chateau De Selle	Grenache, Cinsault	Cotes de Provence, France	2012	99

PINOT NOIR

Meiomi by Belle Glos	Pinot Noir	Sonoma, California	2011	48
Willamette Valley Vineyards	Pinot Noir	Willamette Valley, Oregon	2009	52
Garry Farrel	Pinot Noir	Russian River Valley, California	2009	74
Gelin Gevry Chambertin	Pinot Noir	Burgundy, France	2009	82
Flowers Vineyard & Winery	Pinot Noir	Sonoma Coast, California	2010	98
Grivot 'Les Charmois' Nuits St. Georges	Pinot Noir	Burgundy, France	2009	110

MERLOT

J. Lohr Vineyards	Merlot/Cabernet	Paso Robles, California	2010	38
Chateau Ste. Michelle	Merlot	Columbia, Washington St.	2009	39
Coppola Director's Cut	Merlot	Napa Valley, California	2008	49
Duckhorn Vineyards	Merlot	Napa Valley, California	2010	95

CABERNET SAUVIGNON

Marc Mondavi Divining Rod	Cabernet Sauvignon	Alexander Valley, California	2011	36
Benziger Family Organic	Cabernet Sauvignon	Sonoma County, California	2009	46
Justin Vineyards	Cabernet Sauvignon	Paso Robles, California	2010	54
Robert Mondavi	Cabernet Sauvignon	Napa Valley, California	2010	64
Conn Creek	Cabernet Sauvignon	Napa Valley, California	2009	70
Franciscan Magnificat	Bordeaux Blend	Napa Valley, California	2009	85
BV Tapestry	Bordeaux Blend	Napa Valley, California	2008	100
Silver Oak	Cabernet Sauvignon	Alexander Valley, California	2008	125
Chimney Rock	Cabernet Sauvignon	Stags' Leap District, California	2008	140
Nickle & Nickle Quarry Vineyard	Cabernet Sauvignon	Rutherford, California	2009	150
Chateau Lascombe Bordeaux 2nd	Cabernet/Merlot	Margaux, France	2006	175
Dominus	Cabernet Sauvignon	Napa Valley, California	2009	250

CLASSICS

Antinori Peppoli Chianti Classico	Sangiovese	Tuscany, Italy	2009	56
Calloux Chateauneuf de Pape	Rhone Blend	Rhone Valley, France	2010	60
Reneri Brunello de Montalcino	Sangiovese Grosso	Montalcino, Italy	2007	70
Ravenswood Old Hill Vineyard	Zinfandel	Sonoma Valley, California	2008	80
Pio Cesari Barolo	Nebbiolo	Piedmonte, Italy	2008	150
Gaja Camarcanda Magari	Super Tuscan	Tuscany, Italy	2010	180
Antinori Tignanello	Super Tuscan	Tuscany, Italy	2009	180
Ornellaia Super Tuscan	Sang. Cab. Merlot	Tuscany, Italy	2009	300

Vintage & Availability Subject to Market Fluctuation