



MADISON'S BISTRO

TRUFFLES *Catering*

Lunch Menu

Large Salads and Soups

Served with rolls and butter

Soup de jour

Cup **3.95**
Bowl **4.95**

Cream of Potato & Leek Soup

Potatoes, Leeks, Carrots, Cream and
Parmesan Cheese

Cup **3.95**
Bowl **4.95**

2 Mini Crab Cake Sandwiches & Soup **9.95**

Crab Cake on Homemade Brioche Roll, Citrus Aioli

Madison's House **7.50**

Mixed greens, black and green olives, tomatoes,
Pepperoncinis, feta cheese, red onion,
Greek red wine vinaigrette

With spanakopita **8.95**

Classic Caesar **7.95**

Tender romaine hearts, parmesan cheese, croutons,
Our traditional Caesar dressing

Spinach **8.95**

Goat cheese, caramelized walnuts & pears,
Red onions, honey-vanilla vinaigrette

The Chopped **8.50**

Chopped mixed greens, scallions, stilton blue
Cheese crumbles, bacon, tomatoes, hard cooked
Eggs, creamy stilton bleu cheese dressing

Entrées

Served with rolls and butter

Salad Sampler **8.95**

Choice of three: chicken or tuna salad,
Broccoli-raisin, dill potato, fresh fruit or
Pasta of the day

Pappas Greek **8.95**

Mixed greens, black and green olives, tomatoes,
Pepperoncinis, feta cheese, red onions, Greek red
Wine vinaigrette, served on a bed of dill potato salad

Chicken Caesar **11.50**

Marinated & grilled 6oz chicken breast,
Tender romaine hearts, parmesan cheese,
Our traditional Caesar dressing

Salmon Salad **12.95**

Grilled Salmon Spinach, caramelized walnuts & pears,
Red onions, honey-vanilla vinaigrette

Quiche of the Day **7.95**

Served with fresh fruit

Eggplant Pomodoro **8.95**

Hand breaded eggplant, fried golden,
Fresh Mozzarella, beef steak tomatoes,
Garlic-parsley linguine, Pomodoro sauce

Greek Meatballs and Pasta **8.95**

Greek meatballs, burned butter and egg pappardelle,
Shredded Mediterranean cheese blend

Julienne Salad **9.50**

Mixed Greens, with Julienne Turkey, Ham, Swiss,
Cheddar, hard cooked egg, Ranch Dressing

20% gratuity added for parties 6 or more

Madisonsbistro.com

Ask about our private dining rooms

Complete social and corporate caterer

Free-range chicken and organic eggs from
Ed Hill Farms, Xenia OH

Seasonal vegetables from
Brickel Creek Organic Farms, Jamestown, OH

All oils used contain zero grams of trans fat

Sandwiches

Truffles Croissant 8.95

Chicken salad or tuna salad, lettuce, tomatoes

Reuben 8.95

Corned beef or roasted turkey, swiss cheese, sauerkraut and thousand island on marble rye

Gyro 7.50

Traditional Gyro meat, tomatoes, red onions, Tatziki sauce, feta, oil & vinegar on pita bread

Veggie Gyro 6.95

Hummus spread, topped with Madison's House Salad, On pita bread

Prime Rib Sandwich 8.95

Shaved prime rib, caramelized onions, provolone Cheese, served on a toasted Italian baguette

The Club Grinder 7.95

Roasted turkey, crisp Applewood smoked bacon, Chopped lettuce, diced tomatoes, provolone cheese, Mayonnaise on an Italian baguette

Tuna Melt 8.50

Tuna salad, provolone cheese, chopped lettuce, Diced tomatoes, banana peppers on an Italian baguette

Vegetarian 8.75

Provolone, cheddar & swiss cheese, lettuce, Tomatoes, sprouts, red onions, banana peppers, Mayonnaise, guacamole, Greek red wine vinaigrette, On multi-grain bread

Pan Seared Blackened Tilapia 9.50

Fresh mango salsa, cilantro aioli, lettuce on a Brioche roll

Grilled Chicken Breast 8.50

Marinated & grilled chicken, lettuce, tomato, on a toasted brioche roll

BLT & E 8.95

Applewood smoked bacon, sliced hard cooked egg, Lettuce, tomato and mayo on toast multi-grain

Portabella 8.75

Marinated & grilled portabella, spinach, Fresh mozzarella, roasted red peppers, Garlic aioli on tomato-basil focaccia

Croque-Madame 8.25

Grilled Virginia ham, Gruyere cheese, béchamel Cream sauce, Dijon mustard on grilled sourdough Bread



Madison's Burgers

Grilled 8 oz Angus Beef, lettuce, tomato, Onions and pickles on a toasted Brioche roll, Steak Fries

The Madison Burger 7.95

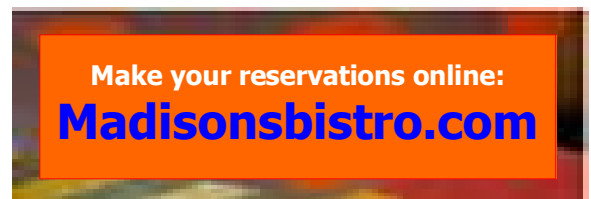
Grilled Angus beef, lettuce, tomato, Choice of Swiss, cheddar, or provolone

Bleu Burger or White Burger 8.50

Bleu cheese or feta cheese

All sandwiches served with choice of:

- Steak Fries
- Fruit
- Dill Potato Salad
- Broccoli-raisin Salad
- Pasta Salad of the Day
- Sweet Potato Fries add \$1.50
- Saratoga Chips add \$1.50
- Onion Straws add \$1.50



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Reserve Your Table Now at Madisons Bistro!

Chefs: Chris Coherd, Chris Campbell, David Weaver, Brandon Blaquiere
Manager: Sandy Rosholt

*The Surgeon General warns that consuming raw or under cooked foods may cause food borne illness.
Please inform your server of any food related allergies, not all ingredients may be listed.*

Please refrain from using your cellular phones in the dining rooms. You are welcome to use your phone in the entry way. Thank you for your cooperation.