

Madison's

IN-ROOM DINING MENU

Call ext. 2525 from your guestroom phone to place your order.
\$15 delivery fee added to all orders. 20% gratuity and 6.75% tax will be charged to your account.

breakfast

7 - 10 am Daily

BREAKFAST PARFAIT | 18
Housemade Yogurt, Granola
Fresh Fruit Salad, Local Honey

MADISON'S CEREAL | 14
Housemade Granola
Whole or Skim Milk

BAKERY BASKET | 20
Chefs Selections of Seasonal Mini Muffins
Assorted Danish & Pain au Chocolat

FARM EGG BREAKFAST* | 22
Two Eggs Any Style, Cheddar Grits
Benton's Country Bacon, Choice of
Toasted Sour Wheat or Country White

**THREE BUTTERMILK PANCAKES OR
THICK-CUT FRENCH TOAST | 22**
Maple Syrup, Whipped Butter



dessert

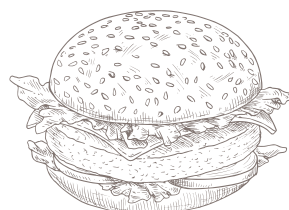
10 am - 10 pm Daily

LEMON MERINGUE PIE | 18
Raspberry Coulis

CARAMELIZED BANANA PUDDING | 18
'Nilla Wafers, Whipped Cream

lunch & dinner

10 am - 10 pm Daily



PIMENTO CHEESE | 14
Spicy Buttermilk Crackers

SMOKED MOUNTAIN TROUT DIP | 14
Grilled Housemade Flatbread

SELECTION OF ARTISAN CHEESES | 24
Breads, Crackers, Accompaniments

**SELECTION OF ARTISAN
CHARCUTERIE & CHEESES | 32**
Breads, Crackers, Accompaniments

SEASONAL SALAD | 16
Lettuce, Marinated Garden Vegetables
Housemade Apple Cider Vinaigrette
Ranch or Clemson Blue Cheese Dressing

RUSTIC CAESAR SALAD | 18
Capers, White Anchovies, Crispy Bread, Parmesan

MADISON'S CHICKEN SALAD | 22
Celery, Pecans, Sun-Dried Cherries, Fresh Arugula

CRISPY FRIED CHICKEN TENDERS | 18
Crispy Hand-Breaded Tenders, Served with Fries

**PROVIDENCE FARM WAGYU BEEF
SMASH BURGER | 23**
Hoop Cheddar, Lettuce, Tomato
Caramelized Onions, Garlic Aioli
Bread & Butter Pickles, Toasted Brioche Bun

CRISPY BUFFALO CHICKEN SANDWICH | 23
Lettuce, Tomato, Shaved Red Onion
Benton's Bacon, Blue Cheese Sauce
Cholula Lime Buffalo, Brioche Bun

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

CHRIS HUERTA
Executive Chef

Chris Huerta

JOHN BOWLES
Executive Sous Chef

John Bowles

LAUREN G. BLAND
Executive Pastry Chef

Lauren G. Bland

Madison's supports local farmers & uses sustainable ingredients, many of them grown organically in our gardens and greenhouse.

