



MADISON MORNINGS

(SERVED WITH WHITE OR WHEAT TOAST)

Breakfast Bistro Bowl 30

Nutmeg-infused oatmeal breakfast bowl with butter, milk, crunchy granola, and a melody of seasonal berries.

Signature Landis Plate 63

Savor a flavor explosion with charred steak, fluffy eggs, crispy pumpkin fritters, and a spicy chakalaka kick—all rolled into one unforgettable breakfast classic.

Fry Chicken Chop Mix 35

Crispy Fried Gizzards, Necks & Livers seasoned to perfection.

Smoked Bacon Deviled Eggs 26

Smoked bacon deviled eggs with chives, smoked paprika and sun-dried tomato pesto.

Jerk Pork Sliders 42

Bake & Jerk pork sliders with garlic & pepper sauce mayo, and caramelized onion chutney.

Breakfast Fruit Bowl 32

A vibrant mix of Oranges, Apples, Grapes, Melon, & Cantaloupe.

Kellogg's Cereal Bowl 12

Choice of Kellogg's favorites - Apple Jacks, Corn Pops, Corn Flakes, Frosted Flakes, Fruit Loops or Raisin Bran. (Raisin Bran +\$3)

Pancake Stack 18

Three fluffy pancakes topped with butter & syrup. Available toppings (Chocolate Chip, Blueberry, Strawberry +5).

French Toast 18

Fluffy French Toast served with powdered sugar and warm syrup.

Omelette 18

Fluffy eggs whipped to perfection. Add your favorite fillings. (cheddar cheese, onions, jalapeño, bell peppers, mushrooms, tomatoes, sausage, bacon) +4 each

BREAKY BUILDER

Eggs My Way 15

Prepared just how you like them - scrambled, fried, poached, or sunny side up.

Charred Sausages 18

Boldly charred sausage with a smoky, savory finish.

Charred Bacon 18

Crispy bacon glazed with brown sugar and maple goodness.

Mixed Market Fritters 15

Market-fresh fish fritters served golden and delicious.

Bajan Bakes 15

Golden-Fried Bajan Bakes served warm and fluffy topped with powdered sugar.

Pumpkin Waffle 15

Golden-Fried pumpkin waffle delightfully infused w/ warm hints of cinnamon & nutmeg, finished with a dusting of powdered sugar and a luscious drizzle of ginger & maple syrup.


Chakalaka 15

A bold South African relish blending baked beans, onions, and a colorful trio of red, yellow, and green bell peppers - bursting with vibrant flavor and a zesty kick.

WITH LOVE

Madison Landis Bistro

ALL PRICES ARE IN BARBADOS DOLLARS AND ARE INCLUSIVE OF 17.5% GOVERNMENT VAT. A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. A 2.5% GRATUITY WILL APPLY FOR PARTIES OF 6 GUESTS AND OVER. WE ACCEPT VISA, MASTERCARD, DISCOVER & AMERICAN EXPRESS.





APPERTIZER ALLEY

Market Mixed Fish Fritters 34
Scotch Bonnet & lime aioli, smoky sweet pickle pineapple.

Fry Chicken Chop Mix 35
Gizzards, necks & livers.

Skillet Shrimp & Grits 45
Pan seared shrimp & herbs over Cheddar infused grits.
(Available in main course size)

Crispy Green Tomatoes 32
w/Garden pesto & tamarind sauce.

Smoked Bacon Devil Eggs 26
Chives, smoked paprika sun-dried tomato pesto.

Bake & Jerk Pork Sliders 42
Garlic & pepper sauce mayo, Caramelized onion chutney.

GARDEN, GREENS & STEAMY DREAMS

Market Salad 32
Mixed greens, tropical fruit, market salad features, mixed seeds.

Ground Provision Salad 33
Roasted corn, mixed herbs, sun-dried tomatoes.

Zesty Fruit Salad 40
Pink grapefruit, apples, grapes, cantaloupe, watermelon, blue berries, black berries, strawberries with a dash of lime with infused honey and mint


Shrimp & Ground Provision Salad 42
Shrimp, Roasted corn, mixed herbs, sun-dried tomatoes.

Madison Chicken Soup 45
Mom & Pops soup base, marinated boneless chicken pieces, slow cooked root veg, spiced okra pieces & petite dumplings.

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MAINLAND FEATURES

Chicken & Pumpkin Waffle 67

Crispy Boneless Chicken, spiced parmesan pumpkin waffle, foraged greens, garlic & pepper sauce aioli & gingered maple syrup

Grilled Catch & Cou Cou 69

Seasoned fresh catch, Chef's provision choice cou cou, chunky tomato basil sauce, cucumber & caper vierge.

Shrimp & Grits 90

Pan seared shrimp & herbs over cheddar infused grits.

Ribs & Grits 90

Double Cooked Pork Ribs w/ house sauce, garlic & cheddar grits, fresh tropical salsa.

Bacon Meatloaf Kebabs 65

topped w/Béchamel & Tomato sauce, served with smoky ginger greens & parmesan fries.

Spiced Sweet Potato Cassolette 54

w/ root veg, greens & Lentil Ragu.

Charred Black Belly Lamb Burger 65

Poppy seed brioche w/ roasted garlic & pepper sauce aioli, Smoky pickle pineapple, Madison features, caramelized onions.


House Crispy Chicken Sandwich 65

Poppy seed brioche w/ Crispy boneless thighs, pesto & passionfruit mayo, pepper jack, greens, tomatoes, pickles, pepperoni, w/fries.

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STINGY SIDES

Chef's Provision Cou Cou 25

Madison Side Salad 20

Garlic & Cheddar Grits 25

Roasted Root Veg 25

Smoky Ginger Greens 20

Provision Fries 20
(+ Parmesan 10 + Truffle 15)

Herbed, Roasted Corn Mac & Cheese 28

Lentil Ragu 28

Chakalaka 15

DESSERTS

Traditional Bread Pudding 33
w/ raisins & white cream rum sauce.

Neapolitan Banana Split Sundae 35
w/ vanilla, strawberry & chocolate ice cream.


Cranberry Cake 33

Ice Cream 20

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BAR MENU

MADISON SIGNATURES

Heavens To Betsy! 28

Gin, elderflower, orange juice, lime juice, muddled basil, Tonic water.

I Swear! 30

Mezcal, Dry Vermouth, Salted Sorrel & Burnt Rosemary Syrup, Prosecco.

Preaching to the Choir! 25

Watermelon Juice, Jalapeno, Organic Honey, Fresh Lime Juice, Clayton's Kola, Tonic, Mountgay Black Barrel

Oh My Stars! 25

Jasmine Tea, Aqua Faba, Honey, Lemon, Vodka, Burnt Chinese 5 Spice.

Madison Fashions! 25

Bay Leaf Syrup, Angostura & Chocolate Bitters, Coconut Water Ice Block, Spirit of Choice.


Jesus Christ-es! 25

Pink Guava Puree, Fresh Lime Juice, White Sugar Syrup, Mountgay Black Barrel Rum

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CLASSICS

Cosmopolitan 22

Premium French Vodka balanced with the sweet citrus of cranberry and citrus liqueur.

Margarita (Blended or Shaken) 25

11 Month Aged Tequila & Citrus Liqueur complemented with Fresh Squeezed lime Juice.

Daiquiri (Blended or Shaken) 20

Unaged Rum accompanied by White Sugar Syrup and fresh squeezed Lime Juice.

Mojito 22

Garden Fresh Mint, Refreshing Citrus and Unaged Rum danced with Sugar syrup and Carbonated water.

Pina Colada 20

Tropical Ripe Pineapple and Gourmet Coconut Cream allow Unaged Rum to express itself.

Rum Punch 20

A canvas of Barbadian rum is touched with Fresh Lime Juice, White Sugar Syrup and Aromatic Bitters with an accent of zested imported Nutmeg.

Negroni 22

A symphony of Sweet vermouth, Campari and New Age Gin perfumed with Grade A Orange peel.

Espresso Martini 25

The Depth and Complexity of Ristretto meshed with flavourful Mexican Coffee Liqueur and Premium French Vodka.

Your Sour! 25

Choose your base: Amaretto, Whiskey, Vodka, Rum, Cognac or Tequila.

Choose your Syrup: White Sugar, Toasted Cinnamon, Bayleaf or Chilli and $\frac{1}{4}$ Black Pepper Corn

Staple: Fresh Squeezed Lime Juice

Dark n' Stormy! 22

The Captivating appeal of Barbadian Rum is paired with Aromatic Bitters and Fresh Lime while Gingerbeer brings the heat.


Long Island Ice Tea 25

The unaged spirits of the shelf have taken centre stage. Elements of citrus are added backed by a splash of Coca-Cola. Not for the faint of heart, only the brave will try!

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CLASSICS

WHISKEY

Monkey Shoulder - \$20

BOURBON

Makers Mark - \$25

Jack Daniels Tennessee Honey \$25

COGNAC

Hennessy VS - \$25

Hennessy VSOP - \$40

Remy Martin 1738 - \$35

TEQUILA

Jose Cuervo - \$20

Herradura - \$25

MEZCAL

El Recuerdo Mezcal de Oaxaca Abocado - \$25

LIQUEURS

Pear Liqueur - \$20

Peach Schnapps - \$15

Triple Sec - \$10

Amaretto - \$15

Elderflower - \$12

Campari - \$12

Limoncello - \$16

Cointreau - \$18

BEER

Banks - \$10

Deputy - \$8


Dos Equis - \$10

Guinness Smooth - \$12

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BEVERAGES

WATER

- San Pelegrino* - \$20
- Acqua Pana* - \$20
- Coconut Water (Glass)* - \$12

SODAS

- Coke* - \$8
- Diet Coke* - \$8
- Sprite* - \$8
- Soda Water* - \$8
- Fever Tree Tonic Water* - \$12
- Canada Dry Gingerale* - \$8
- Gingerbeer* - \$8
- Pineapple Frutee* - \$8
- Pear Frutee* - \$8
- Red Frutee* - \$8

JUICES

- Orange* - \$10
- Cranberry* - \$10
- Pineapple* - \$10
- Golden Apple* - \$12
- Cucumber & Ginger* - \$12


HOT BAR

- Assorted Tea Selection*- \$12
- Single Espresso*- \$10
- Double Espresso*-\$12
- Hot Chocolate* - \$10
- Americano*-\$10
- Cappuccino*-\$13
- Latte*-\$13
- Bajan Coffee*- \$20
- Scottish Coffee*-\$28

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WINE LIST

SPARKLING WINE

Santa Margherita Brut Valdobbiadene Prosecco Superiore D.O.C.G. - \$24 ¼ Carafe/\$94 Bottle

ROSÉ

Whispering Angel A.C Cotès de Provence - \$25 ¼ Carafe/\$100 Bottle

Lamberti Pinot Grigio Blush D.O.C. Venezia - \$15 ¼ Carafe/\$60 Bottle

WHITE

La Marenca Moscato d'Asti DOCG - \$18 ¼ Carafe/\$68 Bottle

Flagstone Noon Gun Chenin Sauvignon Blanc - Viognier - \$17 ¼ Carafe/\$68 Bottle

Errazuriz Estate Reserva Chardonnay - \$14 ¼ Carafe/\$54 Bottle

Cupcake Vineyards Riesling - \$16 ¼ Carafe/\$64 Bottle

Barone Fini Pinot Grigio Valdadige DOC - \$18 ¼ Carafe/\$70 Bottle

Babich Black Label Marlborough Sauvignon Blanc - \$20 ¼ Carafe/\$80 Bottle

RED

Vina Maipo - \$15 ¼ Carafe/\$60 Bottle

Elusive California Pinot Noir - \$20 ¼ Carafe/\$80 Bottle

Catena High Mountain Vines Malbec - \$20 ¼ Carafe/\$80 Bottle

Bogle California Merlot - \$20 ¼ Carafe/\$80 Bottle

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