



Fine, relaxed dining

Menu



216 Madison

Jefferson City, Missouri 65101

573.634.2988

info@madisonscafe.com www.madisonscafe.com www.madisonscafe.com/club
www.facebook.com/madisonscafejc www.twitter.com/madisonsjcmo Mon-Thurs: 11-9, Fri: 11-10, Sat: 4:30-10

A Jefferson City Tradition Since 1982

~ please alert your server to any allergies, or special dietary needs ~



Appetizers

we encourage sharing

| | | |
|---|----|----|
| Mussels Milano | 12 | 🍷 |
| steamed New England mussels, garlic, olive oil, herbs, white wine, ginger | | |
| Stuffed Mushrooms | 10 | |
| baked mushroom caps, crab meat, Italian bread crumbs, Swiss cheese | | |
| Calamari | 11 | 🍷 |
| lightly floured calamari rings, flash fried red peppers, fresh spinach, chipotle raspberry coulis | | |
| Bruschetta | 9 | 🍷❤ |
| toasted sourdough bread, garlic infused olive oil, fresh basil, diced tomatoes, parmigiana | | |
| Zucchini Sticks | 9 | ❤ |
| lightly breaded fried zucchini sticks, with ranch dressing | | |
| Chicken Tenders | 8 | |

| | | |
|--|----|---|
| Mad' Crab Stack | 12 | 🍷 |
| avocado, pico de gallo, artichoke hearts, red peppers, lump crab meat, basil pesto, our sweet red wine vinaigrette | | |
| Angry Shrimp | 12 | 🍷 |
| six jumbo shrimp, Cajun batter fried, tangy chipotle raspberry coulis | | |
| Toasted Ravioli | 8 | |
| Bolognese (meat) sauce | | |
| Eggplant Parmigiano | 9 | |
| Eggplant, Bolognese (meat) sauce, melted provolone, parmigiana | | |
| Chicken Wings | 9 | |
| wings spiced in our Louisiana hot sauce and butter, choice of dipping sauces | | |
| Potato Skins | 8 | |
| with cheddar cheese, real bacon bits, sour cream | | |

Salads

▣ *if you wish your dressing on the side, please just tell your server* ▣

| | | | | |
|---|-------------------|-------------------|----------------|----|
| House | <i>Mini</i> 3.65 | <i>Small</i> 5.95 | <i>Large</i> 8 | 🍷❤ |
| romaine and iceberg lettuces, artichoke hearts, red onions, red wine vinaigrette, parmigiana | | | | |
| Combination | <i>Mini</i> 3.65 | <i>Small</i> 5.95 | <i>Large</i> 8 | 🍷❤ |
| iceberg lettuce, red onions, shredded provolone, Creamy Italian dressing | | | | |
| Caesar* | <i>Small</i> 5.95 | <i>Large</i> 8 | 🍷 | |
| romaine lettuce, croutons, Caesar Dressing; <i>with Chicken + 1.50</i> | | | | |
| Grilled Chilled Salmon | | | 12 | |
| 4 ounces of grilled, chilled tender pieces of Norwegian salmon, romaine, sliced tomatoes, onion, parmigiana, red wine vinaigrette | | | | |
| Grilled Chilled Chicken | | | 11 | 🍷 |
| grilled, chilled sliced breast of chicken, romaine, sliced tomatoes, onion; parmigiana, red wine vinaigrette | | | | |
| Caprese <i>(seasonal)</i> | | | 10 | 🍷 |
| slices of locally grown tomatoes, sweet basil, Mozzarella di Bufala imported from Italy, drizzled in our balsamic vinegar reduction | | | | |
| ♦ <i>Only available when tomatoes are in season and provided by our local grower</i> | | | | |

| | | | | |
|---|------------------|-------------------|----|----|
| Candied Pecan and Cranberry Salad | <i>Small</i> 7.5 | <i>Large</i> 9.75 | 🍷❤ | |
| mixed greens, candied pecans, sundried cranberries, gorgonzola, parmigiana, balsamic vinaigrette | | | | |
| Combination Supreme 🍷 | <i>Small</i> 8 | <i>Large</i> 11 | 🍷 | |
| our Combination Salad, with slices of ham and succulent baby shrimp | | | | |
| Santa Fe Chicken Salad | | | 11 | 🍷 |
| grilled mesquite chicken, romaine, cheddar cheese, diced tomatoes, red & blue tortilla chips, our salsa dressing | | | | |
| Hearts of Palm | | | 10 | 🍷❤ |
| hearts of palm, artichoke hearts, red and green peppers, tomatoes, red onions, our red wine vinaigrette, parmigiana | | | | |
| Madison's™ Spinach Salad <i>(seasonal)</i> | | | 9 | 🍷❤ |
| slices of locally grown tomatoes, baby spinach leaves, red onions, gorgonzola, sweet red wine vinaigrette, parmigiana | | | | |
| ♦ <i>Only available when tomatoes are in season and provided by our local grower</i> | | | | |

Soups

Available lunch and dinner

| | | | | | |
|--|-----------------|------------------|---|---|-----|
| Seafood Bisque | Cup 4.5 | Bowl 7.25 | 🍷 | Bowl of Seafood Bisque With Salad | 10 |
| chicken stock base with fresh tomatoes, clams, baby shrimp, Norwegian cod, mushrooms | | | | (your choice of our House or Combination Salad) | |
| Clam Bisque | Cup 3.95 | Bowl 6.5 | 🍷 | Bowl of Clam Bisque With Salad | 9.5 |
| clams, mushrooms, in a light cream sauce, garlic | | | | (your choice of our House or Combination Salad) | |

Available Lunch only

| | | | | |
|------------------------|----------------|---------------|---|------|
| Soup of the Day | Cup 3.5 | Bowl 5 | Unlimited Soup of the Day/Salad | 7.95 |
| | | | (your choice of House or Combination Salad) | |

🍷 **Signature Dish** ❤ **Vegetarian** *(meatless)*

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

Sandwiches all sandwiches include French Fries ♥

| | |
|---|--------|
| Madison's™ B & G Burger* | 11 |
| 9 ounces of choice ground beef charbroiled, bacon, melted gorgonzola | |
| I.B. Burger* | 10 |
| 9 ounces of choice ground beef grilled to your choice | |
| Smothered Burger* ♥ (The Un-Wich) | 9.95 ☺ |
| 9 ounces of choice ground beef grilled, sautéed onions, mushrooms, melted provol cheeses – no bun, no fries | |
| Meatball | 9 |
| large house-made meatballs, Bolognese (meat) sauce, parmigiana | |
| The Missouri Club | 12 ☺ |
| ham, turkey, bacon, Swiss cheese, American cheese, tomato, lettuce, mayonnaise, on toasted sourdough bread | |

| | |
|--|---------|
| Grilled Portobello | 10 ☺♥ |
| grilled Portobello mushrooms, sautéed red onions, green and red peppers, melted provol, open-faced with diced tomatoes | |
| "The Burnt"* | 14.95 ☺ |
| butterflied 8 oz. filet mignon, sautéed mushrooms, onions, melted provol | |
| Cajun Chicken | 10.75 ☺ |
| boneless breast of chicken in Cajun seasonings, sautéed onions, green and red peppers, melted provol | |
| Grilled Salsiccia | 9.95 |
| grilled salsiccia links, melted provol and Bolognese, open-faced | |
| French Dip | 8.75 |
| thinly sliced round of roast beef with au jus | |
| Beer Battered Cod | 9.25 |
| fried beer battered cod fillets, tartar sauce; choice of French Fries or fresh fruit | |

Sides:

French Fries 1.99 Italian Fries 3.99 Onion Rings 3.99 Fresh Fruit 4.25 Cheeses: American, Swiss, Provol, Pepper, Gorgonzola, Cheddar .50

Pasta

Note: We offer Side orders for most pastas. Prices shown are full orders. Please tell your server if you wish a side order. (Exception to side orders: Toasted Ravioli, Lasagna) We do not offer "half" orders.

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|---|---------|
| Chicken Jalapeno Pasta | 14.50 ☺ |
| linguine, jalapeno cream sauce, red peppers, mushrooms, spicy grilled chicken breast | |
| Pasta with Broccoli | 14.25 ♥ |
| seashell shaped noodles, rich cream sauce, mushrooms, broccoli, light marinara (meatless) sauce | |
| Cannelloni | 10.5 |
| long, thin tubular noodles stuffed with beef; Bolognese (meat) sauce, rich cream sauce, parmigiana <i>Also available in all white béchamel sauce, mushrooms</i> 10.95 | |
| Spaghetti | 9.95 |
| thin noodles, Bolognese (meat) sauce or our Marinara (meatless) sauce, parmigiana <i>With meat balls 11.95</i> | |
| Manicotti | 10.5 |
| long, thin tubular noodles stuffed with ricotta cheese, Bolognese (meat) sauce, rich cream sauce, parmigiana | |
| Lasagna | 11.25 ☺ |
| our classic, signature four layer lasagna topped with our rich cream sauce | |
| Rigatoni Carbonara | 14.5 ☺ |
| rigatoni noodles, in a rich cream sauce, bacon, butter, salt, pepper, parmigiana, a fresh egg | |

SEAFOOD PASTA

| | |
|---|---------|
| Tutta Mare | 15.75 |
| thin flat noodles, variety of seafood, in your choice of red or white sauce | |
| Linguine with Clams | 14.5 |
| classic northern Italian linguine noodles in our béchamel sauce, ocean clams, garlic, butter | |
| Lobster Ravioli | 15.95 |
| ravioli noodles stuffed with chunks of lobster, shrimp, scallops, in a light saffron infused cream sauce | |
| Linguine Julia | 15.75 ☺ |
| jumbo shrimp and scallops sautéed in a rich cream sauce, white wine, fresh garlic, on a bed of linguine noodles | |
| Gamberetti | 15.75 ☺ |
| linguine noodles, a rich cream sauce, baby shrimp, large shrimp, fresh chopped celery, topped with roasted bread crumbs | |

| | |
|--|---------|
| Wild Mushroom and Veal Stuffed Ravioli | 12.25 ☺ |
| a simple brown butter sauce, fresh sweet basil, pine nuts, shaved Fontinella cheese | |
| Tortellini | 14.95 ☺ |
| doughnut shaped pasta stuffed with prosciutto ham, beef, rich cream sauce, mushrooms, peas | |
| Mostaccioli | 9.95 |
| short tubular noodles smothered in our Bolognese (meat) sauce, parmigiana | |
| Baked Mostaccioli | 14.25 ☺ |
| baked with fresh provol and parmigiana | |
| Cavatelli | 14.25 ☺ |
| seashell shaped noodles, in a rich cream sauce, parmigiana, fresh garlic | |
| Fettuccine Alfredo | 14.5 |
| thin flat noodles, cream, butter, freshly grated parmigiana ; <i>With chicken + 1.50 With baby shrimp + 2.00</i> | |
| Linguine with Livers | 14.5 ☺ |
| linguine noodles, cream sauce, mushrooms, sautéed chicken livers, parmigiana | |

LIGHT FARE PASTA

| | |
|---|--------|
| Aglia Et Olio | 8.95 ♥ |
| spaghetti, extra virgin olive oil, fresh garlic, butter, diced tomatoes, crushed red pepper, salt and pepper, parmigiana. <i>With baby shrimp + 1.50</i> | |
| Pasta Sydney | 14 ☺ |
| linguine noodles, fresh asparagus, and tender chicken breast tossed, extra virgin olive oil, white wine, mushrooms, parmigiana, garlic butter | |
| Julie's Zesty Bowtie Pasta | 14.5 ☺ |
| yellow squash, zucchini, asparagus, red onions, mushrooms, red peppers, tender pieces of chicken sautéed in olive oil, fresh garlic, crushed red pepper, bowtie noodles, parmigiana | |
| Capellini Patricia | 13 ☺♥ |
| Capellini noodles, light olive oil and garlic sauce, fresh herbs, sun-dried tomatoes, pine nuts, yellow and green squash, parmigiana | |

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

Piccoli Piatti

available after 5 pm



• Prime Beef Hot Lava Rock* 17
skewered marinated filet mignon with romesco, smoked sea salt, red pepper aioli, with scratch-made giardiniera, table cooking
▪ Limited number available each evening

Lobster Mac' N Cheese 14
lobster meat, with five cheeses blended perfectly with cavatelli topped with browned seasoned bread crumbs

Shrimp Cocktail 10
with cocktail sauce and lemon

Filet Mignon Sliders* 14
three pan-seared filet mignon sliders, lettuce, onion, pickle with fresh waffle cut potato chips

Dinner Entrées *steaks, seafood, and more...* available after 5 pm

All dinner Entrees are served with your choice of our House, Combination, or Caesar salad.
Each steak and chicken dish is accompanied by choice of a side of cavatelli or sautéed squash medley unless otherwise noted •

Filet Mignon* 30
8 ounce center hand-cut filet mignon charbroiled, house garlic steak butter

• Ribeye* 29
12 ounce choice ribeye, hand-cut, grilled; asparagus; mashed potatoes

Charbroiled Prime Rib* 26
16-18 ounce hand-cut choice lip-on prime rib charbroiled, house garlic steak butter

Top Sirloin* 18
10 ounce top sirloin grilled, house garlic steak butter

New York Style Filet* 35
8 ounce center hand-cut filet mignon charbroiled to your choice, topped with chunked crab meat, melted gorgonzola cheese, on a caramelized onion veal reduction sauce

Beef Vernaise* 35
8 ounce filet mignon surrounded with gulf shrimp in a white wine, lemon and butter sauce, provol cheese, broccoli, garlic

Beef Bordelaise* 31
8 ounce center hand cut filet mignon, charbroiled, in our bordelaise red wine sauce, mushrooms

Beef Mudega* 31
8 ounce center hand-cut filet mignon, charbroiled, in our piccata sauce, provol, fresh mushrooms, prosciutto ham

Beef Sotto Fiuma* 31
8 ounce center hand cut filet mignon, charbroiled, in our piccata sauce, fresh mushrooms and fresh cracked black pepper

Cioppino 29
seafood stew of mussels, cod, scallops, squid, ocean clams, large shrimp, King Crab Legs in a rich broth, fresh tomatoes, onions, salt, pepper, garlic butter, oregano, basil, crushed red pepper, accompanied by olive oil grilled sourdough bread points

Shrimp Katherine 17.95
large gulf shrimp sautéed scampi style, in a light garlic rich cream sauce with toasted crostini

Bone-In Pork Rib Chop 16
10 ounce bone-in pork rib chop, pan seared, finished in the oven, mashed potatoes, asparagus

Chicken Agee 17.25
boneless breast of chicken, lightly breaded, sautéed, in our piccata sauce, provol cheese, prosciutto ham, fresh sliced mushrooms, broccoli, sprinkled with a dash of crushed red pepper prefer charbroiled with no panko breading, please just tell your server

Chicken Oreganato 17.25
boneless breast of chicken lightly breaded, in our marsala red wine sauce, fresh mushrooms, green pepper, a touch of oregano
 prefer charbroiled with no panko breading, please just tell your server

Chicken Marsala 17.25
boneless breast of chicken, lightly breaded, sautéed, served in our marsala red wine sauce, topped with fresh mushrooms
 prefer charbroiled with no panko breading, please just tell your server

• Chateaubriand for Two* 64
classic dish for two... 26-28 ounces of prime beef tenderloin, charbroiled; fresh vegetables, choice of any two pasta sides *Carved tableside*

~ Steaks ordered cooked beyond 'Medium' will not be guaranteed. ~

~ A seafood Dinner Special is offered each evening. ~

Desserts

Chocolate Madness Cake 8.9
decadent, drizzled in chocolate syrup, whipped cream..... *meant for two*

Bread Pudding with whiskey sauce 7 a la mode 8.25

Gluten-Free Chocolate Lava Cake 5.75
combines elements of a flourless chocolate cake and a soufflé, with chocolate 'lava'

New York Style Cheesecake 6.25

Carrot Cake 6

Madison's Crumbly Biscotti 2
with pecans and walnuts, sprinkled with sugar and cinnamon

Crème Brûlée 9
a silky, indulgently rich baked custard, strawberries, blackberries, finished with a blow-torch for its signature caramelized crust

Belgian Dark Chocolate Gelato 5

Sea Salt Caramel Gelato 5

Raspberry Sorbetto 4 (dairy free)

French Vanilla Ice Cream 4

Chocolate Chip, Oatmeal Raisin or

Snickerdoodle Cookie 2

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

Premium House Wines



| <i>Red</i> | \$/Glass | \$/Bottle | <i>White</i> | \$/Glass | \$/Bottle |
|--|----------|-----------|---|----------|-----------|
| Cabernet Sauvignon, "Estate" <i>Alexander Valley</i> | 9 | 34 | Chardonnay, "Napa" <i>Kendall Jackson</i> | 9 | 40 |
| Cabernet Sauvignon, "Sonoma" <i>Louis Martini</i> | 8.25 | 32 | Chardonnay, "California" <i>A by Acacia</i> | 8 | 34 |
| Chianti Classico, "DOCG" <i>Castello Gabbiano</i> | 8 | 32 | Chardonnay, "Sonoma" <i>Frei Brothers</i> | 9 | 38 |
| Merlot, "Organic-Mendocino" <i>Bonterra</i> | 8 | 29 | Sauvignon Blanc, "Vintner's Collection" <i>Sterling</i> | 8 | 28 |
| Merlot, "California" <i>Red Rock Winery</i> | 8 | 28 | Pinot Gris, "Oregon" <i>King Estate</i> | 8.25 | 32 |
| Pinot Noir, "Josh Cellars" <i>Central Coast</i> | 9 | 38 | Pinot Grigio, "delle Venezie" <i>Ecco Domani</i> | 8 | 26 |
| Pinot Noir, "Sonoma" <i>Decoy by Duckhorn</i> | 8.75 | 38 | Michelsberg Riesling <i>Jacob Demer</i> | 8 | 27 |
| Shiraz, "Limestone Coast" <i>Greg Norman Estates</i> | 8.25 | 32 | Vignoles, "Missouri" <i>Stone Hill</i> | 8 | 26 |
| Shiraz, "Layer Cake" <i>Australia</i> | 8 | 28 | | | |
| Red Zinfandel, "California Red Zin" <i>Cigar Zin</i> | 8 | 32 | <i>Blush</i> | | |
| Meritage, "Ménage à Trois" <i>Folie a Deux</i> | 8 | 30 | White Zinfandel, "California" <i>Beringer</i> | 8 | 26 |
| Concord, "Missouri" <i>Les Bourgeois</i> | 7.5 | 27 | <i>Sparkling</i> | | |
| | | | Champagne, <i>Korbel Brut</i> | Bottle | 35 |

House Wines by the Glass & Carafe

By the Glass 6.75 Half Carafe 10.75 Full Carafe 17.75

Canyon Road

Moscato Chardonnay White Zinfandel Cabernet Sauvignon Merlot

Our extensive CELLARED WINE LIST is available upon request.

Ask for our MARTINI or SPECIALTY SPIRITS Menus.

BEER – DRAFT: 3.50

Miller Lite Bur Oak 'Old 63' Boulevard Wheat

BEER – BOTTLED

3.5 – 6.75

Miller Lite, Bud Light, Budweiser, Bud Lite Lime, Busch Light, Coors Light, Michelob Ultra, Peroni, Blue Moon, Bass Pale Ale, Guinness Stout, Heineken, Amber Bock, Sam Adams Lager, Corona, Stag, Crispin (hard apple cider)

Non Alcoholic: O'Douls Buckler

LAVAZZA PREMIUM COFFEE

Espresso 2.50 Cappuccino 3.25 Latte 3.25 Mocha 3.50
 Caramel 3.50 Americano 3.00 Coffee 1.95
 Double Espresso 4.5
 Decaffeinated - Same pricing

BEVERAGES

Coke, Diet Coke, Sprite, Mr. Pibb,
 Fitz's Root Beer, Lemonade, Fruit Juices, Coffee,
 Hot Cocoa, Fresh Iced Tea, Sweet Tea,
 Raspberry Tea, Various Flavored Hot Teas

~ CHILDREN'S MENU ~



4.95 Each - for children 13 and younger

Mini House or Mini Combination Salad with a six ounce Grilled Chicken Breast

Grilled Chicken Breast with your choice of one side item from below:

▶ *Tomato Slices* ▶ *Cottage Cheese* ▶ *Applesauce* ▶ *Fresh Fruit* ▶ *French Fries*

Chicken Tenders with Fries Kid's Burger with Fries

Toasted Ravioli with Fries Grilled Cheese Sandwich with Fries

Kid's Spaghetti Kid's Maccheroni and Cheese

▪ *Applesauce may be substituted for Fries*

~ GLUTEN FREE ~

For our gluten intolerant guests, we have a separate GLUTEN FREE MENU- please ask for it by name.

Gluten Free Pasta: We carry a rice penne pasta which can be substituted with most of our pasta entrees. ~

~Please request a manager for any information you may need in regards to the sauces which make up our pasta to ensure that they are also free of any wheat or flour derivatives. ~

~We also carry gluten-free crackers in lieu of our locally baked bread.~

Whole Wheat Pasta: We carry a whole wheat penne pasta which can be substituted for most pasta. Be Aware this will change the flavor of the pasta.

Substitutions: There is no substitution for any of our stuffed pastas: *Tortellini, Lobster Ravioli, Toasted Ravioli, Manicotti, Cannelloni*

~ LUNCH SPECIALS ~

In addition to our many lunch menu items, we also offer Lunch Specials which vary daily.
Your server will describe these Specials for you.

~ DINNER SPECIALS ~

A seafood Dinner Special is offered each evening.



We have Braille and large print Menus for our sight impaired guests.

MADISON'S SALAD DRESSINGS FOR SALE

Our House, Creamy Italian and Caesar Salad Dressings are made from scratch and available for purchase.

Please ask your server for details.

Proudly made, bottled and only available and sold at Madison's™, Jefferson City, MD

We know this is a large menu. Please don't let its considerable scope of wonderful choices overwhelm you.

Eat well. Live happy.

Madison's offers fine American, Italian and eclectic cuisine,
in a relaxed, inviting and welcoming atmosphere.

Hand-cut steaks, appetizers, soups, salads, seafood, sandwiches, pasta, desserts, a variety of distinctive and tantalizing signature dishes, extensive Cellared Wine List and hand-crafted cocktails await your enjoyment.

Our menu is continually updated, reflecting local, seasonable availability and original, imaginative fare, while also paying respect and homage to classics - combining both modern-creative and traditional styles of cooking.

We strive to ensure that each visit to Madison's™ is better than your last...where *you* are the center of our attention.

We are proud to be a locally -family -owned, independent business. ~ Located in the heart of historic downtown Jefferson City.

General Information

- Off -premises **Catering** for small groups or up to as many as 300 is one of our specialties.
- We have **two well-appointed private dining rooms**- a perfect setting for your meeting or celebration.
- **Complimentary Projector screen, TV/DVD combo, and podium** are available for your private dining needs.
- **Complimentary WiFi** is available.
- **We cater on Satur-*days***- minimum number required. Call Rob for details.
- **You may have the entire restaurant to yourselves for a very private event on Satur-*days* 11-4**, minimum 75 up to 200. Call Rob for details
 - **Lunch and Dinner Specials** change daily.
 - **Carry out** is always available.
 - **Six Course Food and Wine Pairing Events** are held throughout the year.
 - **Happy Hour** Monday-Thursday in 'The Bar' 4-6 pm.
 - **Tuesday Night is Wine Night**

If there is anything we can do to make your brief stay with us more enjoyable, please let us know.

History

After purchasing and extensive remodeling 216 Madison St., Madison's™ opened its doors in April of 1982.

In the spring of 1983, the neighboring building (214 Madison St.) was purchased and remodeled, increasing the size of Madison's™ to 7200 square feet with seating for approximately 200, lounge seating for 40 and two private dining rooms accommodating small groups or up to 120. A large outdoor patio was completed in 2002.

We have continually updated the aesthetics of the restaurant's interior and exterior: modernizing while respecting and maintaining the buildings' rich history and integrity, with a mixture of warm woods, rich colors and various antiques throughout.

Both 214 and 216 Madison St. have been home to a variety of restaurants since the late 1800's.

We are very proud and humbled by the many honors we have received; remain most thankful to our guests, and; committed to the community through our personal involvement in and our strong support of numerous organizations throughout the Jefferson City area.

We embrace the knowledge that our service has never been limited by the walls of our building or the borders of our property. Since Madison's exists within the context of a larger Jefferson City community, we have always reached out into our city to serve and support those in need.

*Come to Madison's™ to restore your spirit and share the simple pleasures with family and friends...
one delicious bite at a time.*

Madison's Café 216 Madison St. Jefferson City, Missouri 65101 573.634.2988

Mon- Thurs: 11-9, Fri: 11-10, Sat 4:30- 10

Website: www.madisonscafe.com Join our Loyalty Club: www.madisonscafe.com/club
www.facebook.com/madisonscafejc www.twitter.com/madisonscmo

A Jefferson City Tradition since 1982