

STARTERS

CHORIZO FUNDIDO 11

Housemade Chorizo | Jack Cheese | Sea Salt | Lime Chips

LUMPIA 10

Pork Egg Roll | Cabbage | Garlic | Crispy Won Ton | Cabbage

BRUSCHETTA 11

Housemade Lemon Ricotta | Sheltopee Farms Mushrooms
Peas | Shaved Parmesan

GAMBAS AL AJILLO 12

Shrimp | Chorizo | Peas | Parsley | Cilantro | Sherry Vinegar

CRISPY FRIED BRUSSEL SPROUTS 9

Walnuts | Miso Aioli

VEGETABLE GYOZA 10

Housemade Gyoza | Duo of Sauces

TIROPITA 12

Phyllo Wrapped Feta Cheese | Honey Sauce | Sesame | Side Salad

SOUP DU JOUR 6

SALADS

Add Chicken \$5 | Add Shrimp \$7

ENSALADA CUBANO 10

Greens | Grilled Pineapple | Red Onion | Cashews
| Avocado | Citrus Vinaigrette

SOUTHERN FRIED CHICKEN SALAD 12

Greens | Buttermilk Fried Chicken | Tomato | Cuke
Red Onion | Housemade Ranch

BEET SALAD 11

Roasted Beets | Greens | Pepitas | Lebna | Sherry Vinaigrette

SALAD DRESSINGS OFFERED

Balsamic Vinaigrette | Sherry | Citrus Vinaigrette | House Ranch

SANDWICHES

Served with a side | Colcannon Side add \$1

CEMITA 11

Braised Pork Shoulder | Avocado | Chipotle Aioli
Cilantro | Pickled Red Onion | Radish

NO MAYO CHICKEN SALAD 13

Celery | Shallot | Lemon Lavender Vin | Greens | Flax

STREET TACOS 11

Mojo Braised Pork | Onion | Cilantro | Lime

KENTUCKY HOT BROWN 12

Sourdough | Roasted Turkey | Bacon | Tomato | Mornay Sauce

BURGER 13

White American Cheese | Bacon Marmalade
Roasted Garlic | Rosemary Aioli | Greens

FRENCH ONION GRILLED CHEESE 12

Sourdough | Gruyere | Cheddar | American
Carmelized Onions | Sherry | Thyme

FRIED CHICKEN SANDWICH 14

16 Bricks Bread | Ranch Slaw | House Pickles
White American Cheese | Spicy or Not

ENTRÉES

CURRIED CAULIFLOWER 14

Hummus | Pico | Fried Chickpeas

PRAWN LAKSA 18

Coconut Milk | Lemongrass | Noodles

MIDNIGHT PASTA 18

Anchovy | Garlic | Capers | Lemon | Chili Flakes

PAN SEARED MONKFISH 22

Tomatoes | Roasted Garlic | Pancetta | Capers | Herbs

OSSO BUCCO 30

Braised Veal Shank | Veg | Truffled Mash | Braising Jus

COQUILLE ST. JACQUE 25

Scallops | Leeks | Bacon | Oyster Mushrooms
Cream | Herbs | Buttered Panko

GULYAS 22

Paprika and Tomato Braised Beef Tips
Buttered Egg Noodles | Sour Cream | Scallions

SIDES

POMME FRITES 3

French Fried Potatoes | Aioli

COLCANNON 4

Smashed Potato | Bacon | Braised Cabbage

SIDE SALAD 3

Greens | Tomato | Onion | Choice of Dressing

DESSERTS

BANANA AND NUTELLA

EMPANADAS 10

Dulce De Leche

SAUTÉED POUND CAKE 9

Berries | Almond Whipped Cream

BROWNIE A LA MODE \$10

French Vanilla Ice Cream | Caramel



FOLLOW US ON INSTAGRAM



FOLLOW US ON FACEBOOK

© MADISON GALLERY | 715 MADISON AVE. | COVINGTON | KY 41011 | 859-261-7600 | WWW.INSPIRADOV.COM

WARNING: CONSUMPTION OF RAW OR UNDERCOOKED PROTEINS MAY INCREASE YOUR CHANCES OF A FOODBORNE ILLNESS. 1856673

DRINKS

SODA 2

HOUSE-MADE SODA 2.50

Lime | Cherry | Cream Soda

EGG CREAM 3

BEER

Amstel Light 5

Braxton Brewery Storm Cream Ale 6

Braxton Brewery Seasonal 6

Budweiser 3

Bud Light 3

Coors Banquet 3

Corona 6

Crabbie's Ginger Beer 8

Estrella Damm Gluten Free 8

Guinness 8

Kentucky Bourbon Barrel Ale 9

Kentucky Bourbon Barrel Stout 9

König Ludwig 6

MadTree Psychopathy 6

MadTree Lift 6

MadTree Seasonal 6

Mama's Little Yella Pils 6

Miller Lite 3

Miller High Life 4

The Poet Oatmeal Stout 6

Rhinegeist Truth 6

Rhinegeist Cougar 6

Rhinegeist Seasonal 6

Rivertown Roebling 8

Stella Artois 6

COCKTAILS

MAIDS 10

Lime | Cucumber | Mint | Simple Syrup

OLD MAID Farmer's Organic Gin

KENTUCKY MAID Buffalo Trace Bourbon

MEXICAN MAID Camarena Silver Tequila

RUSSIAN MAID Tito's Handmade Vodka

SATURN 11

Farmer's Organic Gin | Lemon Juice

Passion Fruit Syrup | Falernum | Orgeat Syrup

I DON'T KNOW YET 12

Buffalo Trace | Fresh Orange Juice | Passionfruit Puree

Lemon Juice | Cloves | Orange Flower Water

MEXICAN FIRING SQUAD 10

Camarena Silver Tequila | Lime Juice

Grenadine | Angostura Bitters

(ask to kick it up with Jalapeño Syrup)

NEW FASHIONED 12

Woodford Reserve | Brown Sugar | Cherry Bitters

Cherry Smoked Ice | Smoked Cherries

THE 715 10

George Remus Small Batch Rye

Orange Bitters | Lemon

SPARKLING WINE

LaMarca Prosecco | Veneto, Italy 10

Fresh citrus, green apple, and touches of grapefruit, refreshing and crisp.

Lassalle Champagne | 95

Bright and complex, from the heart of Reims in Champagne, with notes of ripe apple, tart lemon and exotic florals, fine mousse and citrus peel with crisp minerality. An elegant bubbly for every celebration.

WHITE WINE

Sea Pearl Sauvignon Blanc | New Zealand 10/30

Light bodied and refreshing with integrated flavors of passion fruit, gooseberry and grapefruit with a lovely finish.

Dark Horse Chardonnay | California 9/25

Flavors of baked apple, pear and toasted oak with a very smooth finish.

Laguna Chardonnay | California 12/35

Rich and layered with bold tropical fruit and a creamy mouthfeel with a long, lingering finish.

Pine Ridge Chenin Blanc/ Viognier | California 11/30

Bright and enticing with lively, mouthwatering flavors of melon, lemon, peach and pineapple; vibrant acidity

Biltmore White Blend | America 11/30

A bright and fragrant melange of Pinot Grigio, Sauvignon Blanc and Chardonnay with flavors of citrus and honeyed mineral notes.

Protea Chenin Blanc | South Africa 12/35

Aromas of pear, citrus and honeysuckle with stone fruit and lemon on the palate and a lingering floral finish.

Leonard Kreuzsch Riesling | Germany 12/32

Lightly fruity with soft apple and pear notes, elegant and balanced.

Montinore Pinot Gris | Willamette Valley, Oregon 9/27

Crisp and clean with intense, lively, mouthwatering fruit flavors, great acidity and a lovely, clean finish.

ROSÉ WINE

Belleruche Rosé | France 8/24

A lightly fruity and versatile blend of Grenache, Syrah and Cinsault. Beautifully subtle flavors of strawberry, raspberry and tart cherry.

Adorada Rose | California 12/35

Succulent and lightly sweet, with juicy watermelon and honeycomb flavors with a zesty hint of white pepper

RED WINE

Hahn Pinot Noir | California 15/40

Elegant with cherry, ripe strawberry and light spice flavors with a soft texture and supple tannins.

Buena Vista Cabernet Sauvignon | California 15/40

Aged in French oak, with notes of black currant, cherry and a hint of mocha and peppery spice. Full-bodied, with a lush texture.

Dark Horse Cabernet Sauvignon | California 9/25

Enticing with smooth flavors of blackberry, black cherry and spicy oak.

Hayes Merlot | Central Coast, California 12/35

Bright cherry fruits combine nicely with tart blueberry. A hint of vanilla on the finish.

Veleta Nolados | Spain 14/40

A sumptuous blend of Cabernet Sauvignon, Cabernet Franc and Tempranillo, aged in American and French oak. On the palate are currants, plums and cherries with a lingering finish of flowers and cassis.

King Malbec | Argentina 12/36

Deeply red with violet hues and aromas of ripe red fruits, cassis and pepper. Sweet on the palate, friendly tannins with spicy flavors

Cetamura Chianti | Tuscany, Italy 12/36

Elegant and medium bodied with admirable fruit and ripeness dried flowers and herbs.

Writer's Block Cabernet Franc | California 15/40

Deep, smooth and rich cherry, plum and raspberry flavors with undertones of mocha and spice and fine grained tannins.

Biltmore Red Blend | America 15/40

Sangiovese, Merlot, and Zinfandel come together to create a medium-bodied, fruit-forward wine with richly layered aromas and a lingering finish.

1000 Stories Zinfandel | California 15/40

Full bodied with ripe tannins, dark red fruit and warm spice. Aged in bourbon barrels to enhance the rich, long and lush finish.