

BRUNCH MENU



SUMMER 2024

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STRAUSSIE'S BAGELS & BIALYS

Made Every Day in the Old Fashioned Way

- BAGEL & BIALY BASKET.....11
With trio of cream cheeses: plain, scallion, vegetable
- OLD-FASHIONED NEW YORK COFFEE CAKE.....8

SMOKED FISH PLATTERS

Each platter served with two bagels or bialys, trio of cream cheeses, sliced tomato, and red onion.
Tell your server your bagel choices:
plain, poppy, sesame, everything, salt, or bialy.

- NOVA PLATTER.....34
Hand-sliced Nova smoked salmon
- NOVA, EGGS, AND ONIONS.....30
- STRAUSSIE'S HOUSE-CURED LOX PLATTER.....32
Traditional, old-fashioned salted lox, for the alte kaker in you
- STRAUSSIE'S HOUSE-CURED LOX AND NOVA PLATTER.....34
- SABLE PLATTER.....36
- WHITEFISH SALAD PLATTER.....32
- STRAUSSIE'S SMOKED FISH PLATTER.....38
House-cured lox, Nova, sable, white fish salad



BRUNCH PLATTERS

Served with a basket of assorted breads with local butter

Egg whites only add \$3


- MARK'S SMOKED SALMON BENEDICT.....29.50
Two poached eggs and sliced Nova on our homemade challah toast with cayenne Hollandaise sauce
- JOSEFINA'S HUEVOS.....28
Eggs scrambled with pico di gallo, served with black beans, salsa verde, and fresh housemade corn tortillas
- FARMER'S MARKET FRITTATA.....29
Local asparagus, wild onions, homemade mozzarella, fresh basil
- MUSHROOM OMELETTE.....29
with onions and Appenzeller cheese
- WESTERN OMELETTE.....28
with peppers, onions, ham, cheddar cheese
- OPEN-FACE CHEESEY EGG SANDWICH.....28
Homemade croissant with cheese fondue scrambled eggs, bacon, and avocado, served with mixed greens
- BAKED EGGS FLORENTINE.....29
With creamed spinach and Parm
- BANANA-STUFFED CHALLAH FRENCH TOAST.....29
with Vermont maple syrup and local butter

EXTRA SIDES


- Double-Smoked Bacon.....8
- Farmhouse Potatoes.....6

FRESHLY SQUEEZED JUICE

- Orange or Grapefruit.....10



BELGIAN FRIES With Sauce Trio.....15
Garlic Aioli, Sauce Calypso, Ketchup



PIEMONTESE FRIES.....16
Sprinkled with truffle oil and Parmesan cheese.

WANNA SHARE IT?
We'll split it for you, no problem!

MARK'S CLASSICS

- THE O.G. MADISON SALAD.....29
Chopped greens, canned Italian tuna, diced vegetables, legumes, tomatoes, onions, red wine vinaigrette
- PALM BEACH SALAD.....38
Mixed greens, jumbo shrimp, hearts of palm, avocado, cherry tomatoes, hard-boiled egg, Green Goddess dressing
- MARK'S CLASSIC CHOPPED CHICKEN SALAD.....30
Roasted chicken, Bibb lettuce, avocado, onion, tomato, string beans, pears, Dijon mustard balsamic dressing
- CHELSEA GRILLED CHEESE.....26
Artisan cheese blend, onion confit, mustard on Irish batch bread, with salad and homemade potato chips
- FOCACCIA TUNA MELT.....28
Marilyn's tuna salad with Swiss and cheddar cheeses on focaccia, homemade potato chips, pickle
- JEWISH BOY FROM QUEENS.....29.50
Freshly-roasted turkey, coleslaw, Russian dressing on homemade deli rye with pickles, homemade potato chips
- CLUB SANDWICH.....28.50
Turkey, applewood-smoked bacon, lettuce, tomato, mayo on Irish batch bread toast, homemade potato chips, pickle
- THE REUBEN FRESSER.....32
Warm pastrami, corned beef, Swiss cheese, sauerkraut, Russian dressing pressed on our deli rye w chips, pickle
- CHEDDAR CHEESEBURGER DE VILLE.....32
Our cheeseburger topped with a mountain of fried onions, with beefsteak tomato, lettuce, and Belgian fries
- SPAGHETTI A.O.P. (aglio, olio, pomodoro).....28
Mark's spicy, garlicky tomato sauce
- ORECCHIETTE WITH DROWNED ZUCCHINI AND SAUSAGE.....34
Sauce of local zucchini stewed with olive oil and garlic, garnished with sausage and Parmesan cheese
- LASAGNE DELLA NONNA.....36
veal, beef, pork Bolognese, Bechamel, and Parm

..... MARK'S PIZZAS

12-inch pies, perfect for sharing

- PIZZA MARGHERITA.....25
Mutti tomatoes, mozzarella, Monini EVOO
- HEIRLOOM TOMATO PIE.....30
Sliced local heirloom tomatoes, fresh basil,
mozzarella, Parmesan, Monini EVOO
- MUSHROOM, SPINACH AND PECORINO.....27
Margherita with assorted mushrooms, spinach,
Pecorino
- PROSCIUTTO AND ARUGULA.....29
Margherita with artisanal prosciutto and arugula
- THE HELL'S KITCHEN.....28
Margherita with local hot and sweet sausage, roasted
peppers, onions
- NEW YORK O.G. PEPPERONI.....30
Classic pepperoni pie
- EMILIA ROMAGNA.....29
Classic white cheese pizza drizzled with 12-year
aged balsamic
- FOCACCIA ROBIOLA.....30
Pizza dough split through, spread with Italian cream
cheese, and drizzled with truffle oil



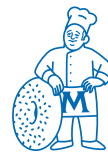
- MARK'S SIDE SALAD.....8
Mix of lettuces with cherry tomatoes, croutons, with
Bistro dressing

Sides

"Meet me at M.O.M."



@MARKSOFFMADISON
WWW.MARKSOFFMADISON.COM
41 MADISON AVENUE, NYC
(646) - 838 - 8300



Restaurant



Bagel Bakery



Catering