



51
ON MADISON
PLEASE GET COLDER SOON MENU....

SMOKED-VEGGIE QUESADILLA 10

Tomatoes. Root Vegetables. Lima Beans.
Chipotle Dipping Sauce.

ASHER BLEU CHIPS 10

House Cut Kennebec Potatoes. Sweet Grass
Dairy Asher Bleu Cheese Fondue. Shishito
Peppers.

GETTIN' FIGGY WITH IT FLATBREAD 15

Figs. Prosciutto. Brie. Arugula.
Leek & Garlic Oil. Balsamic Drizzle.

PANHANDLER SAMPLER MRKT

1/2 Dozen Raw Local Oysters.
1/2 Dozen Florida Stone Crab Claws.
4 Jumbo Gulf Shrimp.

SHRIMP & GRITS 18

3 Grit Cakes. House Remoulade. Jumbo Fried
Shrimp. Arugula. Tasso Cream.

RUM-BRAISED SHORT RIBS 38

2 Rum Braised Beef Short Ribs. Pumpkin
Spiced Parsnip Puree. Fried Brussel Sprouts.
Pumpkin Seeds.

PEPPER-DUSTED SCALLOPS 32

Risotto. Wilted Greens. Blackberry Compote.
Butternut Squash Vingrette.

GARLIC-REGGI STREET FRIES 8

House Cut Kennebec Potatoes. Garlic. Aged
Reggiano Cheese. Truffle Aioli.

HARVEST SALAD 6

Mixed Greens. Dried Cranberries. Pickled
Apples. Pumpkin Seeds. Butternut Squash
Emulsion.

GULF & SWAMP GUMBO 15

Gulf Shrimp. Gainsville Caught Gator.
Smoked Sausage. White Rice.

NASHVILLE HOT CHICKEN-WINGS 18

Served with a Full Bottle of
Chef Jesse's Homemade Hot Sauce:
"51' Hundred on Scoville".

1951 SLIDERS 20

Japanese Wagyu Beef. Caramelized Onions.
Brie Cheese. Truffle Aioli.

ROASTED SPAGHETTI-SQUASH & CHEESE 14

Roasted & Deconstructed Spaghetti-Squash.
Balsamic Tomato Sauce. Aged Reggiano
Cheese. Fried Cheese Curd.

AUTUMN PORK TENDERLOIN 30

House-Brined Pork Tenderloin Medallions.
Brussel Sprouts. Caramelized Apples. Oats.

ART BOARD 20

3 Meats. 3 Cheeses. Olives. House Pickles.
Scratch-Made Jam & Mustard.

SIDES 6

RISOTTO

BRUSSEL SPROUTS

FALL SUCCOTASH

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.