

MAD NICE™

MADNICEDETROIT.COM

@MADNICEDETROIT

THE WORDS 'MAD' AND 'NICE' DON'T USUALLY GO TOGETHER — UNLESS YOU'RE AT MAD NICE, WHERE WE THRIVE ON THE UNEXPECTED.

ALL KINDS OF WORLDS COLLIDE HERE: ITALIAN ROOTS MEET COASTAL CALIFORNIA VIBES; FARM-FRESH MEETS FERMENTED AND PRESERVED; VINTAGE HOSPITALITY MEETS DETROIT'S SAUCE.

WE'RE STYLISH BUT LOW-KEY, TIMELESS BUT MODERN, SWEET BUT SALTY, LOCAL BUT INTERNATIONAL. THE WORD 'MAD' IS TRADITIONALLY AN ADJECTIVE, BUT HERE IT'S AN ADVERB, SOMETHING THAT DRIVES HOME JUST HOW VERY 'NICE' — AND CRAZY OBSESSED WITH EXTRAORDINARY FOOD AND HOSPITALITY — WE ARE.

DON'T BELIEVE YOU'VE EVER EXPERIENCED ANYTHING MAD NICE? YOU HAVEN'T...YET.

COME SEE — AND TASTE — FOR YOURSELF.

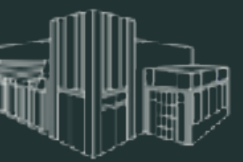
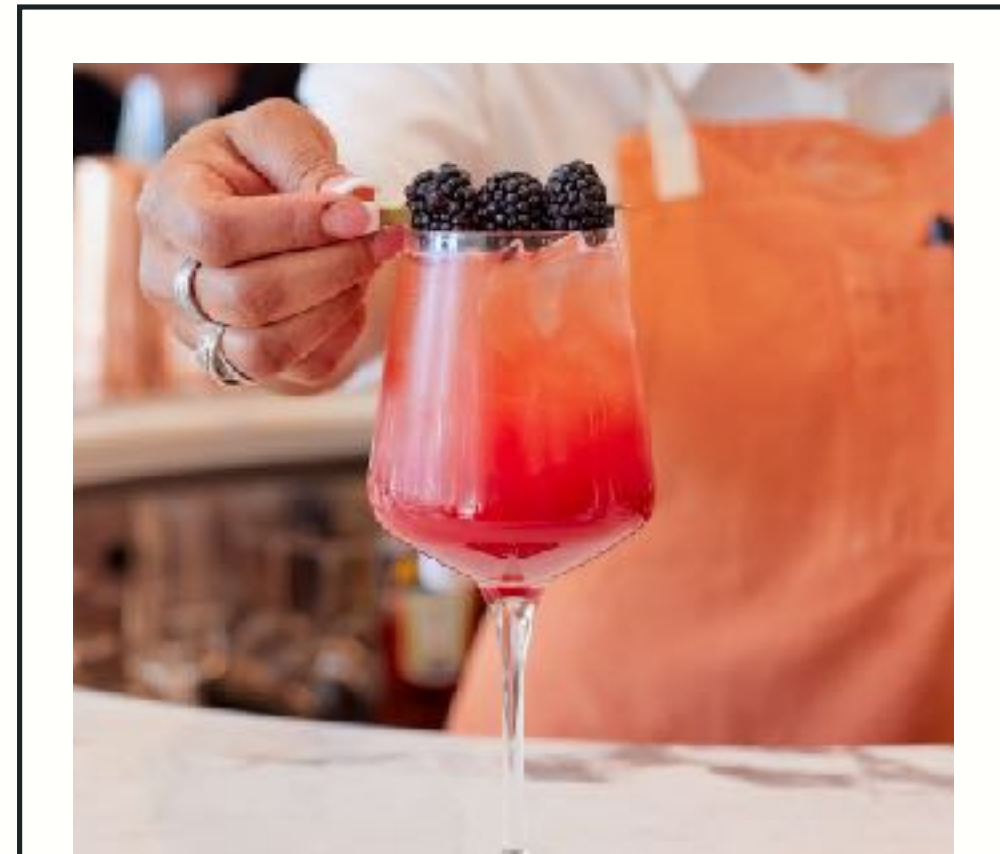
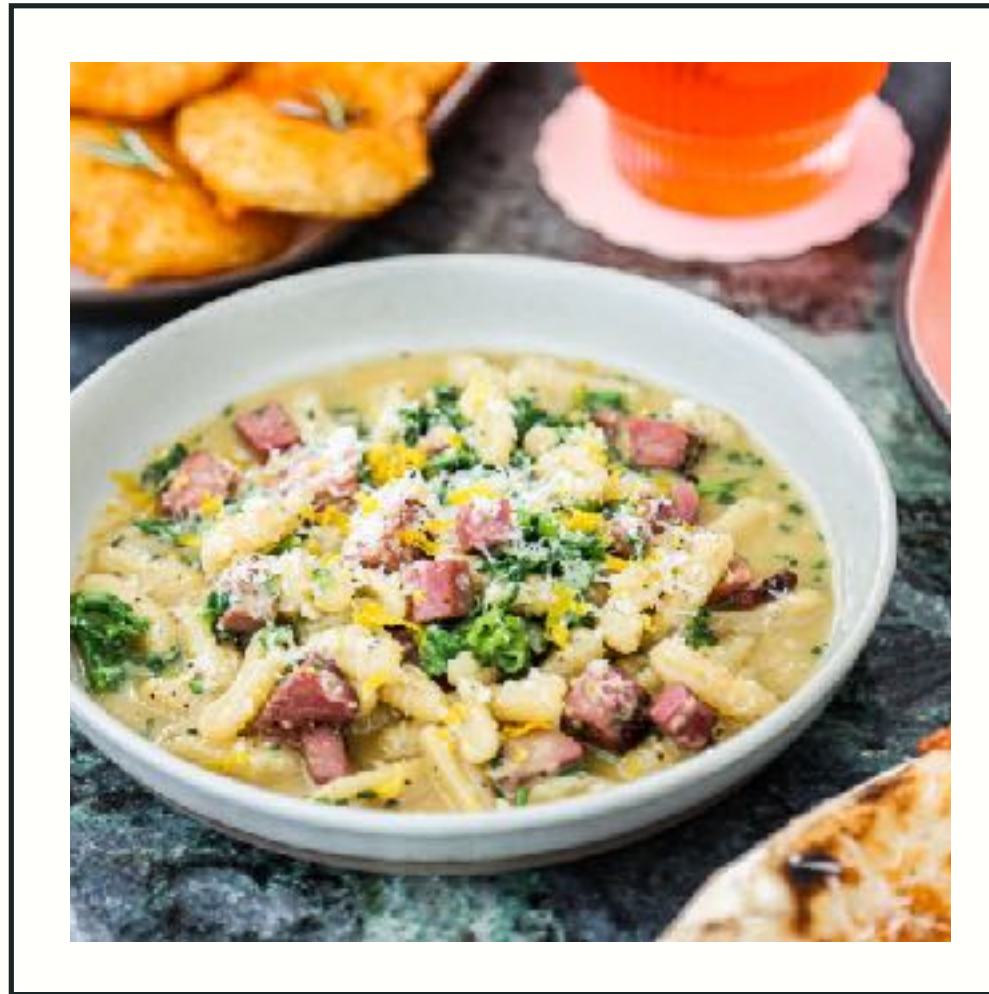
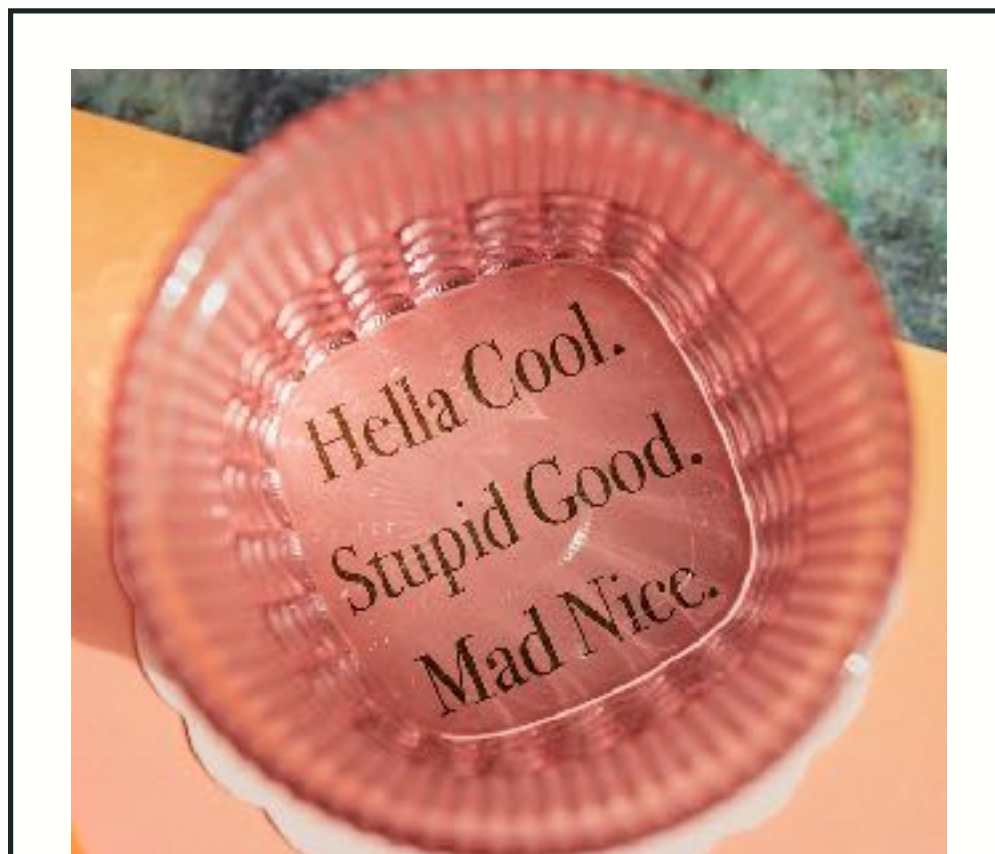
4120 2ND AVE, DETROIT, MI 48201.

313.558.8000



HEIRLOOM HOSPITALITY





Mad Nice

Main Dining Floorplan

SQ FT 10,500*

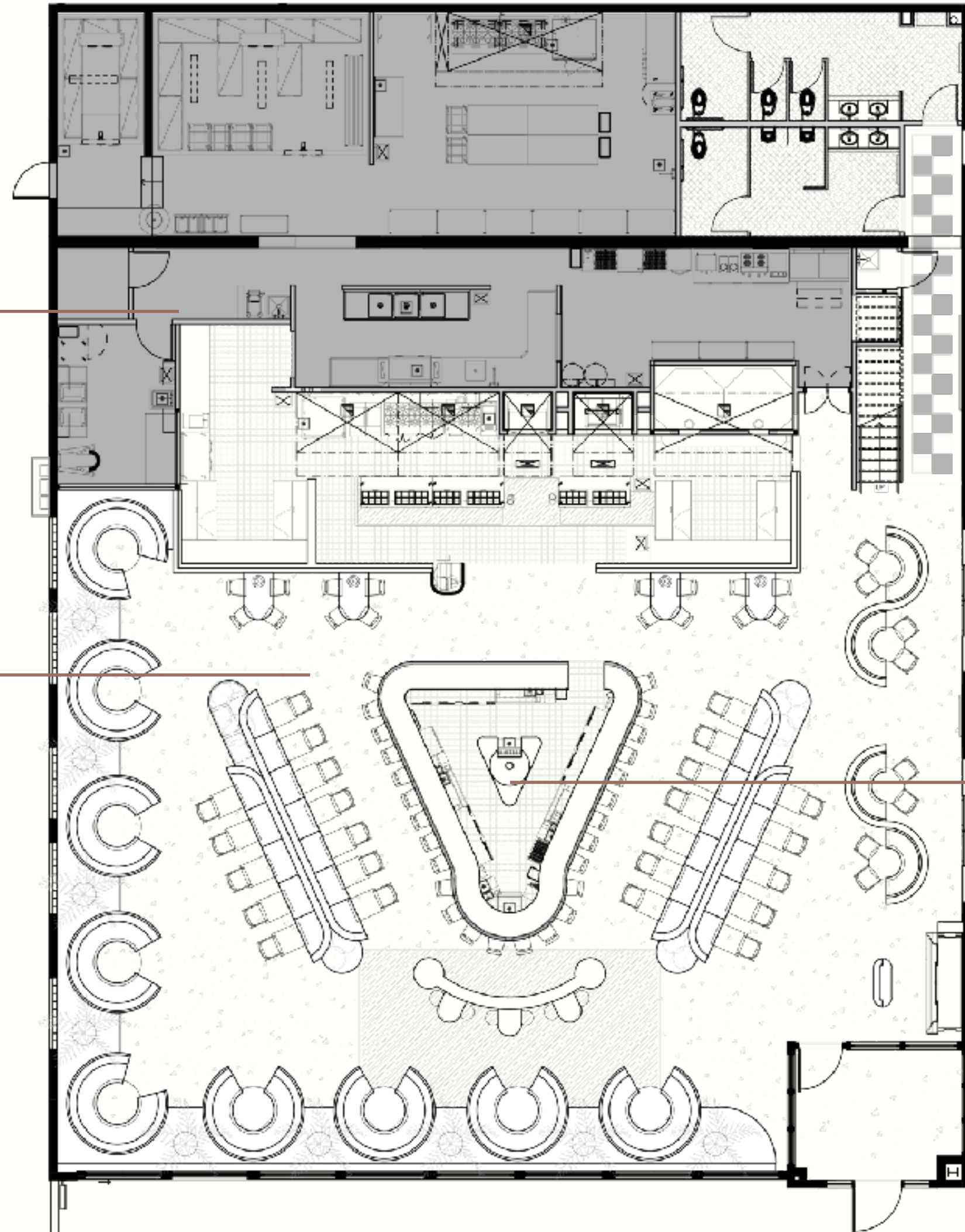
SEATED CAPACITY 200*

RECEPTION CAPACITY 250*

KITCHEN

MAIN DINING

BAR





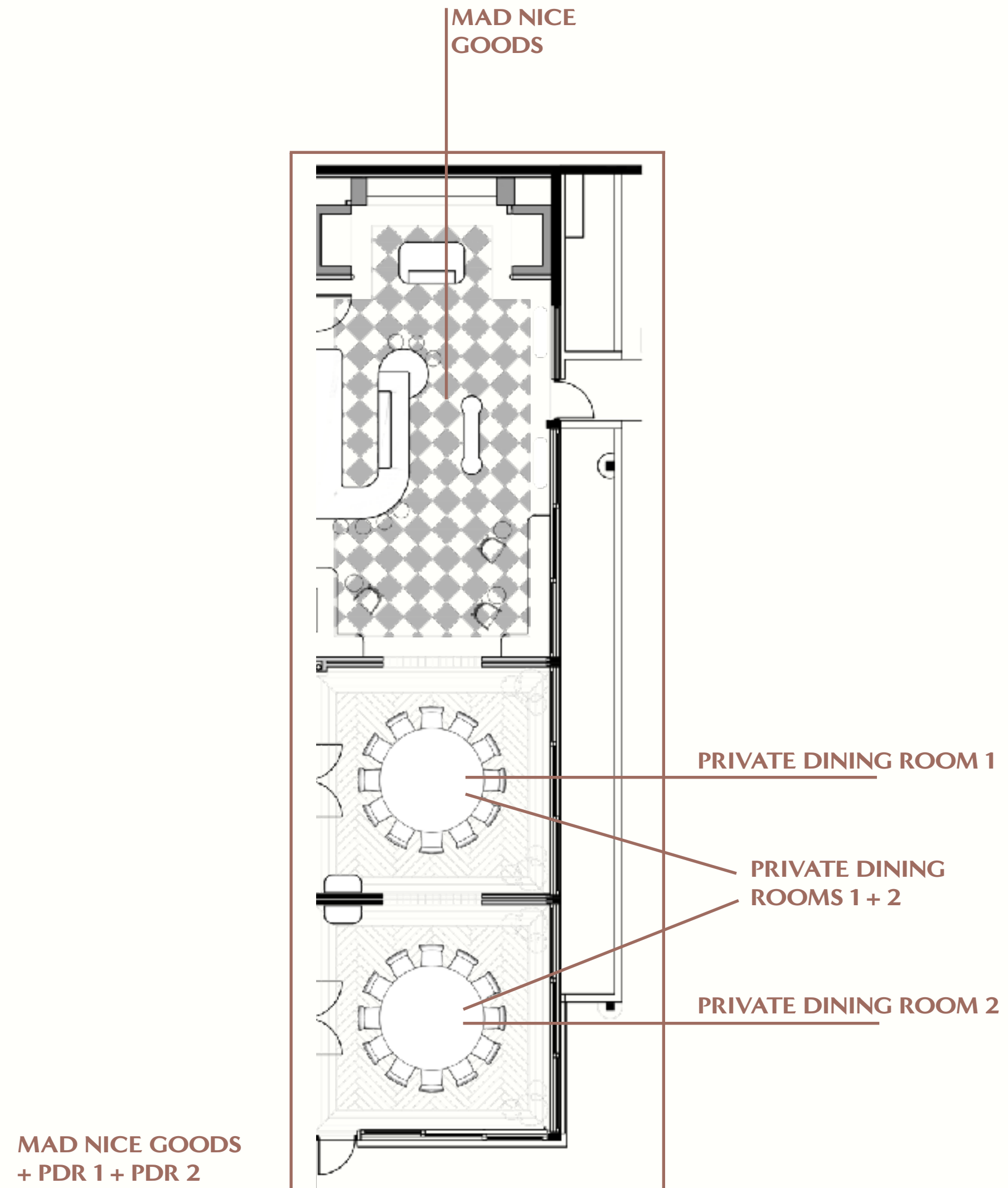
Mad Nice

Private Floorplan

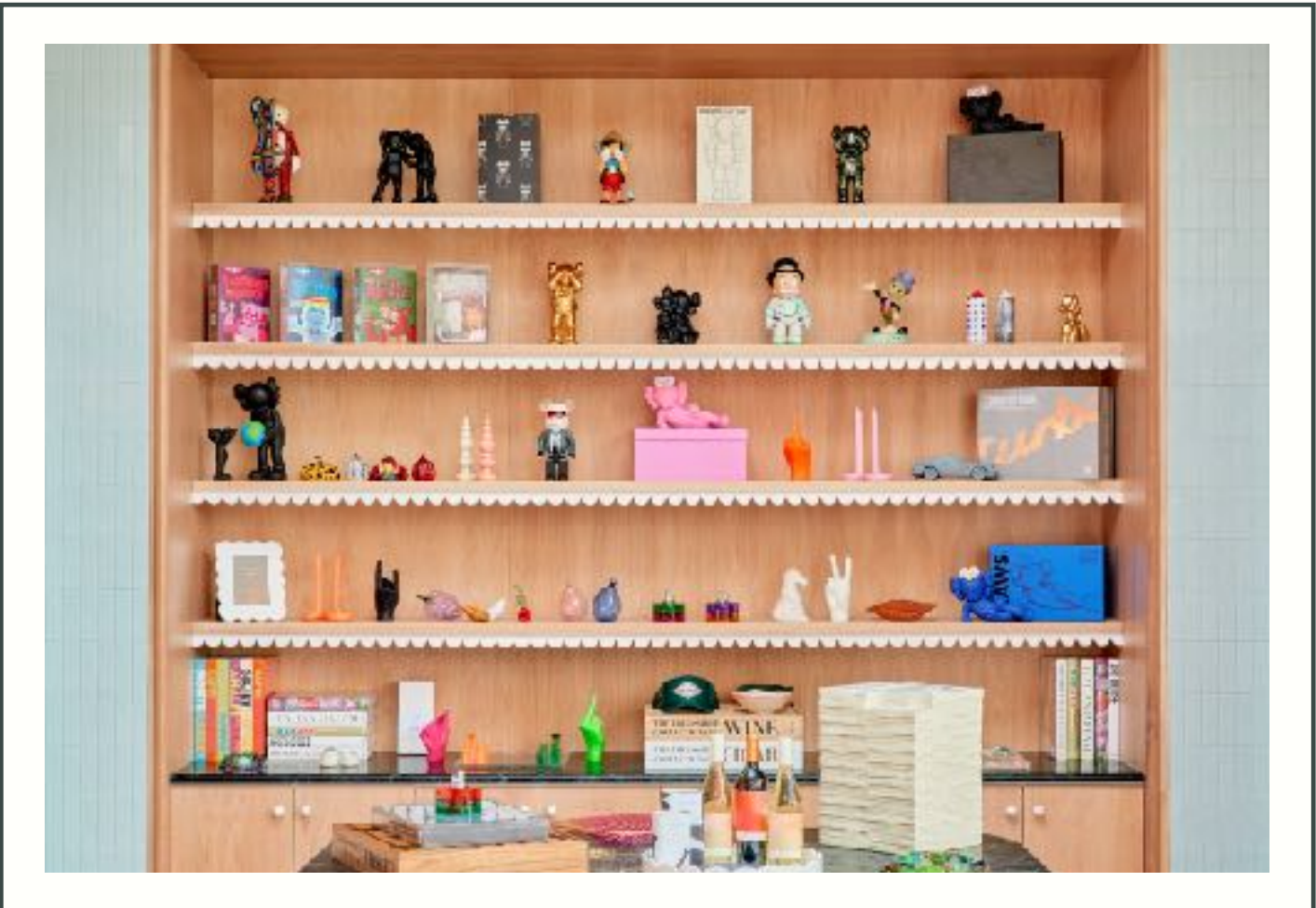
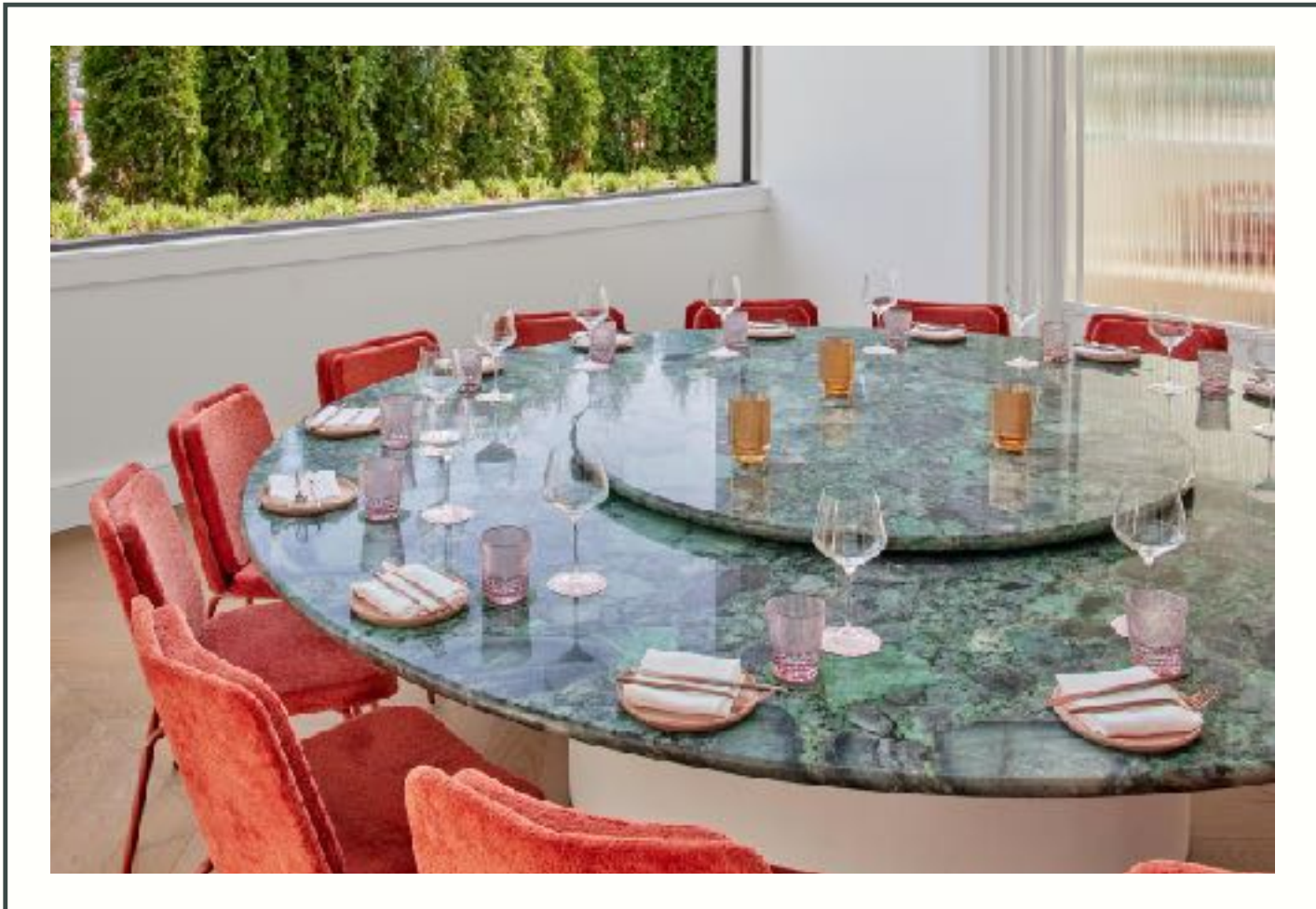
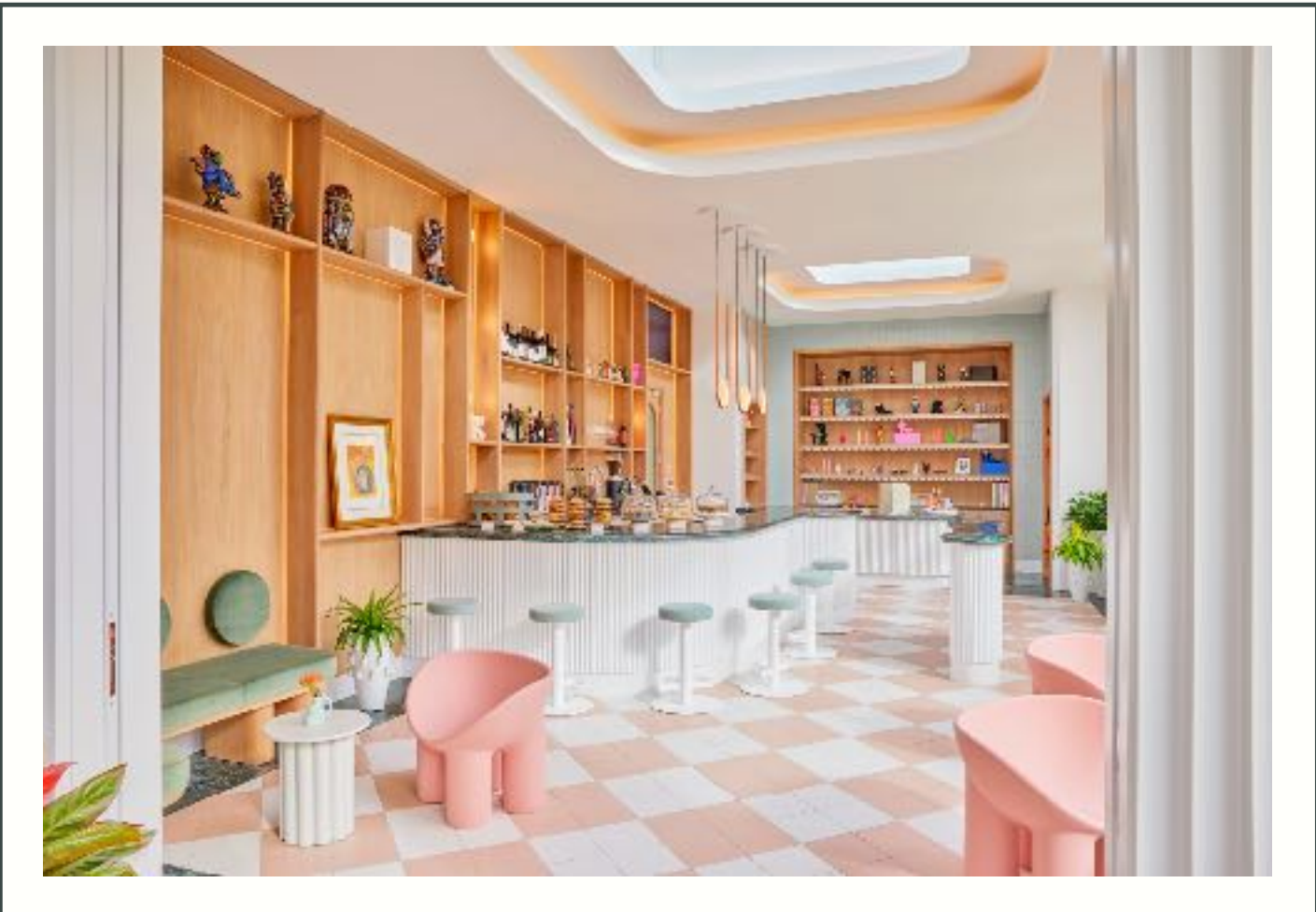
GROUP DINING CAPACITIES
6000 SQ FT*

ROOM	PRIVATE / SEMI PRIVATE	SEATED	RECEPTION
MAD NICE GOODS	P	-	30
PRIVATE DINING ROOM 1	P	14	-
PRIVATE DINING ROOM 2	P	14	-
PRIVATE DINING ROOMS 1 + 2	P	28	-
MAD NICE GOODS + PDR 1 + PDR 2	P	28	60

*EXCLUDES OUTDOOR SEATING



Mad Nice *Interiors*



MAD NICE™

Lunch Events

SERVED FAMILY STYLE FOR THE TABLE. COMPLIMENTARY SOURDOUGH
\$65 PER PERSON (EXCLUDING TAX & GRATUITY. BEVERAGE A LA CARTE)

FIRST UP

SELECT TWO

LITTLE GEM SALAD

spiced almonds, radish, buttermilk dressing

BAKERS CHOPPED SALAD

mixed farm greens, dried tomato, egg, garbanzos, croutons

POTATO FRITTO

yukons, espelette pepper, spicy hollandaise

BRUSSELS SPROUTS

whipped ricotta, fennel, granola

MAD NICE PIZZA

SELECT TWO

MARGHERITA

tomato, basil, mozz, wild oregano, chili flake

SHROOMS

wood herbs, whipped ricotta, mozz

MARINARA

tomato, basil, wild oregano, chili flake

SAUSAGE & OLIVES

parm, calabrian chili, tuscan kale, mozz

GORGONZOLA DOLCE

charred radicchio, chili honey, tarragon

SANDOS & PASTA

SELECT TWO

PBLT

glazed pork belly, tomato, greens, salsa verde, grilled focaccia

FARMER'S PITA

cucumber, asparagus, kohlrabi, greens, seeds, feta

PASTRAMI

smoked brisket, house kraut, gruyère, 999 island dressing, grilled sourdough

MORTADELLA

mozz, gruyère, gardeniera, olive loaf

RIGATONI RAGOUT

pork shoulder, tomato, parm, chili

BUCATINI CACIO E PEPE

pecorino romano, toasted peppercorn

SWEETS & CAFÉ

HOUSE-MADE COOKIES & COFFEE



HEIRLOOM HOSPITALITY



MAD NICE™

Dinner Events

SERVED FAMILY STYLE FOR THE TABLE, COMPLIMENTARY SOURDOUGH

\$115 PER PERSON (EXCLUDING TAX & GRATUITY, BEVERAGE A LA CARTE)

FIRST UP

SELECT TWO

LITTLE GEM

spiced almonds, radish, buttermilk dressing

SOFT EGGS

parm, white anchovy, sunchoke chips, sourdough

BEEF TARTARE

olives, pickled mustard seeds, quail egg, sourdough

TUSCAN BEANS

cannellini, chickpea, tomato, lemon, pita

THE SAUCE

SELECT ONE

SOURDOUGH GARGANELLI

eggplant, green garlic, dukkah, parm

RIGATONI RAGOUT

pork shoulder, tomato, parm, chili

BUCATINI CACIO E PEPE

pecorino romano, toasted peppercorn

DUCK PASTRAMI CAVATELLI

parm broth, cured egg yolk, sambuca

MAD NICE PIZZA

SELECT ONE

MARGHERITA

tomato, basil, mozz, wild oregano, chili flake

SHROOMS

wood herbs, whipped ricotta, mozz

GORGONZOLA DOLCE

charred radicchio, chili honey, tarragon

MARINARA

tomato, basil, wild oregano, chili flake

SAUSAGE & OLIVES

parm, calabrian chili, tuscan kale, mozz

PATATE

yukon, parm, ember onions, rosemary

SWEETS & CAFÉ

CHEF'S SELECTION FROM OUR PASTRY ROOM

TABLESIDE SUNDAE SERVICE +10 per person

FIRE & EMBERS

SELECT TWO

HUGE MF SHORT RIB

roasted squash, chimichurri, mole

WHOLE TROUT

crispy potato, roe, brown butter

ROTISSERIE CHICKEN

farm greens, garlic chips, olives, honey

WHOLE BRANZINO +10 per person

olive pistou, agrodolce, buttermilk culture

RIBEYE CAP +15 per person

potatoes, charred cabbage, black garlic

SIDE SHOW

SELECT TWO

RAINBOW CARROTS

house yogurt, yuzu honey

POTATO FRITTO

yukons, espelette pepper, spicy hollandaise

BROCCOLI

spiced sunflower seed, tamari honey, seaweed aioli

CUCUMBER & CORN

sesame, lime, dill, kohlrabi, feta



MAD NICE™

Strollin' Events

EXCLUDES TAX & GRATUITY, BEVERAGE À LA CARTE

FIRST UP PRICED BY DOZEN

TUSCAN BEANS cannellini, chickpea, tomato, lemon, pita	\$36
OYSTERS east & west coast selections	\$60
CHILLED LOBSTER INSALATA fermented tomato, crème fraîche, scallion, pita	\$76
BEEF TARTARE olives, pickled mustard seeds, quail egg, sourdough	\$48
POTATO FRITTO yukons, espelette pepper, spicy hollandaise	\$26

MAD NICE PIZZA PRICE EACH

MARGHERITA tomato, basil, mozz, wild oregano, chili flake	\$24
SHROOMS wood herbs, whipped ricotta, mozz	\$26
GORGONZOLA DOLCE charred radicchio, chili honey, tarragon	\$25
MARINARA tomato, basil, wild oregano, chili flake	\$21
SAUSAGE & OLIVES parm, calabrian chili, tuscan kale, mozz	\$26
PATATE yukon, parm, ember onions, rosemary	\$24

PASTA BUFFET \$350 SELECT TWO Serves 12

RIGATONI RAGOUT pork shoulder, tomato, parm, chili
SOURDOUGH GARGANELLI eggplant, green fermented garlic, dukkah, parm
CASARECCE CACIO E PEPE pecorino romano, toasted peppercorn
DUCK PASTRAMI CAVATELLI Parm broth, curred egg yolk, sambuca

SWEETS \$150 Serves 12

DESSERT BOARD rotating selection from our pastry team



HEIRLOOM HOSPITALITY

