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

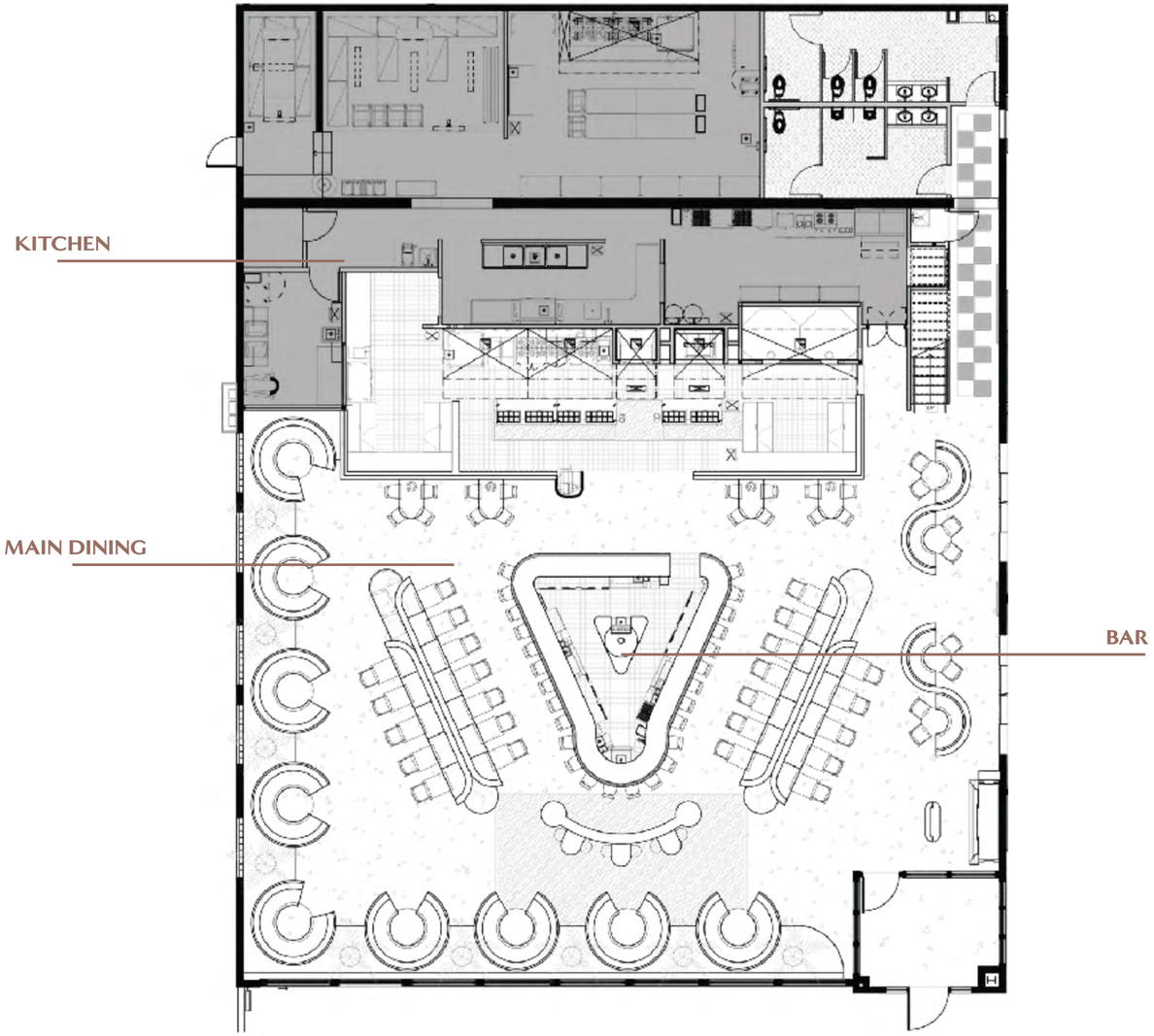
HEIRLOOM HOSPITALITY

Mad Nice *Main Dining Floorplan*

SQ FT	10,500
SEATED CAPACITY	200
RECEPTION CAPACITY	250

A/V CAPABILITIES:

- CUSTOM LIGHTING CONTROLS
- DJ CONTROLS & MIC SETUP



HEIRLOOM HOSPITALITY

Mad Nice *Private Floorplan*

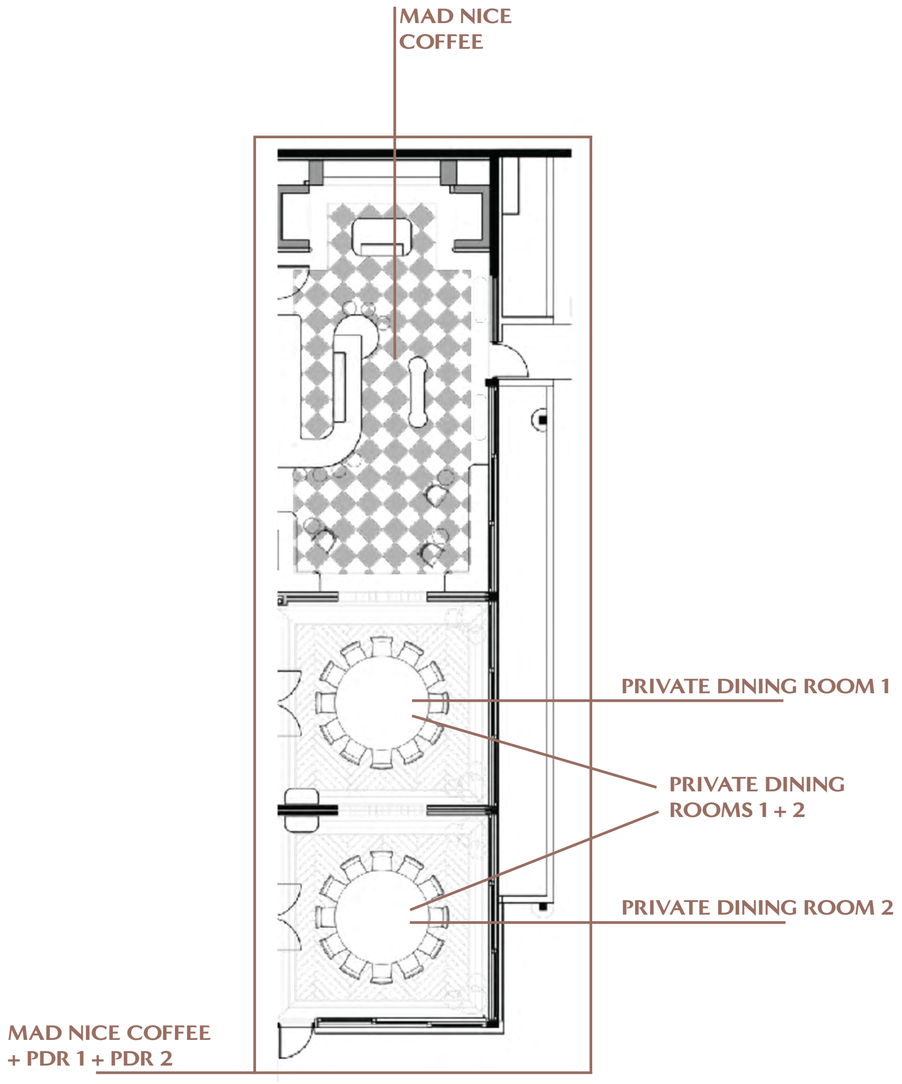
GROUP DINING CAPACITIES

6000 SQ FT

ROOM	PRIVATE / SEMI PRIVATE	SEATED	RECEPTION
MAD NICE COFFEE	P		25
PRIVATE DINING ROOM 1	P	16	
PRIVATE DINING ROOM 2	P	16	
PRIVATE DINING ROOMS 1 + 2	P	32	
MAD NICE COFFEE + PDR 1 + PDR 2	P	32	55

A/V CAPABILITIES:

- CUSTOM LIGHTING CONTROLS
- TVS



HEIRLOOM HOSPITALITY

Mad Nice

Interiors

HEIRLOOM HOSPITALITY

MAD NICE

Brunch Events

SERVED FAMILY STYLE FOR THE TABLE

$80 PER PERSON (EXCLUDING TAX & GRATUITY, BEVERAGE À LA CARTE)

FIRST UP

SELECT THREE

CINNAMON ROLL
sourdough, orange royal icing

BACON SCONE
hot peppers, parm, pecorino, mozz

CALIFORNIA BOWL
house-strained yogurt or acai, fruit, granola

BRÛLÉE OATS & GRAINS
flax, oats, banana, blueberry, raspberry, peach, honey

LITTLE GEM
spiced almonds, radish, buttermilk dressing

BAKER'S CHOPPED
mixed farm greens, dried tomato, egg, garbanzos, croutons

BAGELS & SCHMEAR
wood-fired bagels
select: salt, everything, gruyère, sesame
select one schmear: honey, plain, chive

THE HEIRLOOM
tomato, zest, chili flakes, OG schmear, sesame bagel

THE SOFTY
egg salad, celery, aleppo, gruyère bagel

THE G.O.A.T.
smashed avocado, whipped goat cheese, honey,
candied pepitas, everything bagel

THE SMOKEY
house-smoked michigan whitefish, herbs, everything bagel

MAD SPECIALTIES

SELECT TWO

FARMER'S QUICHE
zucchini, oven-dried tomatoes, trumpet mushroom, gruyère, citrus salad

MAD HASHER
pastrami, hungarian hot peppers, potatoes, spiced hollandaise

BISCUIT SANDO
smoked ham, egg, cheddar, green chili sauce

OG PIZZA POCKET
meatball, mozz, marinara, parm, basil

STREET WAFFLE
sourdough, buttermilk, maple butter

FRENCH TOAST "BRICK"
caramel apple, sourdough, maple syrup

THE LITTLE EXTRAS

SELECT TWO

BACON
nueske's thick cut, applewood

PORK SAUSAGE
maple & ash roasted

CHICKEN SAUSAGE
spiced & wood-fired

MORNING BREAD
sourdough, seasonal preserves, house butter

FLUFFY PANCAKE
sourdough, mitten maple

POTATO FRITTO
yukon, espelette pepper, spicy hollandaise

THE SAUCE

SELECT ONE

PIZZA

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

DIRTY DINER PIE
bacon, potato, peppers, eggs

PASTA

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

Lunch Events

SERVED FAMILY STYLE FOR THE TABLE. COMPLIMENTARY SOURDOUGH
$50 PER PERSON (EXCLUDING TAX & GRATUITY, BEVERAGE À LA CARTE)

FIRST COURSE — SELECT ONE

MOZZ & SWEET CREAM
pesto, dukkah, grilled sourdough

MAD NICE ZUPPA
seasonal

BAKER'S CHOPPED SALAD
farm greens, dried grape tomato, soft egg, garbanzo beans, parm, croutons, zesty italian dressing

CAESAR SALAD
romaine, bagel chips, parm

SIDES — SELECT ONE

BROCCOLI
spiced sunflower seed, tamari honey, seaweed aioli

RAINBOW CARROTS
yogurt, gochujang glaze, coriander, spiced pepitas

POTATO FRITTO
yukon, espelette pepper, spicy hollandaise

PASTA — SELECT ONE

RIGATONI RAGOUT
pork shoulder, tomato, parm, chili

BUCATINI CACIO E PEPE
pecorino romano, toasted peppercorn

SPAGHETTI AL POMODORO
san marzano tomato, garlic, basil

BAGELS & WRAPS — SELECT ONE

HEIRLOOM
sesame bagel, cream cheese, heirloom tomato, lemon zest, urfa & red pepper, flaky salt, evoo

BUBBE
sesame bagel, cream cheese, lox, heirloom tomato, pickled onions, cucumber, fresh herbs

BACK NINE
gruyère bagel, smoked bacon, little gem lettuce, heirloom tomato, avocado

G.O.A.T
everything bagel, smashed avocado, whipped goat cheese, spiced pepitas, michigan honey

ROAST BEEF
salt bagel, herbed cream cheese, arugula, heirloom tomato, horseradish

VEGGIE WRAP
spinach wrap, crispy tofu, carrot, red pepper, tomato, avocado, cucumber, farm greens, roasted red pepper hummus

CHICKEN WRAP
spinach wrap, romaine, chicken, bagel chips, parm

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, asparagus, gruyère, feta, thyme, lemon

SWEETS & CAFÉ

HOUSE-MADE COOKIES & COFFEE

HEIRLOOM HOSPITALITY

MAD NICE

Dinner Events

SERVED FAMILY STYLE FOR THE TABLE. COMPLIMENTARY SOURDOUGH

$125 PER PERSON (EXCLUDING TAX & GRATUITY, BEVERAGE À LA CARTE)

FIRST UP

SELECT TWO

LITTLE GEM SALAD
spiced almonds, radish, buttermilk dressing

BEEF TARTARE
olives, pickled mustard seeds, quail egg, sourdough

ROASTED CAULIFLOWER
almond, sultana, mint, whipped ricotta

MOZZ & SWEET CREAM
pesto, dukkah, grilled sourdough

MAD NICE PIZZA

SELECT TWO

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, asparagus, gruyère, feta, thyme, lemon

FIRE & EMBERS

SELECT TWO

SHORT RIB
carrot bbq, turnip, leek, pomegranate, urfa pepper

ROTISSERIE CHICKEN
farm greens, celery, fennel, alabama white sauce

MUSHROOM POLENTA
maitake, shallot, herb pistou, truffle, mushroom jus

BRANZINO *+$10 per person*
root vegetables, olive pistou, agrodolce, crème fraîche

VEAL PARM *+$10 per person*
sourdough breaded, pomodoro, basil, mozz

DRY-AGED NEW YORK *+$15 per person*
walnut bagna càuda, espresso whipped potato, black garlic glaze

THE SAUCE

SELECT TWO

RIGATONI RAGOUT
pork shoulder, tomato, parm, chili

BUCATINI CACIO E PEPE
pecorino romano, toasted peppercorn

SPAGHETTI AL POMODORO
san marzano tomato, garlic, basil

MUSHROOM CAVATELLI
king trumpet, rosemary, mimolette, walnut

SIDE SHOW

SELECT TWO

POTATO FRITTO
yukon, espelette pepper, spicy hollandaise

BROCCOLI
spiced sunflower seed, tamari honey, seaweed aioli

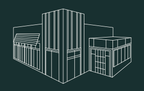
RAINBOW CARROTS
yogurt, gochujang glaze, coriander, spiced pepitas

SWEETS & CAFÉ

CHEF'S SELECTION FROM OUR PASTRY ROOM

TABLESIDE SUNDAE SERVICE *+$10 per person*

HEIRLOOM HOSPITALITY



MAD NICE

Strollin' Events

EXCLUDES TAX & GRATUITY, BEVERAGE À LA CARTE

FIRST UP — PRICED PER DOZEN

OYSTERS — $60
east & west coast selections

CHILLED LOBSTER INSALATA — $78
fermented tomato, crème fraîche, scallion, pita

ROASTED CAULIFLOWER — $48
almond, sultana, mint, whipped ricotta

MOZZ & SWEET CREAM — $42
pesto, dukkah, grilled sourdough

BEEF TARTARE — $54
olives, pickled mustard seeds, quail egg, sourdough

POTATO FRITTO — $30
yukon, espelette pepper, spicy hollandaise

MAD NICE PIZZA — PRICED À LA CARTE

MARGHERITA — $25
tomato, basil, mozz, wild oregano, chili flake

SHROOMS — $29
wood herbs, whipped ricotta, mozz

GORGONZOLA DOLCE — $26
charred radicchio, chili honey, tarragon

MARINARA — $23
tomato, basil, wild oregano, chili flake

SAUSAGE & OLIVES — $28
parm, calabrian chili, tuscan kale, mozz

PATATE — $27
yukon, asparagus, gruyère, feta, thyme, lemon

MIDTOWN STYLE — $35
double dough, pepperoni stuffed, sauce on top

TRUFFLE — AQ
fresh mozz, farm greens, seasonal truffle

PASTA BUFFET SERVES 12 — $350 SELECT TWO

RIGATONI RAGOUT
pork shoulder, tomato, parm, chili

CASARECCE CACIO E PEPE
pecorino romano, toasted peppercorn

POMODORO GARGANELLI
san marzano tomato, garlic, basil

MUSHROOM CAVATELLI
king trumpet, rosemary, mimolette, walnut

SWEETS & CAFÉ — PRICED PER DOZEN

DESSERT BOARD — $150
rotating selection from our pastry team

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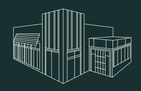


MAD NICE

Event Wines

EXCLUDES TAX & GRATUITY, BEVERAGE À LA CARTE

PROSECCO

Gregoletto Prosecco, Valdobbiadene, Italy, $70
Bisol Jeio Prosecco, Valdobbiadene, Italy, $60

CHAMPAGNE

Gosset, Grand Reserve Brut, Champagne France, $120
Veuve Fourny, Blanc de Blancs Extra Brut, Champagne, France, $140
Lallier Rosé Brut Champagne, France, $165
Gosset, '12 Ans de Cave à Minima', Champagne, France $300

SPARKLING WINES FROM ELSEWHERE

Schramsberg, 'Mirabelle' Brut Rosé, North Coast, California, $75
Schramsberg, Blanc de Noirs Brut, North Coast, California, $95
Mad Nice, Méthode Champenoise, Brut, California NV, $60

CHARDONNAY

Big Table Farm, Willamette Valley, Oregon, $95
Kongsgaard, Napa Valley, California, $230
Mad Nice Chardonnay, North Coast, California, $60

LIGHT-BODIED WHITE

Feudo Montoni, Grillo, Sicily, Italy, $60
Spottswoode, Sauvignon Blanc, Napa & Sonoma, California, $95
San Silvestro, Gavi di Gavi, Piedmont, Italy, $65
Matthiason, Vermentino, Napa Valley, California, $70

FULL-BODIED WHITE

Clos Ste Magdeleine, Marsanne & Ugni Blanc Blend, Provence, France, $85
Angelo Negro, Arneis 'Sette Anni', Roero, Piedmont, Italy, $130

ROSÉ

Chateau Peyrassol, Grenache & Cinsault Blend, Provence, France, $60
Domaine Comte Abbatucci, Sciaccarellu, Corsica, France, $60
Ercole, Barbera & Dolcetto Blend, Piemonte, Italy 1.5L, $75

LIGHTER REDS

Tenuta Delle Terre Nere, Nerello Mascalese, Etna Rosso, Sicily, Italy, $70
Domaine Faiveley, Pinot Noir, Mercurey, Burgundy, France, $110

CABERNET SAUVIGNON

Prelius, Cabernet Sauvignon, Tuscany, Italy, $70
Set In Stone, Cabernet Sauvignon, Alexander Valley, California, $85
Cade, Cabernet Sauvignon, Howell Mountain, Napa Valley, California, $270
Realm, Cabernet Sauvignon, 'The Bard', Napa Valley, California, $300
Chateau de Pez, Saint-Estéphe, Cabernet Blend, Bordeaux, France, $130
Chateau Leoville Poyferre, Saint-Julien, Cabernet Blend, Bordeaux, France, $250

HEIRLOOM HOSPITALITY

MAD NICE

Event Wines

EXCLUDES TAX & GRATUITY, BEVERAGE À LA CARTE

LARGE FORMAT BOTTLES (1.5L)

Make your event special with a large format bottle to share!
Equal to two standard bottles.

CHAMPAGNE

Collet Brut Champagne, France, $180

RED

Gaja, Barolo 'Dagromis' Piedmont, Italy, $400

G.D. Vajra, Barolo, Piedmont, Italy, $200

Giuseppe Rinaldi, 'Tre Tine' Barolo, Piedmont, Italy $3000

Col D'Orcia, Brunello di Montalcino, Tuscany, Italy, $700

Benanti Serra Della Contessa Etna Rosso, Sicily, Italy, $450

Pieve Santa Restituta 'Sugarille' Brunello di Montalcino, Tuscany, Italy $1100

Stella di Campalto 'Cielo' Brunello di Montalcino, Tuscany, Italy, $1000

Stella di Campalto 'VCLC' Brunello di Montalcino, Tuscany, Italy $1400

Cristom Mt. Jefferson Pinot Noir, Willamette Valley, Oregon $200

REALLY BIG BOTTLE (3L)

Equal to four standard bottles. Recommended for parties of 8 or larger.

RED

Giuseppe Quintarelli Alzero, Cabernet, Veneto, Italy, 2007, $4000

UPON ARRIVAL

WELCOME SPARKLING TOAST

Bisol, Prosecco, Valdobbiadene, Italy — $10/guest

Gosset 'Grand Reserve', Champagne, France — $20/guest

Veuve Fourny, Blanc de Blancs Extra Brut, Champagne, France — $40/guest

CURATED EVENT COCKTAIL (+$20/guest)

Custom cocktail designed with your flavor preferences. Includes one cocktail per guest. Additional cocktails will be billed at $16 each.

HIS & HERS COCKTAILS (+$40/guest)

Two curated cocktails created uniquely for the hosts to be featured on your custom event menu. Includes two cocktails per guest. Additional cocktails will be billed at $16 each.

SOMMELIER SERVICE

CURATED SOMMELIER PAIRING (+$50/guest)

4 wines, 4 oz each. Global selections, tailored to taste.

LUXURY SOMMELIER PAIRING (+$100/guest)

4 wines, 4 oz each. Mad Nice cellar exclusives. High-end, iconic producers.

COLLECTORS SOMMELIER PAIRING (+$200/guest)

Extremely rare vintages and world-class wines.

DESSERT BEVERAGE SERVICE

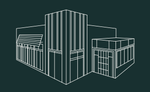
HOUSE-MADE LIMONCELLO (+$10/guest)

A sweet, refreshing end to the meal featuring a 2 oz pour of our house-made limoncello for each guest — a classic, spirited Italian toast.

GUIDED AMARO TASTING EXPERIENCE (+$20/guest)

A guided tasting of four unique Italian amaros led by our beverage team. Learn how regional styles shape flavor while enjoying a perfect post-meal digestif.

GUIDED DESSERT WINE TASTING (+$25/guest)

A sommelier-led tasting of three iconic dessert wines, each poured at 1 oz. Explore how each wine is crafted and enjoy selections paired to your dessert course.

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