



MADLIFE



APPS AND SMALL PLATES*

Cheese Board – Marinated Olives, Roasted Red Peppers, Local Cheeses, House-Made Panne Toscano Toast

Fish Fry – Crispy Cornmeal Batter, Fresh Garlic Potato Chips, Alabama White Sauce

Ⓞ **Smoked Grilled Chicken Wings** – “MadSpice” Rubbed Wings, Tangy Tomato “Q”

Pimento Cheese – House B&B Pickles, Tennessee Country Ham, Grilled Bread

Fried Green Tomatoes – Candied Pecans, Local Goat Cheese, Comeback Sauce

Georgia Hot Browns – House Smoked Turkey, Biscuit, Mornay Sauce, Crumbled Bacon

Sweet Onion Bisque – Gruyere Cheese Toast, Balsamic Syrup

Ⓞ **Roasted Beets** – Herb Goat Cheese Crema, Arugula, Pistachio

SANDWICHES*

Pick A Side: Hand Cut Fries, Potato Salad, Cole Slaw, Garlic Potato Chips, Upgrade To Side Salad (\$)

Grilled Chicken Sandwich – Grilled, Marinated Chicken Breast, Pimento Cheese, Fried Green Tomatoes, Lettuce, House-Made Hawaiian Bun

BBQ Pork Shoulder – North Carolina Vinegar Sauce, Slaw, B&B Pickles, House-Made Bun

CHEE BUGGA – Ground Short-Rib, Smoked Bacon, American Cheese, Fixings, House-Made Bun

Catfish Sandwich – Fried, Smoked Scallions, Tabasco Tartar Sauce, Lettuce, House Made Bun

Turkey Sandwich – House Smoked Turkey Breast, Cheddar Cheese, Herb Aioli, Lettuce, House Bun

BIG SALADS

Chopped Salad – Feta Cheese, Sliced Olives, Garbanzo Beans, Chopped Lettuce, Red Onions, Croutons, Sundried Tomato Herb Vinaigrette 12 Add Grilled Chicken or Steak

Ⓞ **Grilled Steak Salad** – MadSpice Grilled Beef Tenderloin Tips, Sweet Gem Lettuce, Carrot, Celery, Chopped Egg, Shaved Radish, Chunky Blue Cheese Dressing

Farro Salad – Farro Piccolo, Arugula, Roasted Baby Carrots, Grilled Asparagus, Grilled Sweet Onion, Roasted Mushrooms, Sherry Vinaigrette

Ⓞ = Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may be cooked to order.



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ENTREES*

Bucatini Pasta – Spotted Trotter Italian Sausage, Sliced Olives, Sundried Tomatoes, Oregano, Parmigiano Reggiano, House Made Ricotta, Grilled Bread

Seasonal Vegetable and Grain-Plate –

Ⓞ **Pork Shank** – Green Tomato and Sweet Onion Braised Pork Shank, Creamy Anson Mills Grits, Roasted Carrots

Ⓞ **Grilled Pork Chop** – Roasted Sweet Potato Puree, Garlic Green Beans, South Carolina Mustard “Q”

Ⓞ **Grilled Marinated Lamb Lollipops** – Parslied Potatoes, English Peas, Asparagus, Red Wine Reduction

Catfish – Crispy Cornmeal Batter-Fried, Creamy Anson Mills Grits, Tomato Gravy

Ⓞ **Pan Sautéed Redfish** – Carolina Gold “Red Rice” Middlins, Asparagus, Grilled Spicy Sausage, Grainy Mustard Cream

Ⓞ **Grilled Trout** – Grilled Mountain Trout, Warm Roasted Potato and Thin Bean Salad, Sundried Tomato Herb Vinaigrette, Herb Aioli

Ⓞ **Chicken Schnitzle** – Crispy Bread Crumb Crusted Chicken Breast, Arugula Salad, Grainy Mustard Cream

Ⓞ **Peppercorn Rubbed NY Strip** – Smoked Garlic Potato Fondue, Jumbo Onion Rings, House Steak Sauce

Ⓞ **MadLife House Steak** – 8oz Prime Steak, Smoked Gouda Grits, Chimichurri

SIDE DISHES

Sides May Be Added to Any Entree 3 Enough for sharing 8

House Fries, Slaw, Thin Beans, House Grits, Vegetable of the Day

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