

MABLIFE



APPS AND SMALL PLATES

Cheese Board — Daily Cheese Selections, Pickled Vegetables, Vidalia Onion Jam, Marinated Imported Olive Mix, House Made Grilled Bread

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

Smoked Grilled Chicken Wings — "MadSpice" Rubbed Wings, Tangy Tomato "Q"

Crab Cake — Fresh Gulf Lump Blue Crab Cake, Avocado Puree, Vinegar Dipping Sauce

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

© **Eggplant Parmesan** – Baked Eggplant, Melted Vine Ripened Tomatoes, Parmigiano Reggiano

JANDWICHES

Sandwiches are Served on Our House made Bun Pick A Side: Hand Cut Fries, Potato Salad, Cole Slaw, Garlic Potato Chips, Upgrade To Side Salad (\$3)

Grilled Chicken – Marinated Chicken Breast, Pimento Cheese, Fried Green Tomatoes, Lettuce

BBQ Pork Shoulder – North Carolina Vinegar Sauce, Slaw, B&B Pickles

*CHEE BUGGA — Ground Short-Rib, Smoked Bacon, American Cheese, Fixings

Catfish Sandwich - Fried, Smoked Scallions, Tabasco Tartar Sauce, Lettuce

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

Crab Cake Sandwich – House Crab Cake, Slaw and Pickles

Heavy Levee – Double Crab Cakes, Extra Big Side

BIG JALADS

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

- (B) *Grilled Steak Salad MadSpice Grilled Beef Tenderloin Tips, Sweet Gem Lettuce, Carrot, Celery, Chopped Egg, Chopped Tomato, Shaved Radish, Chunky Blue Cheese Dressing
- (B) Asian Chicken Salad Chopped Baked Chicken Breast, Nappa Cabbage, Red Peppers, Snow Peas, Red Cabbage, Carrots, Radish, Scallions, Soy Ginger Vinaigrette, Sesame Peanut Crunch



MADLIFE



ENTREE/

Bucatini Pasta – Spotted Trotter Italian Sausage, Roasted Red Peppers, Broccoli Rabe, Parmigiano Reggiano, House Made Ricotta

Seasonal Vegetable and Grain-Plate

Chicken Enchiladas – Tender Hand Pulled Chicken, Blue Corn Tortillas, Fire Roasted Green Chili and Green Tomato Sauce, Colby Jack Cheese, Sour Cream, Black Beans with Bacon

- *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 Tempura Battered Catfish Filet, Nappa Cabbage and Vegetable Slaw, Soy Ginger Vinaigrette, Sesame Peanut Crunch

Crab Cakes – House Crab Cakes, Sauteed Corn and Peppers, Grilled Asparagus, Smoked Tomato Butter

(B) 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

JIDE DISHES

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

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



How Do You Like Your Meat?

Rare: Bright red center that is warm, but not hot Medium-rare: Reddish-pink center, warmer
 Medium: Pink through the middle Medium-well: A hint of pink in the middle, heading toward dry
 Well-done: No red, no pink, probably dry

