



MADLIFE



APPS AND SMALL PLATES

Cheese Board – Daily Cheese Selections, Pickled Vegetables, Sweet Onion Jam, Sliced Salami, Marinated Imported Olive Mix, House Made Grilled Flatbread

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

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

Meatballs – Beef And Pork Meatballs Stuffed With Fontina Cheese, San Marzano Tomato Sauce, Grilled Flatbread

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

Street Tacos – Chorizo, Salsa Verde, Queso Fresco

Mushroom Soup – House Ricotta, Sage

Fried Brussels Sprouts – Tossed With Soy Ginger Dipping Sauce, Candied Sesame Peanut Crunch

HANDHELDS

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

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

Fried Flounder – Fried, Smoked Green Onion Tabasco Aioli, Lettuce

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

BIG SALADS

Chopped Salad – Feta Cheese, Sliced Olives, Garbanzo Beans, Chopped Lettuce, Red Onions, Crou-
tons, 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

Asian Chicken Salad – Chopped Baked Chicken Breast, Nappa Cabbage, Red Peppers, Snow Peas,
Red Cabbage, Carrots, Radish, Scallions, Soy Ginger Vinaigrette, Sesame Peanut Crunch

Kale and Farro Salad – Farro Piccolo, Baby Kale, Poached Local Apples, Goat Cheese, Candied
Pecans, White Balsamic Vinaigrette

GF = Gluten Free

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



MADLIFE



ENTREES

Casericcia al Ragù – Imported Semolina Pasta, All Day Cooked Beef and Pork Ragù, San Marzano Tomatoes, Parmigiano Reggiano, Grilled House Made Flatbread

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 Chops** – Mashed Potatoes, Sautéed Spinach, Red Wine Reduction

Baked Flounder – NC Flounder Stuffed with Andouille Sausage and Cornbread Stuffing, Sautéed Spinach, Cajun Style BBQ Shrimp Sauce

Trout – Pecan Crust, Roasted Butternut Squash, Shaved Brussels, Kale, Cider Brown Butter

Fried Chicken – Fried Chicken Breast, Mashed Potatoes, Green Beans, Spicy Local Honey

***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

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

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

GF = Gluten Free

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