

During Peak Hours,
Table Service May Take
Longer Than Usual.
Thanks For Understanding!

MADLIFE

ALL DAY

v.09

APPETIZERS

- Cheese Board** – Chef's Choice Of Two Cheeses, Prosciutto, Salami, Marinated Olives, Melon, Toast Points, Red Pepper Jam 19.25
- GF **Smoked & Fried Chicken Wings** – “Madspice” Rubbed Wings, Tossed In Tangy BBQ Or Habanero Garlic Buffalo Sauce 4 Full Wings For 15.25, 8 For 25.25, 12 For 36.25
- Fried Green Tomatoes** – Candied Pecans, Goat Cheese, Comeback Sauce & Chives 11.25
- Fried Brussels** – Sesame Peanut Crunch, Soy Ginger Vinaigrette 13.25
- GF **Street Tacos** – Choice Of Chorizo, Shredded Chicken Or BBQ Pork With Onion, Salsa Verde, Queso Fresco & Cilantro, Served On Corn Tortillas 3 Tacos For 12.25, 6 Tacos For 18.25, Or 12 Tacos For 29.25
- Mad Fried Shrimp** – Fried Shrimp, Sweet & Spicy Aioli 15.25
- GF **Tomato Bisque** – Tomato Soup, Goat Cheese, House Bread 12.25
- Cajun Crabcakes** – Jumbo Lump Seared Crab Cakes, Cajun Remoulade, Pickled Red Onion 20.25
- GF **Cowboy Cavair** – Corn, Black Beans, Onion, Cilantro, Jalapeno, Lime With Tortilla Chips 8
- Stuffed Portobello Mushroom** – Marinated Red Peppers, Zucchini, Squash, Creamy Tofu, Sundried Tomato Vinaigrette 15.25

HANDHELDS

All Sandwiches Are Served On Our Artisan Challah Knot Bun With Pickle Slices

Pick A Side: Hand-Cut Fries, Potato Salad, Garlic Potato Chips, Vegetable Of The Day, Or Upgrade To A Side Salad For \$3

- Chicken Sandwich** – Grilled Chicken Breast, Bacon-Onion Tomato Jam, Pimento Cheese, Lettuce 17
- Smoked BBQ Pork** – North Carolina BBQ Sauce, Slaw, Smoked Pork Shoulder 17
- Chee Bugga*** – Fresh Ground Beef Patty, Bacon, American Cheese, Fixins 17
- Mushroom Swiss Bugga*** – Fresh Ground Beef Patty, Bacon, Swiss Cheese, Sautéed Mushrooms 18
- Hot Turkey Sandwich** – House-Smoked Turkey, Swiss, Bacon, Smoked Pepper Aioli, Lettuce 17
- Hot Ham and Cheddar** – Smoked Ham, Cheddar, Honey Mustard, Lettuce, Onion, Brioche Bun 16.5
- Crabcake Sandwich** – Seared Crabcake, Red Onion, Cajun Remoulade 19 Double The Crabcakes 25.5

BIG SALADS

Add Grilled Chicken \$7, Add Grilled Steak \$10

- GF **Strawberry Watermelon Radish Salad** – Spinach, Strawberries, Watermelon Radish, Goat Cheese, Red Onion, Slivered Almonds 15
- Caprese Salad** – Fresh Mozzarella, Basil, Tomato, Arugula, Balsamic Glaze 14.5
- Caesar Salad** – Romaine, Parmesan, Croutons, House Made Caesar Dressing 12
- Asian Chicken Salad** – Chopped & Baked Chicken Breast, Celery, Napa Cabbage, Red Cabbage, Red Peppers, Radish, Carrots, Sesame Peanut Crunch & Soy Ginger Vinaigrette 17.5
- GF **Greek Salad** – Red Onion, Kalamata Olives, Feta, Tomatoes, Cucumbers, Sundried Tomato Vinaigrette 16.5

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MADLIFE

ENTREES
AND DESSERTS v.09

ENTREES

Served During Dinner Hours

- Chicken Parmesan** – Fried Chicken Breast, House Tomato Sauce, Basil, Fresh Mozzarella, Parmesan Cheese, Bed Of Fettuccini, Bread 25
- Chicken Pesto Pasta** – Rigatoni, Basil Pesto, Fresh Mozzarella, Parmesan, Bread 24
- Pasta Al Limone** – Lemon Zest, Garlic, Fresh Parmesan, Butter, Angel Hair Pasta, Bread 18
Add Grilled Chicken Or Shrimp 8
- Sea Bass** – Zucchini, Squash, Couscous, White Wine Tomato Sauce 34
- GF **Mahi Mahi** – Blackened Mahi, Shrimp Skewer, Pineapple Salsa, Rice 34
- Cajun Grabcakes** – Jumbo Lump Seared Crab Cakes, Cajun Remoulade, Pickled Red Onion, Served With Fries & Slaw 37
- GF **Pork Tenderloin** – Pan Seared Tenderloin, Peach Chutney, Asparagus, Roasted Red Potatoes 28
- Salisbury Steak*** – House Made Mushroom Gravy, Mashed Potatoes, Green Beans 22
- Fried Chicken** – Fried Chicken Breasts, Mashed Potatoes, Garlic Green Beans & Spicy Honey 28
- GF **Honey Mustard Smothered Chicken** – Sauteed Mushrooms, Bacon, Melted Colby Jack, Mashed Potatoes, Broccoli 28
- GF **Flank Steak*** – 12-14oz Glazed Flank Steak, Roasted Potatoes, Asparagus, Served Medium Well 30
- MadLife House Steak*** – 8oz Prime Steak, Smoked Gouda Grits, Chimichurri 28
- GF **Ribeye*** – 12-14oz Ribeye Steak, Mashed Potatoes, Broccoli, Compound Butter 35
- GF **Veggies & Grain Plate** – Chef's Choice Of Four Vegetables And One Grain 16

SIDE DISHES

Sides May Be Added To Any Entree 5 Sharing Size 9

House Fries, Slaw, Potato Salad, Mashed Potatoes, Garlic Potato Chips,
Gouda Grits, Green Beans, Asparagus, Vegetable Of The Day, Small Side Salad

DESSERTS

Pies By Pie Bar - \$7 For A Big Slice! *Ask Your Server For Today's Selections*

Cakes By Alpine Bakery - \$10 A Colossal Treat *Ask Your Server For Today's Selections*



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, not recommended

