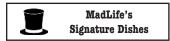


GRILL AND CONCERT VENUE







# **APPETIZERS**

Cheese Board - Chefs Choice Of Two Cheeses, Prosciutto, Hard Salami, Candied Walnuts, Red Pepper Jam, Grapes, Herb Goat Cheese, & House Bread 24

**Smoked & Fried Chicken Wings** 📃 – "Madspice" Rubbed Wings, Tossed In Your Choice Of Tangy BBQ, Habanero Garlic Buffalo Sauce, Or Sweet Thai Chili 4 Full Wings For 16.5, 8 For 29.5, 12 For 39.5

Fried Green Tomatoes 📃 - Candied Pecans, Goat Cheese, Comeback Sauce & Chives 13.5

**Fried Brussels** – Sesame Peanut Crunch, Soy Ginger Vinaigrette 14.5

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 14.5, 6 Tacos For 22.5, Or 12 Tacos For 38.5

Cowboy Caviar – Corn, Black Beans, Onion, Cilantro, Jalapeño, Lime, Served With Tortilla Chips 9.5

Fried Mozzarella - Fried Mozzarella With House-Made Marinara 12.5

**Lobster & Shrimp Bisque** – Creamy Lobster Bisque With Argentinian Red Shrimp, House Bread 15

Crab Cakes 📃 – House-Made Lump Crab Cakes With A Lobster Cajun Creme 23

## FLATBREAD DIZZA

**Pepperoni** – Marinara, Pepperoni, Mozzarella, Parmesan 17.5

BBQ Chicken - BBQ Sauce, Chicken, Bacon, Red Onion, Mozzarella 17.5

Chef's White Hot 📃 - Spicy Olive Oil & Ricotta Base, Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Glaze 18.5

Buffalo Chicken - Chicken, Red Onion, Bacon, House Buffalo Sauce, Mozzarella 17.5

# JIDE DISHES

Sides May Be Added To Any Entree 6

 Braised Collard Greens

•Green Beans

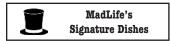
Sharing Size 10

• Vegetable Of The Day •Small Side Salad

 House Fries •Slaw

 Potato Salad Mashed Potatoes

Asparagus







# BIG JALADS

F Caprese Salad – Fresh Mozzarella Burrata, Basil, Tomato, Arugula, Balsamic Glaze 17.5

Caesar Salad - Romaine, Parmesan, Croutons, House-Made Caesar Dressing 16.5

Add To Any Salad: • Boiled Egg +2

• Killer Tuna Scoop +6

• Grilled Chicken +9
• Grilled Shrimp +9 •

• Grilled Shrimp +9 Grilled Steak +12

**Asian Chicken Salad** ■ - Grilled Chicken Breast, Celery, Napa Cabbage, Red Cabbage, Red Peppers, Radish, Carrots, Sesame Peanut Crunch & Soy Ginger Vinaigrette 19.5

**Turkey Cobb Salad** — Romaine, Turkey, Boiled Egg, Bacon, Colby Jack, Croutons, Tomato, Red Onion 19.5

- GF Southwest Chicken Salad - Romaine, Chicken, Black Bean & Corn Pico, Red Onion, Colby Jack, Chipotle Ranch 19.5
- GF Spinach Salad Spinach, Goat Cheese, Candied Pecans, Dried Cranberries, Red Onion, Radish 17.5

## HANDHELD!

Chicken Sandwich - Chicken Breast, Pimento Cheese, Fried Green Tomato, Lettuce 17.5

Smoked BBQ Pork - North Carolina BBQ Sauce, Slaw, Smoked Pork Shoulder 16.5

Chee Bugga\* 🔳 – Fresh Ground Beef Patty, Bacon, American Cheese, Fixins 19.5

**Mushroom Swiss Bugga\*** – Fresh Ground Beef Patty, Bacon, Swiss Cheese, Sautéed Mushrooms 19.5

**Smokehouse Bugga** – Fresh Ground Beef Patty, Bacon, BBQ Sauce, Cheddar, Fixins 19.5

Most Sandwiches
Are Served On Our
Artisan Challah
Knot Bun With A
Pickle Spear
Pick A Side:
Hand-Cut Fries,
Potato Salad,
Vegetable Of
The Day, Or
Upgrade To A Side
Salad For \$4

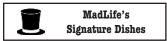
- Hot Turkey Sandwich 🔳 House-Smoked Turkey, Swiss, Bacon, Smoked Pepper Aioli, Lettuce 19
- Hot Ham and Cheddar Smoked Ham, Cheddar, Honey Mustard, Lettuce, Onion, Challah Knot Bun 18.5

French Dip – Thinly Sliced Italian Beef, Swiss, & Au Jus Served On House Hoagie Roll 17.5

**Chicken Caesar Wrap** — Chicken, Lettuce, Parmesan, Caesar Dressing, Spinach Or Flour Tortilla Wrap 16.5

Fried Catfish Sandwich 📃 – Fried Catfish Filet, Spicy Smoked Scallion Aioli, Pickled Red Onion, Lettuce 16.5

Burnt End Turkey Sandwich - Turkey Burnt Ends, BBQ Sauce, Cole Slaw 17.5







### **ENTREE!**

Served During Dinner Hours

**Chicken Pesto Pasta** ■ - Grilled Chicken, Creamy Basil Pesto Sauce, Rigatoni, Mozzarella Burrata, Parmesan, & House Bread 27

**Pasta Al Limone** – Lemon Zest, Garlic, Fresh Parmesan, Butter, Angel Hair Pasta, House Bread 19 Add Grilled Chicken Or Shrimp +9

Chicken Tenders – Served Grilled Or Fried, Tossed In BBQ, Habanero Garlic, Or Sweet Thai Chili Sauce 16.5

**Shrimp & Grits** – Argentinian Red Shrimp, Andouille Sausage, Peppers, Onions, Gouda Grits, Lobster Cajun Creme 25.5

Fried Chicken 💂 – Fried Chicken Breasts, Mashed Potatoes, Garlic Green Beans & Spicy Honey 28.5

- 环 MadLife House Steak\* 📃 80z Prime Flat Iron Steak, Mashed Potatoes, Asparagus, Chimichurri 29.5
- **GF Ribeye**\* **■** − 12-14 oz Ribeye Steak, Mashed Potatoes & Broccoli 38.5
- GF Land and Sea\* 8oz Flat Iron, Blackened Shrimp, Mashed Potatoes, Broccoli 38.5

**Southwest Chicken Bowl** – Rice, Black Bean & Corn Pico, Sautéed Peppers and Onions, Colby Jack Cheese, Chipotle Ranch 23.5

**Crab Cake Plate** ■ - 3 House-Made Lump Crab Cakes, Lobster Cajun Creme, Gouda Grits, Braised Collard Greens 36

**Catfish & Grits** — Cornmeal-Crusted Catfish, Argentinian Shrimp & Lobster Creme, Smoked Gouda Grits, Sautéed Peppers & Onions 26

**Braised Short Ribs** – Mashed Potatoes, Braised Collard Greens, Braising Reduction 26

#### **DESSERTS**

Ask Your Server For Today's Selections

Pies - \$9 For A Big Slice!

**Ice Cream** - Pick Vanilla, Chocolate Or Both! \$6 Two Scoops In A Bowl \$3 Add One Scoop To A Slice Of Cake Or Pie \$5 Add Two Scoops

Cakes - \$11 A Colossal Treat!

#### 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



