

## Starters

### Prince Edward Island Mussels 9

Simmered in Duck Rabbit Milk Stout and Fresh Tomato Broth served with Toasted Focaccia

### Asiago, Collard Green & Artichoke Dip 8

Warm Whole Wheat Pita Bread

### Fried Green Tomatoes 8

Fire Roasted Tomato Vinaigrette and Buttermilk Sauce

### Blackened Panko Crusted Sweet Onion Rings 6

Chipotle Ranch

### Sautéed Scallops with Flambéed Granny Smith Apples 9

Red Pepper Jam

## Soups

### Low Country She-Crab Soup 5/6

### Seasonal Soup of the Day 4/5

## Garden of Eden

### Roasted Fennel Salad with Red Wine Vinaigrette 6

Mixed Greens and Iceberg Lettuce, Roasted Fennel, Yellow Corn, Edamame, Blue Cheese Crumbles

### Arugula Salad with Strawberry Champagne Vinaigrette 6

Arugula, Red Grapes, Strawberries, Spiced Pecans, Tomato

### Watermelon Salad with Citrus Vinaigrette 8

Watermelon, Blackberries, Goat Cheese and Cashews on a Bed of Spinach and Arugula

### Salmon Salad with Warm Bacon and Cashew Vinaigrette 12

Grilled Pacific Coast Salmon, Spinach, Tomatoes

Add Chicken to any Salad \$4, Shrimp \$6, Salmon \$6

## Sides

### Cheddar and Smoked Gouda Macaroni and Cheese 4

Bourbon Candied Sweet Potato Wedges 4

Braised Collard Greens with Country Ham 4

Wild Rice Hoppin' John 4

Oven Roasted Brussel Sprouts 4

Jalapeño Cornbread 2

# Entrees

*Add a Small Maddi's Wedge Salad to any Entrée for \$3*

**Grilled Ribeye with Applewood Smoked Bacon, Sweet Onion & Whiskey Sauce 20**

Bourbon Candied Sweet Potato Wedges, Grilled Asparagus

**Petite Filet with Blue Cheese & Thyme Butter 18**

Oven Roasted Rosemary & Garlic New Potatoes, Haricot Vert and Julienne Roasted Red Bell Peppers

**Pan Seared Chilean Sea Bass 23**

Tomato & Sage Pan Sauce, Wild Rice Hoppin' John, Oven Roasted Brussel Sprouts

**Creole Cioppino 19**

Wahoo, Sea Scallops, P.E.I. Mussels, Shrimp, Crawfish, Whole Grain White Rice  
in a Spicy Tomato Fennel Broth

**Free Range Fried Chicken 17**

Cheddar and Smoked Gouda Macaroni and Cheese, Braised Collard Greens with Country Ham

**Low Country Shrimp and Grits 19**

Applewood Smoked Bacon, Slow Roasted Tomatoes, Sweet Onions and  
Green Tomato and Pepper Relish over Stone Ground White Grits

**Orange Marmalade Glazed Salmon with Balsamic Reduction 18**

Oven Roasted Rosemary & Garlic New Potatoes, Sautéed Spinach, Golden Raisins and Cashews

**Seafood Fettuccine 17**

Sea Scallops, P.E.I. Mussels, Crawfish Tails, Spinach, Roasted Red Bell Peppers, Fettuccine,  
Creamy Cajun Asiago Cheese Sauce

**New Orleans Style Red Beans & Rice with Andouille Sausage and Blackened Shrimp 16**

Jalapeño Cornbread

**Grilled Wahoo Fish Tacos 16**

Green Tomato Pico de Gallo, Lettuce and Chipotle Avocado Sour Cream on Flour Tortillas  
Served with Wild Rice Hoppin' John

**Fire Roasted Tomato Fettuccine 12**

Fire Roasted Tomatoes, Squash, Zucchini, Spinach and Haricot Vert Tossed with White Wine  
and Shaved Parmesan ~ Add Chicken \$4, Shrimp \$6, Salmon \$6

**Maddi's Burger 10**

Pimento Cheese, Lettuce, Tomato, Shaved Sweet Onions, Roasted Garlic Mayo on a Kaiser Roll  
served with Cheddar and Smoked Gouda Macaroni and Cheese