

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

Served with Warm Whole Wheat Pita Bread

Fried Green Tomatoes 8

Served with Fire Roasted Tomato Vinaigrette and Buttermilk Sauce

Hand Cut Idaho Potato Chips 6

Served with Blue Cheese Fondue and Scallions

Hush Puppies 5

Served with Honey Butter and Red Pepper Jam

Soups

Roasted Butternut Squash and Granny Smith Apple 4/5

with Apple Chips and Toasted Pumpkin Seeds

Seasonal Soup of the Day 4/5

Garden of Eden

House Salad with Choice of Dressing 5

Mesclun Mix, Tomatoes, English Cucumbers, Shredded Carrots, Sweet Onions and Sweet Potato Croutons

Southern Salad with Housemade Ranch Dressing 6

Iceberg Lettuce, Mesclun Mix, Tomatoes, Spiced Pecans, Country Ham Cracklings and Blue Cheese Crumbles

Citrus Chicken Salad with Raspberry Balsamic Vinaigrette 10

Citrus Marinated Chicken Breast, Spinach, Red Grapes, Shaved Sweet Onions, Cashews and Goat Cheese

Salmon Salad with Warm Bacon and Cashew Vinaigrette 12

Grilled Pacific Coast Sockeye Salmon, Spinach and Tomatoes

Pick A Pair Lunch Special

Pick Two: Half Salad, Cup of Soup or a Half Sandwich* 8.5

Make it a Trio* 12

*Excludes Maddi's Burger, Citrus Chicken and Salmon Salads

*Available 11am-4pm Monday-Saturday

Sandwiches

Served with Choice of One Side

Grilled Chicken Waldorf Salad 8.5

Spiced Pecans, Red Grapes, Granny Smith Apples, Mayo and Fresh Dill with Lettuce and Tomato on a Croissant

Fried Green Tomato and Applewood Smoked Bacon BLT 8.5

on Toasted Focaccia with Mayo

Toasty Tuna Melt 9

Fresh Grilled Tuna, Mayo, Celery Seed, Red Onion and Fresh Dill served on Sourdough with Smoked Provolone Cheese and Alfalfa Sprouts

Whole Wheat Turkey Pita 8.5

Shaved Turkey, Avocado, Tomatoes, Smoked Provolone Cheese, Shaved Curly English Cucumbers and Whole Grain Dijon Mustard

Or try it Vegetarian! Sub Grilled Portabella Mushroom for Turkey

Maddi's Burger 10

Pimento Cheese, Lettuce, Tomato, Shaved Sweet Onions and Roasted Garlic Mayo on a Bolillo Roll

Fried Red Grouper Sandwich 9

Lemon Herb Aioli, Lettuce and Tomato on Toasted Focaccia

Entrees

Filet Mignon with Blue Cheese & Tarragon Butter 19

Served with Idaho and Sweet Potato AuGratin and Haricot Vert

Grilled Red Grouper with Pineapple Salsa and Mango Vinaigrette 18

Served with Grilled Bok Choy and Stone Ground White Grits

Free Range Fried Chicken 12/17

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

Low Country Shrimp and Grits 12/18

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

Grilled Pacific Coast Sockeye Salmon with Sauce Vierge 18

Served over a Bed of Spinach and Mushrooms with Idaho and Sweet Potato AuGratin

Homestyle BBQ Meatloaf 15

Served with Pimento Cheese Mashed Potatoes and Braised Collard Greens with Country Ham

Chicken Pesto Fettucini 15

Grilled Chicken, Fettucini, Country Ham and Roasted Tomatoes in a Pesto Cream Sauce

Vegetarian Pesto Fettucini 13

Fettucini, Squash, Zucchini, Haricot Vert, Red Onion and Roasted Tomatoes in a Pesto Cream Sauce

Sides

Asiago French Fries with Cucumber Raita Dipping Sauce

Cheddar and Smoked Gouda Macaroni and Cheese

Hand Cut Idaho Potato Chips

Stone Ground White Grits

Seasonal Fruit Medley

Braised Collard Greens with Country Ham

Seasonal Vegetables

Executive Chef Michael Wells

General Manager Jon Dalton