

MADDI'S

Cookery and TapHouse

Starters

BUFFALO CHICKEN BALLS chicken meatballs / fennel apple slaw / poblano ranch / buffalo sauce \$10

COCONUT CRISPY SHRIMP chili peanut sauce \$10

CILANTRO RED PEPPER HUMMUS chick peas / garlic / cilantro / roasted red peppers / grilled pita \$9

STICK E. BACON sriracha / brown sugar / apple wood smoked bacon \$10 **

WINGS WHICH WAY chicken wings **/ tenders \$10
thai mango - carolina bbq - buffalo - dry rub

LOBSTER CAKES lemon slaw / chipotle aioli \$14

TUNA CRUDO ahi tuna / yellow beets / ginger scallion dressing / fennel salad / hand cut chips \$13**

BBQ CHICKEN POUTINE slow cooked thighs / cheese curd / hand cut fries / pickled red onion / Kansas City bbq gravy \$12 **

ANDOUILLE POLENTA STICKS crispy andouille sausage polenta / horseradish aioli \$10 **

POBLANO CHEESE DIP soft pretzel / poblano / melty cheeses / spice \$11

Greenery

CLASSIC mixed greens / grape tomato / cucumbers / onions / carrot / house dressing \$8 **

CAESAR romaine / parmesan cheese / pretzel croutons / fried capers / creamy dressing \$9

ASIAN CHOP cabbage / spinach / carrot / red onion / snap peas / pepitas / almonds / fresh oranges / wontons / chili peanut dressing \$10 **

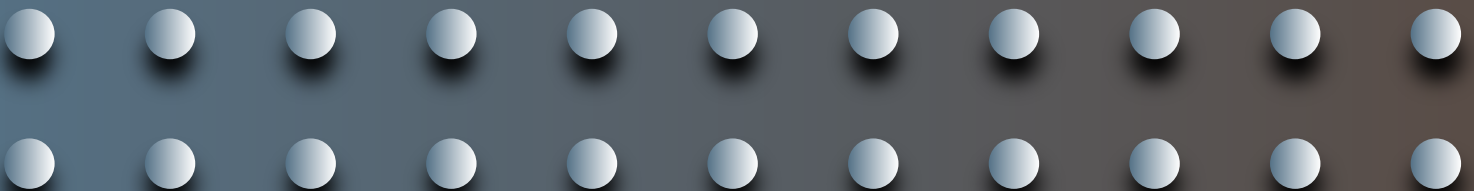
BEET & BASIL mixed greens / yellow beets / grape tomato / radish / cucumber / candied pecans herbed goat cheese / basil balsamic vinaigrette \$10 **

DAMN GOOD SALAD romaine / black beans / roasted corn / red peppers / grape tomato / shredded cheddar / avocado / homemade corn tortilla / creamy chipotle lime dressing \$10 **

KALE & QUINOA baby kale / red quinoa / roasted sweet potatoes / cucumber / pickled onion / pretzel croutons / potato crisps / honey mustard vinaigrette \$10

ADD: Grilled / Crispy Chicken \$4
Steak \$6 Salmon \$8 Shrimp \$6
Coconut Shrimp 8.00 Seared Scallops 9.00
Blackened 1.00

20% gratuity will be added to parties of 6+. Not all ingredients are listed.
Before placing your order, please let your server know if a person in your party has a food allergy



Handhelds

Any handheld can be made using a gluten free roll

DAD'S "GC" BURGER half pound hand packed burger / cheddar / american / lettuce / tomato / warm buttery roll / hand cut chips/house pickle \$11
add sunny egg \$1.5 / bacon \$2

PRETZEL PASTRAMI veal pastrami / swiss / sauteed onion / Ray's dijon mustard / sunny egg / chef's pretzel roll / hand cut chips/ house pickle \$15

TWISTED CUBAN half pound hand packed burger / mojo pork / swiss / pickles / dijon aioli / chef's pretzel roll / hand cut chips / house pickle \$14

SHRIMP TACOS cajun shrimp / cabbage / mango salad / tomatillo salsa / cotija / hand pressed chive tortilla / hand cut chips/ house pickle \$14.5

BACON JAM BURGER half pound hand packed burger / cheddar / espresso bacon jam / arugula / roma tomato / onion frizz / warm buttery roll / hand cut chips / house pickle \$14

BANH MI BAO BUNS braised chicken / pickled veggies / cucumber / radish / herbs / chili garlic aioli / steamed buns / hand cut chips / house pickle \$13

STEAK PRESS steak tips / house marinated hot peppers / sauteed onions / provolone / horseradish sauce / crunchy bread / hand cut chips / house pickle \$14

BLACK BEAN FALAFEL BURGER black bean and sweet potato "falafel" burger / cucumber dill sauce / house marinated hot peppers / arugula / tomato / hand cut chips / house pickles \$13

"MATTHEW'S" GRILLED CHEESE cheddar / provolone / swiss / american / applewood bacon / granny smith apple / grilled tomato / avocado / crispy bread / hand cut chips / house pickle \$13

"ADDI'S" LITTLE PIG PRESS mojo pork / sticky bacon / cheddar / crisp slaw / fried egg / carolina bbq sauce / crunchy bread / hand cut chips / house pickle \$14

CALI CHICKEN PRESS blackened chicken / roma tomato / spinach / avocado / swiss / bacon / chipotle spread / crunchy ciabatta bread / hand cut chips / house pickle \$13

HAND CUT STUFF

fries \$1.5 / onion rings \$2 / parmesan truffle fries \$2.5 / sweet potato fries with maple mustard aioli \$4 / side salad \$3 / grilled broccolini \$3.5 / gluten free roll \$2.50

****ASK US ABOUT OUR CATERING MENU****

Mains

SCALLOPS & "GRITS" blackened scallops / creamy andouille polenta / wilted arugula / cajun butter sauce / fried leeks \$24.5 **

TERIYAKI TURKEY TIPS coconut black rice / broccolini / mango salsa \$18 **

FRIED CHICKEN & WAFFLE dry rubbed boneless chicken / cheddar bacon waffle / jalapeno infused maple syrup / sunny egg \$17

STEAK MAC steak tips / roasted peppers / caramelized onions / Depot St. Cheese Sauce / pasta / buttered panko/ house garlic bread \$15

FISH & CHIPS haddock / hand cut fries / chop slaw / chipotle dressing \$17

BLOODY MARY STEAK FRITES 10 oz bloody mary marinated flat iron / hand cut fries / arugula salad / red pepper chimichurri sauce \$26 **

PASTA "BUCCO" jumbo shrimp / fresh bucatini pasta / eggplant caponata / basil / ricotta salata / EVOO / house garlic bread \$18

GINGER SCALLION SALMON jasmine rice / roasted baby bok choy / panko / coconut almond sauce \$19

THAT RICE BOWL black rice / broccolini / carrot fresh corn / quinoa / nuts / mango pico / crunchy stuff / crispy chili peanut cauliflower \$15

OTHER COLD STUFF

coke / diet coke / sprite / ginger ale / orange / iced tea / lemonade \$2.5 bottomless

RED BARN NITRO COLD BREW COFFEE

hot or iced \$4 each

BOTTLE BEVERAGE

bottle root beer \$2.5 / bottle water \$1.75 / bottle san pellegrino \$3 each

JUICE

orange / apple juice / cranberry \$2.5 / \$3 each

FARM FRESH MILK

white / milk \$2.75 / \$3 each

GLUTEN FREE

** Yup we really have a dedicated gluten free fryolator**

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