

# MADDI'S

## Starters Cookery and TapHouse

## Greenery

**NEW SALAMI STUFFED PULL APART BREAD**  
BirchTree Bread Focaccia / roasted garlic butter /  
mozzarella / marinara cream \$12

**WINGS WHICH WAY** wings\*\*/ tenders \$11  
thai mango - dry rub -  
stick e. bacon chipotle buffalo - honey dijon -  
sweet chili garlic soy

**NEW CHARRED BRUSSEL SPROUTS** crumbled  
bacon / stick e. bacon aioli \$12\*\*

**BUFFALO CHICKEN TATER SKINS** braised  
buffalo chicken / pepper / onion / cheddar jack /  
roasted garlic ranch \$12\*\*

**NEW THAI PEANUT CAULIFLOWER** crispy  
cauliflower / thai peanut sauce / fresh herbs \$12

**STEAK TIP POUTINE** hand cut fries / cheddar  
cheese curds / caramelized onions / house  
marinated peppers / brown gravy \$15

**POBLANO CHEESE DIP** soft pretzels / poblano  
melty cheeses / spices \$11

**GARBAGE PAIL NACHOS 2.0** crispy tortilla chips  
mixed with crispy wontons / shredded chipotle  
chicken / black olives / fresh pico de gallo /  
shredded lettuce / pickled jalapenos & stuff  
cheddar jack / queso / cilantro sour cream drizzle  
\$16

**NEW BAHN MAI CHICKEN MEATBALLS** sweet soy  
glaze / pickled vegetables / torn herbs / sriracha  
aioli \$13.5

**STICK E. BACON** sriracha / brown sugar  
applewood smoked bacon \$12\*\*

**NEW THE CRISPY CALAMARI** Chef's house made  
kimchi / fried pineapple / sweet chili aioli \$14

**NEW OUR COBB** greens / grape tomato / carrot /  
avocado / bacon / bleu cheese crumbles / warm  
panko crusted egg / ranch dressing \$13

**CAESAR** romaine / parmesan cheese / brown  
butter & herb croutons / fried capers / lemon  
wedge / creamy caesar dressing \$10

**NEW ASIAN TOSS UP** romaine / cabbage / radish  
/ tomato / cucumber / shredded carrot / scallion /  
sesame seeds / toasted peanuts / fresh herbs /  
crispy wontons / thai peanut dressing \$11

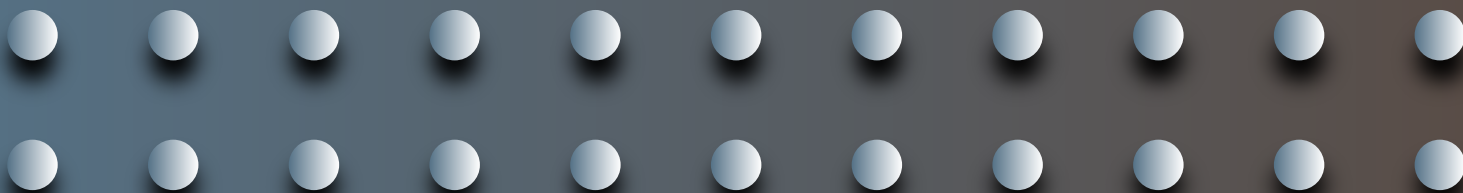
**BEET & BASIL** mixed greens / yellow beets /  
grape tomato / radish / cucumber / candied  
pecans / herbed goat cheese / basil balsamic  
vinaigrette \$10\*\*

**DAMN GOOD SALAD** romaine / black beans  
roasted corn / roasted peppers / grape tomato /  
shredded cheddar / avocado / homemade corn  
tortillas / creamy chipotle lime dressing \$11\*\*

**KALE & QUINOA** baby kale / red quinoa /  
roasted sweet potatoes / cucumber / pickled  
onion / brown butter & herb croutons / potato  
crisps / honey mustard vinaigrette \$11

**ADD:** Grilled or Crispy Chicken \$4  
Steak \$6 / Shrimp \$6 / Salmon \$8 / Blackened \$1

Before placing your order, please let your server know if a person in your party has a food allergy



## Handhelds

- All handhelds served with hand cut potato chips & a house made pickle -

\*\*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 \$12 {+add sunny egg \$1.5 / bacon \$2}

**NEW THE CUBAN** pit ham / mojo pork / house pickles / swiss / Ray's dijon mustard / crispy bread \$14.5

**BACON BIGGER MAC BURGER** half pound hand packed burger / black pepper bacon / american / lettuce / pickles / special sauce slaw / local seeded roll \$14.5

**SHRIMP TACOS** cajun shrimp / cabbage / mango salad / tomatillo salsa / cotija / hand pressed chive tortilla \$15

**NEW SMASH BURGER** two four ounce patties / bacon / american / cheddar / pickles / shredded lettuce / crispy onion strings / sriracha aioli / warm buttery roll \$14.5

**BLACK BEAN FALAFEL BURGER** black bean and sweet potato "falafel" burger / cucumber dill sauce / house marinated hot peppers / spinach / tomato / warm buttery roll \$13

**NEW NASHVILLE HOT FRIED CHICKEN SANDWICH** cheddar / applewood bacon / lettuce / pickles / roasted garlic ranch / local onion roll \$16

**"MATTHEW'S" GRILLED CHEESE** cheddar / provolone / swiss / american / applewood bacon / granny smith apple / grilled tomato / avocado / crispy bread \$14

**CALI CHICKEN PRESS** blackened chicken / roma tomato / spinach / avocado / swiss / bacon / chipotle spread / local crunchy bread \$14

**NEW ROAST TURKEY RACHAEL MELT** thick cut rye / shaved brussel slaw / swiss / 1000 island / 14.5

**HAND CUT STUFF** salt & vinegar chips \$1 / fries \$1.5 / onion rings \$2 / parmesan truffle fries \$2.5 / sweet potato fries \$4 / side salad \$3 / grilled broccolini \$3.5 / gluten free roll \$2.5

**\*\*ASK US ABOUT OUR CATERING SERVICES\*\***

## Mains

**NEW PASTA BOLOGNESE** homemade ragu of beef & pork / red wine / San Marazano tomatoes / fresh herbs / onion / celery / drop of cream / locally made pasta / garlic bread \$21

**STEAK MAC** steak tips / roasted peppers / caramelized onions / "Depot St. Cheese Sauce" / pasta / buttered panko / garlic bread \$17

**NEW LOBSTER POT PIE** tender lobster meat / onion / celery / carrot / potatoes / lobster cream sauce / puff pastry / served with a side salad \$24

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

**NEW STUFFED CHICKEN PARMESAN** classic ricotta filling / mozzarella / tomato cream sauce / locally made pasta / garlic bread \$21

**FISH & CHIPS** haddock / hand cut fries / chopped slaw 2.0 / house remoulade \$18

**BLACKENED STEAK TIPS** steak tips / au gratin potato / grilled asparagus / pan sauce / pico de gallo \$21 \*\*

**NEW SEARED BACON WRAPPED MEATLOAF** crispy bacon scallion mashed tater cake / grilled broccolini / wild mushroom gravy \$21

**NEW THE SALMON** creamy polenta / dijon seared brussel sprouts / frisee salad / warm bacon vinaigrette / Cajun candied pecans \$21\*\*

**SHRIMP PAD THAI** seared shrimp / garlic / shallot / bean sprout / napa cabbage / carrot scallion / egg / rice noodle / house made sauce / peanut / charred lime / herbs \$20\*\*

**THAT RICE BOWL** coconut black rice / broccolini / carrot / fresh corn / quinoa / nuts / mango pico / crunchy stuff / crispy chili peanut cauliflower {+ protein} \$17

**\*\*GLUTEN FREE\*\***

\*\* Yup! We really have a dedicated gluten free fryolator! \*\*