



MODERN. AMERICAN DELICIOUS. EATS

apps

Grilled Corn Dogs

Bacon wrapped, char-grilled, cornmeal dipped, served with MADE ketchup and spicy mustard 8

Wings

Confit duck wings, fried crispy, tossed in our peach BBQ sauce, served with buttermilk green goddess, and crudité 12

Ribs

Dry rubbed, applewood smoked, peach BBQ glaze, slaw 13

Empanadas

Crispy duck, sweet potato, roasted vegetables, served with dried cherry chimichurri 10

Fried Tomatoes

Cornmeal and panko crusted green tomatoes, marinated baby tomato salad, buttermilk green goddess 8

Mussels

Creamy chorizo broth, grilled bread 14

Tuna Tartare

Jalapeno soy-ginger horseradish sauce, minced shallot, cucumber, ginger-tartar slaw 13

The "Mack"-n-cheese

Parmesan and gruyere cream sauce, jalapeno pesto, smoked chicken 6

Cheese Tots w/malt mayo 4.50

soups and salads

Smoked Tomato Bisque

Herb, horseradish and bacon goat cheese, grilled bread 6

Kitchen Soup

Mark's daily preparation 6

Onion Soup

Caramelized onions, smoked mushrooms, gruyere crostini 6

Grilled Caesar

Grilled romaine, crisp corn bread croutons, MADE peppercorn Caesar dressing, parm 8

Salad

Blended greens, roasted beets and fennel, hard cheese, maple balsamic vinaigrette 8

MADE Chopped Salad

Blended greens, grilled corn, cucumber, chipotle marinated baby tomatoes, roasted pork shoulder, deviled egg, ranch 10

Salmon Salad

Dried chili encrusted Atlantic salmon, pan seared, arugula, watercress, huckleberry vinaigrette 13

Tuna Salad

Seared Saku tuna, blended greens, radish slaw, sliced cucumber, avocado vinaigrette 13

Spinach Salad

Pickled red onion, candied pecans, goat cheese, fresh fruit, shallot and bacon vinaigrette 10

entrees

Short Rib

Shiner Bock braised, char finish, Shiner BBQ glaze, skin on mashed potatoes, greens, fried onions 23

Puffy Tacos

Roasted pork shoulder, Granny Smith salsa verde, radish slaw, grilled corn on the cob "Baja Style" 15

Double Dipped Fried Chicken

Buttermilk and Cholula brined, hot n honey crust, crispy herbs, gruyere and black pepper waffle 15

Steak and Eggs

Char-grilled and sliced Angus ribeye, MADE blueberry steak sauce, roasted reds, greens, fried egg 26

Chicken

Goat cheese and fall stuffing filled airline chicken breast, crispy skin, roasted reds, greens, fine herbs sauce 16

The Lou

Smoked mushroom, roasted fennel, potato, onions, carrots, brussel sprouts, and fine herbs in a creamy vegetable broth, topped with crisp puff pastry 13

Scallops

Pan seared, jalapeno grilled cream corn "risotto style", micro wasabi green salad 19

MADE Burger

MADE beef blend, barbacoa, BBQ'D peppers and onions, fried green tomato, butter lettuce, pepper jack cheese, served with cheese tots and malt mayo 12

Burger

MADE beef blend, lettuce, tomato, onion .75 per additional topping 9

Cluck Sandwich

Grilled chicken breast, roasted peppers and onions, butter lettuce, charred jalapeno pesto, pepperjack cheese, brioche roll 11

Gulf Red Grouper

Cast iron seared red grouper, roasted red pepper and jalapeno corn cake, mussels, tomato confit broth 16

Trout

Corn meal encrusted pan fried North Carolina rainbow trout, grilled corn and sweet potato hash, brown butter and lemon sage sauce 16

Lamb Chops

Garlic and rosemary marinade, char-grilled, roasted reds, billionaire bacon brussel sprouts, mint, cherry red wine reduction 18

Salmon

House cured Atlantic salmon, cast iron seared, roasted carrot puree, billionaire bacon brussel sprouts, charred baby tomato and fresh herb white wine sauce 16

Pork Chop

Brown sugar and cider brined bone in double cut chop, chargrilled, habenero apple sauce, Greens 16

"Four" Meatloaf

Billionaire bacon, duck confit, roasted brisket and ground beef blend, skin on mashed, brussel sprouts, MADE ketchup sauce 15

sides 4.50

Roasted Reds

Jalapeno and grilled cream corn "risotto style"

Skin on mashed potatoes

Brown butter and billionaire bacon brussel sprouts

Today's Greens

Grilled corn on the cob "Baja Style" 3.50