



# DINNER MENU

## SMALL PLATES

### JUMBO CHICKEN WINGS

Deep-fried and tossed in your choice of Nashville Hot, Hot, Medium, BBQ, Sweet Chili, Spicy Honey, Garlic Parm, Thai Peanut, or Asian Bourbon. Served with celery and choice of bleu cheese or ranch, 15

### TEMPURA FRIED MUSHROOMS

Tempura-battered cremini mushrooms fried and served with a wasabi aioli, 10

### FLATBREAD

Ask your server about today's grilled flatbread topped with fresh ingredients, 12

### FRIED GRILLED CHEESE BITES

Deep-fried cheese curd bites, lightly battered and served with a side of tomato bisque for dipping, 10

### STEAK BITES

Seared steak tips tossed in house chimichurri, 12

### SOFT PRETZEL STICKS

Served with house-made spicy whole-grain mustard sauce, 9

Cheese sauce, add 1

### MEADIA FRIES

Hand-cut fries topped with bacon, cheese sauce, and scallions, served with a side of ranch, 12 (gf)

### SHORT RIB NACHOS

House-made tortilla chips and beef short rib topped with house cheese sauce, fresh jalapeno, diced tomato, red onion, and fresh cilantro, 12

## SOUPS

### BAKED TOMATO BISQUE

Croutons and melted provolone, Cup 5 • Crock 6

### CHILI

House recipe, Cup 4 • Crock 6

### SOUP DU JOUR

House made, Cup 4 • Crock 5  
Seafood soups, add 1

## SALADS

### CAESAR SALAD

Chopped romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese, and herbed croutons, Small 7 • Large 9

### GARDEN SALAD

Mixed greens with fresh veggies and cheddar cheese, Small 6 • Large 8 (gf)

Ranch, Bleu Cheese, French, Lite Italian, Poppy Seed, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Balsamic

### ARUGULA SALAD

Baby arugula with red onion, almonds, bleu cheese, and bacon with a raspberry vinaigrette, Small 11 • Large 13

### MEADIA SEASONAL SALAD

Spinach salad with blueberries, goat cheese, crispy prosciutto, croutons, and a honey balsamic dressing, Small 11 • Large 13

### ADD ANY OF THE FOLLOWING FOR THE LISTED ADDITIONAL PRICE:

Sliced grilled chicken breast 9 • Shrimp 11 • Seared salmon 12

## SANDWICHES

### BUILD YOUR OWN BURGER

Charbroiled 1/2-lb. Black Angus beef burger on a toasted brioche roll, topped with lettuce, tomato, and your choice of American, Swiss, cheddar, provolone, or bleu cheese, 14

Meadia Beyond burger (vegan) or turkey burger, add 1

Sautéed mushrooms or caramelized onions, add 1

Bacon, add 1.5

### CHICAGO ITALIAN BEEF SANDWICH

Seasoned roasted beef, sliced thin and dipped into au jus on a hoagie roll with bell peppers and provolone. Served with giardiniera and sweet peppers for authenticity, 14

### FRIED CHICKEN SANDWICH

Hand-breaded fried chicken breast with bread-and-butter pickles and honey-cayenne mayo on a toasted brioche bun, 13

### GRILLED CHEESE OF THE GODS

Cheddar, provolone, and American melted on grilled, buttery artisan bread with bacon and sliced tomato, 13

Sandwiches are served with a pickle spear and choice of French fries, green salad, or potato chips.

## ENTREES

### HOMEMADE MEATLOAF

Served with whipped mashed potatoes, green beans, and tomato jam, 20

### GUMBO

Andouille sausage and shrimp cooked in a slightly spicy stew of tomato, onions, celery, and green peppers. Served with white rice and side of cornbread, 20

### POT ROAST

Tender beef, carrots, and onions in a rich beef gravy served over butter-whipped mashed potatoes, 18 (gf)

### SEARED SALMON

Seared salmon fillet with roasted fingerlings, sautéed kale, and bacon. Topped with a fennel cream, 27

### VEGETARIAN LASAGNA

Squash and zucchini "noodles", mushrooms, marinara, and ricotta, mozzarella, and Parmesan cheeses, 18 (gf)

Entrees are served with a house salad. For a Caesar salad, add \$2.

## MARKET CORNER

### STEAK • FISH • PASTA • CHICKEN

Ask your server what's new this week. Prices based on availability.