



# Bottle Hill TAVERN

## STARTERS

<b>Wings</b>	<b>12</b>
Dutch's Classic Buffalo, Honey Buffalo, BBQ, Alabama White	
<b>Boneless Wings</b>	<b>8</b>
Dutch's Classic Buffalo, Honey Buffalo, BBQ, Alabama White	
<b>Sliders</b>	<b>each 4</b>
Cheeseburger, Crab Cake, Fried Chicken, Pulled Pork	
<b>Crabby Waffle Fries</b>	<b>7</b>
Old Bay & White Cheddar Sauce	
<b>Loaded Waffle Fries</b>	<b>8</b>
Gravy & Mozzarella	
<b>Redneck Waffle Fries</b>	<b>9</b>
Pulled Pork, Jalapeños, BBQ & White Cheddar Sauce	
<b>Deviled Eggs</b>	<b>7</b>
Crispy Bacon & Jalapeño	
<b>Maryland-Style Crab Cake</b>	<b>each 7</b>
Remoulade	
<b>Fried or Blackened Shrimp Tacos</b>	<b>each 7</b>
Pico de Gallo, Shredded Cabbage, Remoulade & Lime	
<b>Popcorn Shrimp</b>	<b>10</b>
Remoulade	
<b>Fried Oysters or Catfish</b>	<b>9</b>
Remoulade	
<b>Fried Okra</b>	<b>8</b>
Remoulade	
<b>Chicken Bacon Pepperjack Quesadilla</b>	<b>8</b>
<b>Veggie Pepperjack Quesadilla</b>	<b>8</b>
<b>Pulled Pork 'n Cheddar Quesadilla</b>	<b>9</b>
BBQ & White	
<b>Baked Potato Skins</b>	<b>9</b>
Cheddar, Bacon, Sour Cream	
<b>House Hummus</b>	<b>9</b>
Grilled Pita, Kalamata, Veggies	
<b>House Bruschetta</b>	<b>7</b>
Garlic Toast	

## HOMEMADE SOUPS 6

<b>Cream of Mushroom</b>	<b>Crock of French Onion</b>
<b>Chicken &amp; Andouille Gumbo</b>	

## WRAPS 9

Choice of: *Plain, Whole Wheat, Spinach or Gluten Free*

<b>Turkey Gobbler</b>
Stuffing, Cranberry, Giblet Gravy
<b>Buffalo Chicken</b>
Iceberg, Bleu Cheese Dressing
<b>Chicken Caesar</b>
Romaine, Grilled Chicken, Parmesan
<b>Grilled Chicken or Philly Beef Cheesesteak</b>
American, Cheddar, Sautéed Onions
<b>Chicken Parm</b>
Breaded Chicken, Mozzarella, Marinara
<b>Marley</b>
Jerk Chicken, Black Beans, Pineapple, Monterey Jack
<b>Grilled Veggie</b>
Zucchini, Yellow Squash, Portobello, Eggplant, Goat Cheese

## SIDES 4

<b>Fries</b>	Steak, Waffle or Sweet Potato
<b>Shoe-String Fried Onions - Side Salad - Cup of Soup</b>	
<b>Cole Slaw-Potato Salad - Cucumber Slaw (no mayo)</b>	
<b>Loaded Bakedw/Bacon&amp;Cheddar - Sage Stuffing</b>	
<b>Fried Okra - Mac n Cheese - Mashedw/Gravy</b>	
<b>Roasted Brussels - Steamed Broccoli - Grilled Veggies</b>	

## SALADS

<b>House</b>	<b>8</b>
Romaine, Iceberg, Tomato, Cucumber, Croutons, Red Onion	
<b>Caesar</b>	<b>9</b>
Romaine, Parmesan, Croutons	
<b>Chef</b>	<b>12</b>
Romaine, Turkey, Ham, Swiss, American	
<b>Cobb</b>	<b>12</b>
Grilled Chicken, Bacon, Avocado, Tomato, Bleu Cheese	
<b>Power</b>	<b>12</b>
Romaine, Quinoa, Kale, Walnuts, Apple, Cranberries, Goat	
<b>Beet</b>	<b>12</b>
Romaine, Roasted Beets, Walnuts, Goat Cheese	
<b>Tuscan</b>	<b>11</b>
Iceberg, Hearts of Palm, Roasted Peppers, Chickpeas, Mozzarella, Tomato, Red Onion	
<b>Greek</b>	<b>11</b>
Kalamata Olives, Tomato, Feta, Grape Leaves, Red Onion	

### Add to any Salad...

Grilled, Fried or Buffalo Chicken	+4
Turkey Burger, Hamburger or Cheeseburger	+5
Grilled Shrimp, Salmon or Crab Cake	+6

### Dressings:

BH House, Russian, Bleu Cheese, French, Balsamic, Ranch\***Dressings To Go ~ pint 7 / quart 12**

## SIGNATURE SANDWICHES 9

<b>Grilled Redwood</b>
Corned Beef, Swiss, Kraut, Russian, Rye
<b>Open Hot Roast Turkey</b>
Giblet Gravy, Cranberry Sauce, Country White
<b>Open Hot Roast Beef</b>
Mushroom Gravy, Country White
<b>Maryland-Style Crab Cake</b>
Lettuce, Tomato, Remoulade, Toasted Bun
<b>Fried Shrimp, Catfish or Oyster Po' Boy</b>
Lettuce, Tomato, Remoulade, French Roll
<b>Pulled Pork</b>
BBQ, Spicy Slaw, Toasted Bun
<b>Roast Turkey Club</b>
Bacon, Lettuce, Tomato, Mayo, Country White Toast
<b>Grilled Turkey Joe</b>
Swiss, Russian, Cole Slaw, Rye
<b>Fried Chicken Breast</b>
Cucumber Slaw, Remoulade, Toasted Bun
<b>Grilled Cuban</b>
Pulled Pork, Ham, Swiss, Mustard, Pickles, Pressed Roll

## KIDS (UNDER 10) 9

w/Fries or Side Salad, Beverage and Ice Cream or Moon Pie

<b>Cheeseburger or Hamburger</b>
<b>Chicken Fingers</b>
<b>Mac n Cheese</b>
<b>Pasta w/Butter or Marinara</b>
<b>Cheese Quesadilla</b>

Madison's

Original Family Tavern

13 Waverly Place, Madison NJ 07940

Phone: 973-949-6060



# Bottle Hill

## TAVERN

### BURGERS +

Served w/Lettuce, Tomato and Pickles  
Toasted Bun, English Muffin or Gluten-Free Bun

<b>Bottle Hill 10oz Fresh Ground Burger</b>	<b>10</b>
<b>Bottle Hill 10oz Burger "Build Your Own"</b>	<b>12</b>
<b>Grilled Chicken Breast</b> Sriracha Mayo	<b>10</b>
<b>Homemade Turkey Burger</b>	<b>10</b>
<b>Veggie Burger</b>	<b>9</b>
<b>Foot-Long Frankfurter</b>	<b>8</b>

w/Sauerkraut or Sautéed Onions upon request

#### "Build Your Own" Toppings:

American, Cheddar, Swiss, Bleu, Pepperjack, Avocado, Applewood Bacon, Pizza, Sautéed Mushrooms, Sautéed or Raw Onion

### STEAKS & POULTRY

Pick 2 Sides

<b>New York Strip, Center Cut 12 oz*</b>	<b>30</b>
<b>Chopped Beefsteak w/Mushroom Gravy</b>	<b>17</b>
<b>Whole Skillet Fried Chicken, 8 pc</b>	<b>20</b>
<b>Grilled Herb Chicken Breast Paillard*</b>	<b>15</b>
<b>Roast Turkey Dinner w/Stuffing &amp; Gravy</b>	<b>17</b>

### SEAFOOD *Pick 2 Sides*

<b>Atlantic Salmon</b> *Grilled or Blackened	<b>20</b>
<b>Maryland-Style Crab Cakes</b> Remoulade	<b>19</b>
<b>Popcorn Shrimp</b> Remoulade	<b>17</b>
<b>Fried Louisiana Catfish</b> Remoulade	<b>18</b>
<b>Fried Chesapeake Oysters</b> Remoulade	<b>18</b>

### BAR-B-Q RIBS

Pick 2 Sides

<b>Baby Back Ribs*</b>	
Full Rack	<b>26</b>
Half Rack	<b>17</b>
<b>Bar-B-Q Chicken Breast*</b>	<b>15</b>
<b>Slow Roasted Pulled Pork*</b>	<b>16</b>

\*BHT Bar-B-Q Sauce To Go ~ pint 7 / quart 12

### DESSERTS

6

<b>Banana Pudding</b>	<b>Crowley Cupcakes (3)</b>
<b>Ice Cream Sundaes - Cookie, Fudge Brownie or Reese's Peanut Butter Cup Brownie</b>	
<b>Home Baked Apple Pie w/Ice Cream</b>	
<b>Edy's Vanilla Bean or Chocolate Ice Cream</b>	
<b>Carrot Cake</b>	<b>Grilled S'mores</b>
<b>Coconut Cream Jar</b>	

### DRAFT BEER

**Jack's Abby House Lager**, Massachusetts – Helles Lager 5.2% -Golden, Crisp Finish - **6**  
**Bells Amber Ale**, Maine – Amber Ale 5.8% - Toasted Caramel, Malty - **6.50**  
**Wrench IPA**, Garnerville, NY – New England IPA 7.1% -- Citrusy, Juicy - **7**  
**Guinness**, Ireland – Irish Dry Stout 4.2% – Malty, Coffee, Dark Chocolate - **6.50**  
**Allagash White**, Portland, MA – Belgium Witbier 5.2% -- Citrusy, Light - **6.50**  
**Miller Lite**, Wisconsin – Pilsner 4.2% -- Crisp, Light - **5**  
**Rotating Local IPA**  
**Rotating Seasonal**

### BHT SPECIALTY COCKTAILS 10

**Taste of Madison** - Rye, Velvet Falernum, Rosemary Syrup, Bitters + Lemon  
**Tito's Spiked Lemonade** - Tito's Vodka, Lemon, Ginger + Agave  
**Bottle Hill Old Fashioned** - Rye Whiskey, Demerara, Orange Bitters + Orange Peel  
**Second Cousin** - Gin, Ginger Liqueur, Lime, Rosemary Syrup + Bitters  
**Blackberry Spice** - Vodka, Blackberry Puree, Basil + Cracked Black Pepper  
**Cucumber Margarita** - Tequila, Lime, Agave + Cucumber Puree (ask to make it spicy!)  
**Fire and Ice** - Habanero Infused Tequila, Mint, Lime, Dry Curacao + Agave  
**Southside** - Gin, Mint, Simple Syrup, Fresh Lime + Orange Bitters  
**Honeysuckle** - Dark Rum, Honey Syrup, Fresh Lemon + Rhubarb Bitters

\*Gluten Free

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