



STARTERS

Bone-In Wings	12
Dutch's Classic, Honey Buffalo, BBQ, Alabama White, Old Bay	
Boneless Wings	12
Dutch's Classic, Honey Buffalo, BBQ, Alabama White, Old Bay	
Sliders	each 4
Cheeseburger, Crab Cake, Fried Chicken, Pulled Pork	
Crabby Waffle Fries	Old Bay & White Cheddar Sauce 10
Loaded Waffle Fries	Gravy & Mozzarella 12
Redneck Waffle Fries	12
Pulled Pork, Jalapeños, BBQ & White Cheddar Sauce	
Deviled Eggs	Crispy Bacon & Jalapeño 10
Maryland-Style Crab Cake	Remoulade each 9
Fried or Blackened Shrimp Tacos	each 8
Pico de Gallo, Shredded Cabbage, Remoulade & Lime	
Popcorn Shrimp or Fried Oysters	Remoulade 12
Fried Okra or Fried Pickles	Remoulade 10
Quesadillas	12
Chicken Bacon Pepper Jack -- Pulled Pork & Cheddar – Buffalo Chicken Pepper Jack – Avocado, Tomato & Cheddar	
Baked Potato Skins	Cheddar, Bacon, Sour Cream 12
House Hummus	Grilled Pita, Kalamata, Veggies 12
House Bruschetta	Garlic Toast 9

HOMEMADE SOUPS 7

Cream of Mushroom	Crock of French Onion
Chicken & Andouille Gumbo	Beef Chili w/Cheddar
<i>*Soups To Go ~ pint 8 / quart 12</i>	

WRAPS 12

Choice of: <i>Plain, Whole Wheat, Spinach or Gluten Free</i>	
Turkey Gobbler	
Stuffing, Cranberry, Giblet Gravy	
Buffalo Chicken	
Iceberg, Bleu Cheese Dressing	
Chicken Caesar	
Romaine, Grilled Chicken, Croutons, Parmesan (add bacon \$1)	
Philly Beef or Grilled Chicken Cheesesteak	
American Cheese and Sautéed Onions	
Chicken Parm	
Breaded Chicken, Mozzarella, Marinara	
Marley	
Jerk Chicken, Black Beans, Pineapple, Monterey Jack	
Grilled Veggie	
Zucchini, Squash, Carrot, Portobello, Eggplant, Goat Cheese	

SIDES 5

Fries	Steak, Waffle or Sweet Potato – Mashed w/Gravy
Shoe-String Fried Onions	- Side Salad - Cup of Soup
Cole Slaw	- Potato Salad - Cucumber Slaw (no mayo)
Loaded Baked	w/Bacon & Cheddar (after 5 PM)
Fried Okra	- Mac ‘n Cheese - Sage Stuffing
Roasted Brussels	- Steamed Broccoli - Grilled Veggies

SALADS

House	10
Romaine, Iceberg, Tomato, Cucumber, Croutons, Red Onion	
Caesar	12
Romaine, Grated and Shaved Parmesan, Croutons	
Cobb	16
Romaine, Gr Chicken, Bacon, Avocado, Tomato, Bleu, Egg	
Power	14
Romaine, Kale, Quinoa, Walnuts, Apple, Cranberries, Goat	
Beet	14
Romaine, Roasted Beets, Walnuts, Goat Cheese	
Tuscan	14
Iceberg, Hearts of Palm, Roasted Peppers, Chickpeas, Fresh Mozz, Tomato, Red Onion	
Poke Grain	16
Romaine, Farro, Beets, Edamame, Avocado, Red Pepper	
Greek	14
Kalamata Olives, Tomato, Feta, Grape Leaves, Red Onion	

Add to any Salad...	
Chicken - Grilled, Fried, Blackened or Buffalo	+6
Hamburger, Cheeseburger or Turkey Burger	+7
Grilled or Blackened Shrimp, Salmon or Crab Cake	+9
Dressings: House, Russian, Bleu Cheese, French, Balsamic, Ranch, Poke, Italian, Oil & Vinegar	
<i>*Dressings To Go ~ pint 8 / quart 12</i>	

SIGNATURE SANDWICHES 14

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

Madison’s

Original Family Tavern
13 Waverly Place, Madison NJ 07940
Phone: 973-949-6060
www.thebottlehilltavern.com



BURGERS +

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

Bottle Hill 10oz Fresh Ground Hamburger	12
Bottle Hill 10oz Burger “Build Your Own”	14
Grilled Chicken Sandwich (BYO+\$2) Sriracha Mayo	12
Homemade Turkey Burger (BYO+\$2)	12
Portobello Mushroom Burger (V) (BYO+\$2)	11
Veggie Burger (BYO+\$2)	11
Foot-Long Frankfurter	10
<i>w/Sauerkraut or Sautéed Onions upon request</i>	

“Build Your Own” Toppings:

American, Cheddar, Swiss, Bleu, Pepper Jack, Mozz,
Avocado, Applewood Bacon, Pizza, Sautéed Mushrooms,
Sautéed or Raw Onion, Fried Egg, Taylor Pork Roll

BEEF & POULTRY *Pick 2 Sides*

New York Strip, Center Cut 12 oz*	36
Whole Skillet Fried Chicken, 8 pc	24
Grilled Herb Chicken Breast Paillard*	18
Roast Turkey Dinner w/Stuffing & Gravy	20
Chopped Beefsteak w/Mushroom Gravy	20

SEAFOOD *Pick 2 Sides*

Atlantic Salmon *Grilled or Blackened	24
Maryland-Style Crab Cakes (3) Remoulade	28
Popcorn Shrimp Remoulade	22
Louisiana Catfish *Blackened or Fried	22
Fried Chesapeake Oysters Remoulade	22

BAR-B-Q

Pick 2 Sides

Baby Back Ribs*	
Full Rack	35
Half Rack	24
Bar-B-Q Chicken Breast*	18
Slow Roasted Pulled Pork*	20

**BHT Bar-B-Q Sauce To Go ~ pint 8 / quart 12*

KIDS (UNDER 10) 12

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

Cheeseburger or Hamburger or Hot Dog
Chicken Fingers
French Bread Pizza
Pasta w/Butter or Marinara
Cheese Quesadilla
Mac ‘n Cheese

DRAFT BEER

Jack’s Abby House Lager, Massachusetts – Helles Lager 5.2% - Golden, Crisp Finish - **7**

Wrench IPA, Garnerville, NY – New England IPA 7.1% -- Citrusy, Juicy - **7.50**

Guinness, Ireland – Irish Dry Stout 4.2% – Malty, Coffee, Dark Chocolate – **7.50**

Allagash White, Portland, ME – Belgium Witbier 5.2% -- Citrusy, Light – **7**

Miller Lite, Wisconsin – Pilsner 4.2% -- Crisp, Light – **5**

Rotating IPA ~ Rotating Seasonal ~ Rotating Ale

Specialty 16 oz Can – Bottle Hill Long Days Helles Lager, New Providence NJ – 4.6% - **8**

BHT SPECIALTY COCKTAILS 12

Taste of Madison – Rye, Italicus, Rosemary Syrup, Bitters + Lemon

Tito’s Spiked Lemonade - Tito’s Vodka, Lemon, Ginger + Agave

Bottle Hill Old Fashioned – Rittenhouse Rye, Demerara, Angostura and Orange Bitters + Orange Peel

Second Cousin – Bluecoat Gin, Ginger Liqueur, Lime, Rosemary Syrup + Bitters

Waverly 13 – Bluecoat Gin, Pomegranate Juice, Honey Syrup, Fresh Lemon + Prosecco Float

Fire and Ice – Habanero Infused Tequila, Pineapple Juice, Mint, Lime + Agave

BHT SEASONAL COCKTAILS 12

Spiced Pear Vodka Fizz – Skyy Vodka, Pear Puree, Ginger Beer, Cardamon Bitter, Simple Syrup + Fresh Lemon

Harvest Chill – Rittenhouse Rye, Tart Cherry Juice, Sage Simple Syrup + Fresh Lime

Cran-Apple Spritz – Aperol, Prosecco, Local Cider, Cranberry Juice, Club Soda + Orange Twist

Pumpkin Brew-Tini – Vodka, Pumpkin Puree, Cold Brew + Cinnamon

Touchdown Tea – Knob Creek Maple Bourbon, Evan Williams, Local Cider, Iced Tea, Simple Syrup + Fresh Lemon

Fig-Get About It – Oooh! – Lunazul Tequila, Fig Jam, Thyme Honey Syrup, Orange Bitters + Fresh Lemon

**Gluten Free*

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