



PARMESAN FRIES | 6
Garlic Aioli, Special Sauce, Ketchup

CAST IRON CORNBREAD | 8
Sorghum Butter, Apple Butter

PIMENTO CHEESE | 6
Red Wheat Crackers

CRISPY BRUSSELS SPROUTS | 6
Sorghum Chile, Sesame

TEXAS CAVIAR | 6
Black Eyed Peas, Roasted Corn, Hot Sauce
Vinaigrette, Tostadas *GF

KALE CAESAR | 8
House-dressing, Rustic Croutons, Parmesan,
Lemon

ADD ROAST OR FRIED CHICKEN +7

MAD BURGER | 14
44 Farms Beef, Caramelized Onions, American
Cheese, Chimichurri Aioli, Pickles, Challah Bun,
Fries

HOT CHICKEN TACOS | 11
Nashville Hot Chicken, Special Sauce, Chow
Chow, Queso Cotija, Flores Tortillas

FRIED CHICKEN CAESAR SANDO | 10
Sweet Tea Brined Chicken, Caesar Dressing,
Romaine, Parmesan, Challah Bun, Fries

PIMENTO GRILLED CHEESE | 10
Bacon, Tomato Jam, Pickled Green Tomato,
Sourdough, Fries
2.11.26

**HAPPY
HOUR**

3-6 PM

CLASSIC COCKTAIL LIST | \$9

DAIQUIRI
Rum, Lime, Simple Syrup

GIMLET
Gin, Lime, Simple Syrup

COSMOPOLITAN
Vodka, Cranberry, Lime, Orange Liqueur

FRENCH 75
Gin, Lemon, Simple Syrup, Prosecco

GOLD RUSH
Bourbon, Lemon, Honey

WHISKEY SMASH
Bourbon, Lemon, Rich Dem, Mint

LEMON DROP MARTINI
Vodka, Orange Liqueur, Lemon, Simple Syrup

NEGRONI
Gin, Campari, Sweet Vermouth

APEROL SPRITZ
Aperol, Prosecco, Sparkling Water

MANHATTAN
Rye, Sweet Vermouth, Ango

MARTINI
How You Like It

MOJITO
Rum, Lime, Sugar, Mint, Sparkling Water

OLD FASHIONED
Bourbon, Rich Dem, Ango, House Bitters Blend

MAD MARG
Tequila, Orange Liqueur, Lime, Agave

CORPSE REVIVER #2
Gin, Lillet, Orange Liqueur, Lemon, Absinthe



WINE | \$6 GLASS

NORTH RIDGE Cabernet Sauvignon, California

BETTER HALF Sauvignon Blanc, New Zealand

MONTELVINI Prosecco, Italy

**HAPPY
HOUR**

3-6 PM

BEER | \$4 DRAFTS

BROTHERWELL BREWING | SHELTER IN HAZE IPA
COORS BANQUET

BEER | \$3 CANS

MILLER HIGH LIFE
MONTUCKY COLD SNACKS
SHINER BOCK