

M A D I S O N
B A R & B I S T R O

H O T
& H E A R T Y

S E R V E D W I T H O N E S I D E

Omelette 17

BEATEN EGGS, EXPERTLY FOLDED WITH YOUR CHOICE OF FILLINGS:
BACON, HAM, SAUSAGE, TURKEY SAUSAGE, BELL PEPPER, ONION, SPINACH, MUSHROOMS, TOMATO, CHEDDAR, PROVOLONE, SWISS, GOUDA

The Classic City Standard 16

TWO EGGS* COOKED TO ORDER, WITH BACON OR SAUSAGE, CHOICE OF WHITE OR WHEAT TOAST OR A BISCUIT

Breakfast Burrito 16

TWO EGGS SCRAMBLED WITH BACON OR SAUSAGE & CHEDDAR CHEESE, WRAPPED IN A FLOUR TORTILLA
CHOOSE BACON & SAUSAGE FOR \$1

Croissant Sandwich 15

TWO EGGS, GOUDA CHEESE, & BACON ON AN ENGELMAN'S CROISSANT

Veggie Scramble 14

TWO EGGS SCRAMBLED WITH YOUR CHOICE OF FRESH VEGGIES: ONIONS, BELL PEPPERS, SPINACH, MUSHROOMS & TOMATOES

Pancakes or Waffles 12

TWO HOUSE-MADE PANCAKES OR THREE WAFFLES SERVED WITH SYRUP & YOUR CHOICE OF BACON OR SAUSAGE
ADD BLUEBERRIES OR CHOCOLATE CHIPS FOR \$1

Eggs Benedict 16

POACHED EGGS* ATOP BACON OR HAM ON A TOASTED ENGLISH MUFFIN WITH A CLASSIC HOLLANDAISE SAUCE

Q U I C K
& E A S Y

Lox & Bagels 18

SERVED ON A PLAIN OR EVERYTHING BAGEL TOPPED WITH CREAM CHEESE, THINLY SLICED RED ONIONS, BRINY CAPERS, AND SCOTTISH STYLE LOX

Avocado Toast & Eggs 15

AVOCADO ON SOURDOUGH BREAD WITH TWO EGGS* COOKED TO ORDER

Biscuits & Gravy 10

TWO FLUFFY BISCUITS COVERED IN OUR HOUSE-MADE SAUSAGE GRAVY

Parfait 8

VANILLA YOGURT TOPPED WITH GRANOLA, STRAWBERRIES, & BLUEBERRIES

Oatmeal 6

SERVED WITH PECANS, DRIED FRUIT, & BROWN SUGAR ON THE SIDE

Bagels 5

YOUR CHOICE OF CINNAMON RAISIN, BLUEBERRY, EVERYTHING, OR PLAIN BAGEL

Cereal 3

ASK YOUR SERVER ABOUT OUR CHOICES OF CEREAL

Engelman's Assorted Pastries & Muffins 4

MUFFINS: BLUEBERRY, BANANA, CHOCOLATE, CHEESE
DANISHES: APPLE, CHEESE, RASPBERRY

S I D E S \$ 3

GRITS . ROASTED POTATOES . FRESH FRUIT . HASHBROWNS . SAUSAGE . BACON

*COOKED TO ORDER - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

B E V E R A G E S

M A D I S O N
B A R & B I S T R O

C O F F E E S

S M A L L / M E D I U M / L A R G E

Classic Coffee

JITTERY JOE'S CLASSIC DARK ROAST

Americano

ESPRESSO, HOT WATER

Caffe Latte

ESPRESSO, STEAMED MILK

Cappuccino

ESPRESSO, STEAMED MILK & FOAMED MILK

Mocha

CHOCOLATE OR WHITE CHOCOLATE

Available Hot or iced



Tito's Handmade Bloody Mary12

Mimosa12
La Marca Prosecco and Simply® Orange Juice

T E A S

S M A L L / M E D I U M / L A R G E

Chai Latte

SPICED BLACK TEA WITH STEAMED MILK
ADD 1 ESPRESSO SHOT +\$2

Hot Tea

DECAF
CRANBERRY APPLE, ORANGE SPICE, LEMON
GINGER, MINT MEDLEY, COZY CHAMOMILE,
SWEET DREAMS & GREEN TEA DECAF

CAFFEINATED
EARL GREY, GREEN TEA & ENGLISH TEA TIME

O T H E R S I P S

Simply Orange Juice4

Minute Maid Juices4

Seasonal Fresh Pressed Journey Juices9

Naked Juice Power C7
Machine Fruit Smoothie

Milk2
SKIM, 2%, ALMOND & OAT

Iced Tea2

Coca-Cola Products3

Montane Sparkling Water3

S Y R U P S

HAZELNUT . FRENCH VANILLA . CARAMEL . BLUEBERRY
WHITE CHOCOLATE . MILK CHOCOLATE . LAVENDER . POMEGRANATE



WINE

SPARKLING

PIPER SONOMA, BRUT \$14/40
CAMPO VIEJO, BRUT \$9/27
PERELADA, BRUT ROSÉ \$12/36
LA MARCA, PROSECCO \$12/36
LYRES, PROSECCO NA \$8

WHITE

CHAMISAL, CHARDONNAY \$16/46
SONOMA CUTRER, CHARDONNAY \$14/40
GROONER, GRUNER VELTLINER \$12/36
CASA LUNARDI, PINOT GRIGIO \$12/36
"DR.L", RIESLING \$12/36
INFAMOUS GOOSE, SAUVIGNON BLANC \$16/46
KATE ARNOLD, SAUVIGNON BLANC \$14/40
ROSEBLOOD, ROSÉ \$16/46

RED

BANFI CENTINE TUSCAN, RED BLEND \$12/34
Z ALEXANDER BROWN, RED BLEND \$13/38
CRUSHER, MERLOT \$12/36
VISTA FLORES, MALBEC \$12/38
MURIEL RESERVA, RIOJA TEMPRANILLO \$16/48
CHOP SHOP, CABERNET \$16/48
BONANZA, CABERNET \$13/38
LYRIC BY ETUDE, PINOT NOIR \$13/38
KATE ARNOLD, PINOT NOIR \$16/48

SIGNATURE COCKTAILS

SIPS WITH A LOCAL TWIST \$15 | NA \$8

BLUEBERRY MARTINI

Lawn Dart Vodka, Lychee Combier, Lemon Juice, Blueberries, & Agave

ESPRESSO-TINI

Hunker Vodka, Espresso, & Kahlúa

BLACKBERRY BASIL SMASH

Winterville Gin, Lime Juice, Agave, Basil, & Blackberries

ORANGE CRUSH

Disaronno, Orange Juice, & Classic City Lager

SMOKED OLD FASHION

*Fiddler Bourbon, Luxardo Syrup, Angostura Bitters,
Orange Peel, & Luxardo Cherry*

PICK YOUR PEPPER MARGARITA

*Jalapeño or Habanero Tanteo Tequila, Fresh Lime Juice,
Agave, Combier Liqueur d'Orange, & a Tajin Rim*

CLASSIC CITY MARGARITA

Espolón Blanco Tequila, Fresh Lime Juice, Agave, & a Seasoned Rim

GEORGIA PEACH MULE- NA

Fresh Peaches, Lime Juice, & Lyre's Sparkling

CUCUMBER MINT BUCK- NA

Cucumber, Mint, Lime Juice, & Ginger Beer



BEER & NA

ON DRAFT

16 oz. \$6 | 22 oz. \$8

CLASSIC CITY LAGER
TROPICALIA
SWEET WATER 420
STELLA ARTOIS

CLASSICS \$5

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LIGHT
YUENGLING
PERONI
STELLA ARTOIS
AMSTEL
BLUE MOON
HEINEKEN
CORONA
CORONA LIGHT
MODELO
ATHLETIC NA
HEINEKEN 00 NA

SPECIALTY \$6

TERRAPIN HOPSECUTIONER
TERRAPIN LUAU
TERRAPIN LOS BRAVOS
BELL'S TWO HEARTED ALE
CC TROPICALIA
CC SUNGLOW SELTZER
CC CLASSIC CITY LIGHT
CC CLASSIC CITY LAGER
BLAKE'S CIDER
CC SUNGLOW SELTZER
HIGH NOON
WHITE CLAW

DINNER
MADISON
BAR & BISTRO

THE FOLLOWING MAJOR FOOD
ALLERGENS ARE USED AS INGREDIENTS:
MILK, EGG, SALMON, SHRIMP, PECANS,
ALMONDS, WHEAT, AND SOYBEAN

APPETIZERS

- Cheese & Charcuterie

CHEF'S CHOICE OF CURED MEATS & CHEESES
SERVED WITH CRACKERS, PECANS, OLIVES,
PICKLED OKRA, GRAPES & HONEY

20

Nachos

CHEDDAR & MIXED CHEESES,
BLACK BEANS, PICKLED JALAPEÑOS &
PICO DE GALLO OVER TORTILLA CHIPS

FULL: 15 / HALF: 8

ADDITIONS

GROUND BEEF: FULL +4 / HALF +2
CHICKEN: FULL +6 / HALF +3
PULLED PORK: FULL +8 / HALF +4

Shrimp Cocktail

FOREIGN IMPORTED

SIX CHILLED SHRIMP WITH COCKTAIL SAUCE
SERVED IN A MARTINI GLASS

16

Bruschetta

DICED TOMATOES, GARLIC, ONION & BASIL ON
TOASTED BAGUETTE SLICES
TOPPED WITH GOAT CHEESE CRUMBLES &
BALSAMIC REDUCTION

12

Stonefire Flatbread

CHOOSE YOUR TOPPING: CHEESE,
PEPPERONI, OR BBQ CHICKEN
PERFECT FOR ONE OR TO SHARE

14

Hummus & Veggies

RED PEPPER HUMMUS SERVED WITH RAW
VEGGIES & LAVASH FLATBREAD

13

ENTREES
SERVED WITH TWO SIDES

- Island Chicken

TWO GRILLED CHICKEN BREASTS COVERED
WITH A PINEAPPLE SALSA

16
- Chicken Alfredo

FETTUCCHINE PASTA, CREAMY ALFREDO SAUCE,
TOPPED WITH SPRINGER MOUNTAIN CHICKEN
BREAST

18
- Salmon Beurre Blanc

6 OZ. ATLANTIC SALMON FILET
TOPPED WITH BEURRE BLANC, CAPERS &
SERVED WITH A LEMON WEDGE

28
- Buckhead Beef Sirloin*

8 OZ. SIRLOIN COOKED TO ORDER
ADD SAUTÉED MUSHROOMS & ONIONS +2
ADD BLUE CHEESE +2

29
- Rockhouse Pork Chop

12 OZ. BONE-IN PORK CHOP FROM
ROCKHOUSE FARMS WITH A SOY GINGER
GLAZE SAUCE

32

HANDHELDS
SERVED WITH ONE SIDE
GF WRAP/ BUN AVAILABLE UPON REQUEST

- Chicken Caesar Wrap

GRILLED CHICKEN BREAST, CRISP ROMAINE
LETTUCE, SHAVED PARMESAN, DICED
TOMATOES, CROUTONS & CREAMY CAESAR
DRESSING WRAPPED IN A TORTILLA

15
- The Vegetarian Wrap

HUMMUS, GRILLED VEGGIES, LETTUCE,
TOMATO WRAPPED IN A TORTILLA &
GRILLED TO PERFECTION

12
- Red & Black Burger*

8 OZ. BURGER WITH RED DRAGON CHEESE,
BACON, LETTUCE & TOMATO
SERVED ON BRIOCHE

18
- Beyond Burger

4 OZ. PROTEIN PACKED VEGGIE PATTY WITH
LETTUCE, TOMATO & ONION
SERVED ON BRIOCHE

14

SALADS
FULL: 10 / HALF: 5

- Caesar

ROMAINE LETTUCE TOSSED WITH
CAESAR DRESSING, WITH SHREDDED
PARMESAN CHEESE & CROUTONS
- Greek Salad

ROMAINE LETTUCE, KALAMATA OLIVES,
TOMATOES, CUCUMBERS, RED ONION,
FETA CHEESE, & GREEK DRESSING
- Garden Salad

MIXED GREENS, SHREDDED CARROTS,
CUCUMBERS, CHERRY TOMATOES &
YOUR CHOICE OF DRESSING
- Salad Additions

GRILLED CHICKEN +6
SALMON +8
STEAK* +9

DESSERTS
\$8 PER SERVING

- New York Style Cheesecake
- Key Lime Pie
- Chocolate Cake
- Blue Bunny Assorted Ice Cream

CHOCOLATE, VANILLA, OR STRAWBERRY | \$5

SIDES

tater tots . sweet potato fries . half salad . mac & cheese . red skin mashed potatoes
asparagus . roasted broccoli . roasted potatoes . chips . fresh fruit

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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

DAIRY FREE VEGAN
GLUTEN FREE VEGETARIAN

