

Starters

Prince Edward Island Mussels 9

Simmered in Duck Rabbit Milk Stout and Fresh Tomato Broth served with Toasted Focaccia

Asiago, Collard Green & Artichoke Dip 8

Warm Whole Wheat Pita Bread

Fried Green Tomatoes 8

Fire Roasted Tomato Vinaigrette and Buttermilk Sauce

The Devil's Triangle Deviled Egg Trio 8

Pimento Cheese with Shaved Country Ham & Whole Grain Mustard, Crab Salad with Creole Remoulade Sauce and Artichoke, Mushroom & Scallion with Cucumber Riata

Sautéed Scallops with Flambéed Granny Smith Apples 9

Red Pepper Jam

Soups

Low Country She-Crab Soup 5/6

Seasonal Soup of the Day 4/5

Garden of Eden

Roasted Fennel Salad with Red Wine Vinaigrette 6

Mixed Greens and Iceberg Lettuce, Roasted Fennel, Yellow Corn, Edamame, Blue Cheese Crumbles

Arugula Salad with Strawberry Champagne Vinaigrette 6

Arugula, Red Grapes, Strawberries, Spiced Pecans, Tomato

Watermelon Salad with Citrus Vinaigrette 8

Watermelon, Blackberries, Goat Cheese and Cashews on a Bed of Spinach and Arugula

Salmon Salad with Warm Bacon and Cashew Vinaigrette 12

Grilled Pacific Coast Salmon, Spinach, Tomatoes

Add Chicken to any Salad \$4, Shrimp \$6, Salmon \$6

Sides

Cheddar and Smoked Gouda Macaroni and Cheese 4

Bourbon Candied Sweet Potato Wedges 4

Braised Collard Greens with Country Ham 4

Fried Stone Ground White Grits with Blue Cheese & Thyme Butter 4

Entrées

Add a Small Maddi's Wedge Salad to any Entrée for \$3

Grilled Ribeye with Applewood Smoked Bacon, Sweet Onion & Whiskey Sauce 20

Bourbon Candied Sweet Potato Wedges, Grilled Asparagus

Petite Filet with Blue Cheese & Thyme Butter 18

Oven Roasted Rosemary & Garlic New Potatoes, Haricot Vert and Julienne Roasted Red Bell Peppers

Pan Seared Chilean Sea Bass 22

Tomato & Sage Pan Sauce, Wild Rice Hoppin' John, Oven Roasted Brussel Sprouts

Creole Cioppino 18

Wahoo, Sea Scallops, P.E.I. Mussels, Shrimp, Crawfish, Whole Grain White Rice
in a Spicy Tomato Fennel Broth

Baby Back Ribs with Peach BBQ Sauce 16/20

Blackened Vidalia Onion Rings and BBQ Baked Black & Red Beans

Free Range Fried Chicken 17

Cheddar and Smoked Gouda Macaroni and Cheese, Braised Collard Greens with Country Ham

Low Country Shrimp and Grits 18

Applewood Smoked Bacon, Slow Roasted Tomatoes, Sweet Onions and
Green Tomato and Pepper Relish over Stone Ground White Grits

Orange Marmalade Glazed Salmon with Balsamic Reduction 17

Oven Roasted Rosemary & Garlic New Potatoes, Sautéed Spinach, Golden Raisins and Cashews

Herb Roasted Half Chicken with White Wine Deglazed Pan Jus 14

Fried Stone Ground White Grits with Blue Cheese & Thyme Butter, Oven Roasted Vegetables

Seafood Fettuccine 16

Sea Scallops, P.E.I. Mussels, Crawfish Tails, Spinach, Roasted Red Bell Peppers, Fettuccine,
Creamy Cajun Asiago Cheese Sauce

New Orleans Style Red Beans & Rice with Andouille Sausage and Blackened Shrimp 15

Jalapeño Cornbread

Grilled Wahoo Fish Tacos 15

Green Tomato Pico de Gallo, Lettuce and Chipotle Avocado Sour Cream on Flour Tortillas
Served with Black Bean & Sweet Corn Salad with Mixed Greens and Applewood Smoked Bacon

Fire Roasted Tomato Fettuccine 12

Fire Roasted Tomatoes, Squash, Zucchini, Spinach and Haricot Vert Tossed with White Wine
and Shaved Parmesan ~ Add Chicken \$4, Shrimp \$6, Salmon \$6

Maddi's Burger 10

Pimento Cheese, Lettuce, Tomato, Shaved Sweet Onions, Roasted Garlic Mayo on a Kaiser Roll
served with Cheddar and Smoked Gouda Macaroni and Cheese