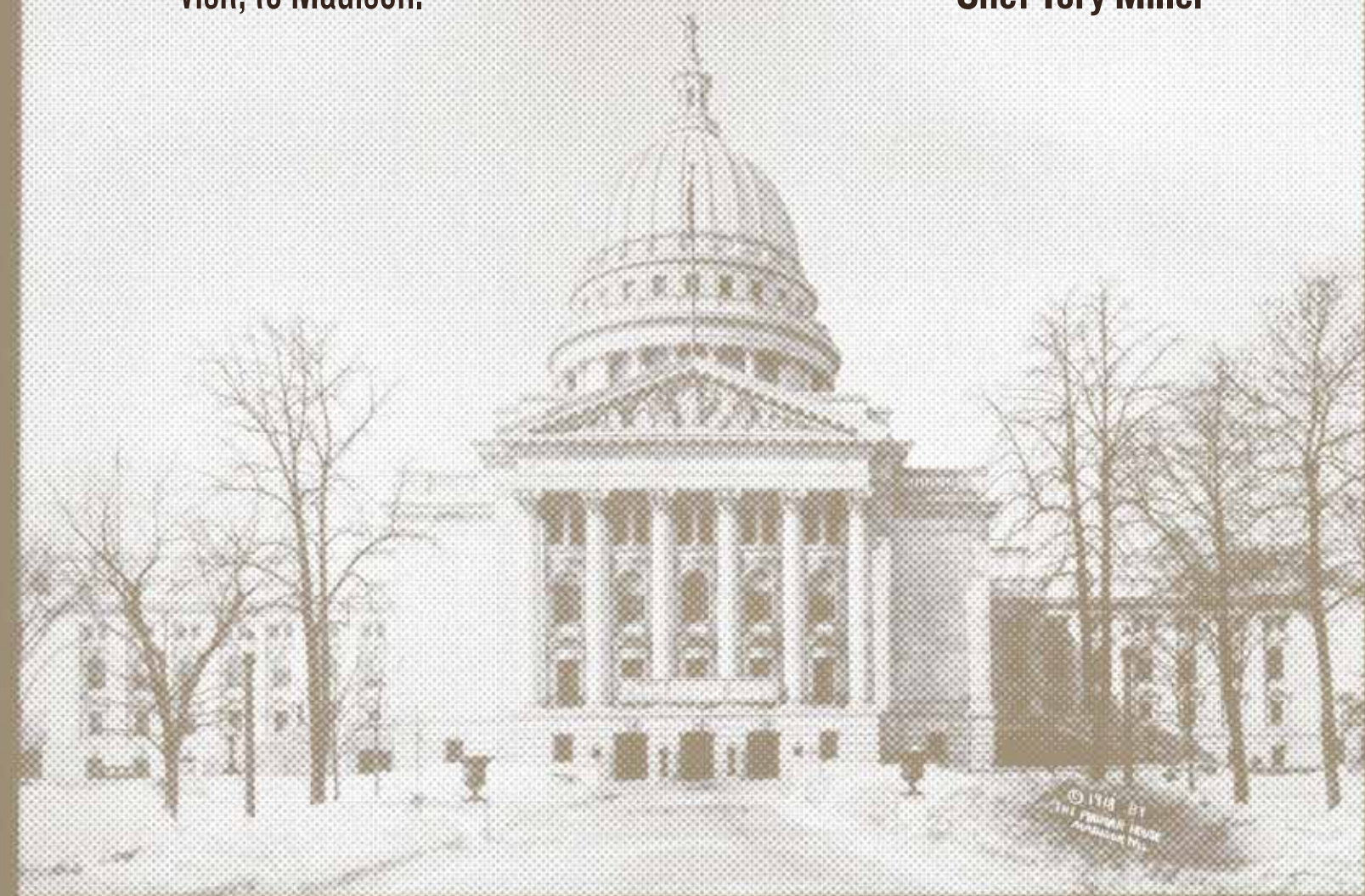




“As a Madison local chef and owner of four restaurants, I want you to experience a taste of Madison while you’re here at Mad Town. This menu is filled with locally made and grown ingredients that I feel reflect our wonderfully creative community. I hope you enjoy your meal, and your visit, to Madison.”

—Chef Tory Miller



## EARLY KITCHEN SERVED UNTIL 10:30AM

**Lemon Ricotta Pancakes** 14<sup>99</sup>  
topped with lemon curd & raspberries

**Benedict Revisited** 12<sup>99</sup>  
scrambled eggs, bacon, jalapeños, cheddar & hollandaise on an english muffin served with a tater tot hash

**Ultimate Waffle** 12<sup>99</sup>  
piled high with hash browns, sausage, cheddar & a fried egg

**Healthy Jumpstart** 10<sup>99</sup>  
greek yogurt parfait with granola, lemon curd & raspberry puree

**Steel Cut Oatmeal** 7<sup>99</sup>  
made better with brown sugar, raisins & pecans

**M·T Mad Town 'Wich** 10<sup>99</sup>  
scrambled eggs, crimini mushrooms, smoked gouda, caramelized onions and house-made korean hot sauce on sourdough with choice of bacon, ham or sausage

**Classic Breakfast** 11<sup>99</sup>  
two eggs cooked to order, tater tot hash & sourdough toast with choice of bacon or sausage

## SMALL KITCHEN

**Tomato Ball Soup** 8<sup>99</sup>  
Mad Town's twist on the classic matzah ball soup, tomato soup with a crispy risotto ball

**Korean BBQ Wings** 14<sup>99</sup>  
spicy & sweet wings

**Potstickers** 12<sup>99</sup>  
pork dumplings, pickled veggies and a honey-soy dipping sauce

**M·T Local Cheese & Charcuterie** 17<sup>99</sup>  
summer sausage, soppressata, salami, blue cheese, gouda & havarti with whole grain mustard, sourdough bread & orange marmalade

**Fried Cheese Curds** 11<sup>99</sup>

**M·T Fried Cheese Curd Poutine** 13<sup>99</sup>  
fries covered with cheese curds, pork carnitas & beer stout gravy

**M·T Mad Deviled Eggs** 9<sup>99</sup>  
pork belly deviled eggs with pickled veggies

**Soft Bakery Pretzel** 7<sup>99</sup>  
beer cheese sauce & beer mustard

**Sweet Thai Calamari** 12<sup>99</sup>  
garlic chili butter calamari with a thai chili sauce and pickled veggies

## SWEET KITCHEN

**M·T Apple Brown Betty** 6<sup>99</sup>  
hot apple crisp with sweet sourdough crumb topping

**Donut Bread Pudding** 6<sup>99</sup>

**M·T Fried Door County Cherry Hand Pie** 7<sup>99</sup>  
fried cherry pie, vanilla frozen custard, brandy sauce & chopped hazelnuts

## GREEN KITCHEN ADD CHICKEN TO ANY SALAD +4<sup>99</sup> ADD SHRIMP +5<sup>99</sup>

**M·T Arugula Fig Salad** 15<sup>99</sup>  
candied pecans, apple, prosciutto & a mustard vinaigrette

**Roasted Beet Salad** 12<sup>99</sup>  
spring mix, blue cheese, pickled red onions & roasted beets tossed with a house-made vinaigrette

**Caesar Salad** 10<sup>99</sup>  
romaine, caesar dressing, parmesan and croutons.

**Falafel Salad** 13<sup>99</sup>  
arugula, falafel, radishes & parmesan tossed in a lemon vinaigrette

## 'WICH KITCHEN SERVED WITH FRIES

**M·T Pork Belly Sliders** 14<sup>99</sup>  
pickled veggies & sriracha aioli

**Mad City Burger** 13<sup>99</sup>  
100% all-natural angus beef, LTO & horseradish sauce

**M·T Whitefish Bagel** 14<sup>99</sup>  
dill cream cheese & smoked whitefish on an everything bagel

**Korean Chicken Sandwich** 14<sup>99</sup>  
fried asian-spiced chicken breast tossed in a house-made korean hot sauce and served with garlic aioli

**Grilled Chicken Sandwich** 14<sup>99</sup>  
grilled chicken, arugula, avocado & honey mustard

**BLT** 12<sup>99</sup>  
applewood-smoked bacon, lettuce, tomato & garlic aioli on brioche

## BIG KITCHEN

**Fish & Chips** 15<sup>99</sup>  
two beer battered cod fillets served with fries

**M·T Local Trout** 27<sup>99</sup>  
cornmeal-crusting trout, roasted beets, polenta & horseradish cream

**M·T Apple Cider Pork Chop** 19<sup>99</sup>  
apple cider-brined pork chop, braised greens, creamy polenta & apples

**Balsamic Glazed Ribeye** 29<sup>99</sup>  
creamy polenta & honey glazed carrots

**Parmesan-Crusted Chicken** 19<sup>99</sup>  
braised greens, tomatoes, basil, balsamic vinegar & olive oil

**Crab Cake** 28<sup>99</sup>  
two blue crabmeat lump cakes served with a fresh apple slaw & remoulade sauce

## KID'S KITCHEN

**Chicken Tender Basket** 8<sup>99</sup>

**Kid's Waffle** 8<sup>99</sup>

**Grilled Cheese** 7<sup>99</sup>



CREATED BY CHEF TORY MILLER

## DRAFT BEERS

<b>Bud Light</b> lager	9 <sup>99</sup>	<b>New Glarus Spotted Cow</b> cream ale	9 <sup>49</sup>
<b>Stella Artois</b> pilsner	9 <sup>49</sup>	<b>Capital Brewery Wisconsin Amber</b> amber lager	9 <sup>49</sup>
<b>Shock Top</b> belgian white	9 <sup>49</sup>	<b>Tyrannena Bitter Woman</b> IPA	9 <sup>49</sup>
<b>Goose Island</b> IPA	9 <sup>49</sup>	<b>Wisconsin Brewing Company Chocolate Lab</b> porter	9 <sup>49</sup>
<b>Goose Island Four Star Pils</b> pilsner	9 <sup>49</sup>	<b>Lake Louie Warped Speed</b> scotch ale	9 <sup>49</sup>
<b>Samuel Adams Seasonal</b>	9 <sup>49</sup>	<b>Central Waters Satin Solitude</b> imperial stout	9 <sup>49</sup>

## BOTTLES & CANS

<b>Ciderboys First Press</b>	7 <sup>99</sup>	<b>Modelo Especial</b>	7 <sup>49</sup>
<b>One Barrel Brewing Company Banjo Cat</b>	7 <sup>99</sup>	<b>Rebel IPA</b>	7 <sup>49</sup>
<b>Capital Supper Club Can</b>	7 <sup>99</sup>	<b>Pabst Blue Ribbon</b>	7 <sup>49</sup>
<b>Central Waters Honey Blonde Ale</b>	7 <sup>99</sup>	<b>Corona Extra</b>	7 <sup>49</sup>
<b>Milwaukee Brewing Company Booyah Apricot Saison</b>	7 <sup>99</sup>	<b>Corona Light</b>	7 <sup>49</sup>
<b>Pearl Street Brewery DTB Brown Ale</b>	7 <sup>99</sup>	<b>Guinness</b>	7 <sup>49</sup>
<b>Budweiser</b> aluminum bottle	7 <sup>49</sup>	<b>Angry Orchard Cider</b>	7 <sup>49</sup>
<b>Michelob Ultra</b> aluminum bottle	7 <sup>49</sup>	<b>Rebel IPA</b>	7 <sup>49</sup>
		<b>Samuel Adams Boston Lager</b>	7 <sup>49</sup>

## WHITE WINE

	 GLASS	 LARGE GLASS	 BOTTLE
<b>House Pinot Grigio</b>	10 <sup>50</sup>	16 <sup>50</sup>	42
<b>Kim Crawford Sauvignon Blanc, Marlborough</b>	13 <sup>50</sup>	21 <sup>50</sup>	54
<b>William Hill Chardonnay, Central Coast</b>	12 <sup>50</sup>	20	50

## SPARKLING

<b>La Marca Prosecco, Veneto</b>	13 <sup>50</sup>
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## RED WINE

<b>House Merlot</b>	10 <sup>50</sup>	16 <sup>50</sup>	42
<b>MacMurray Ranch Pinot Noir, Central Coast</b>	13 <sup>50</sup>	21 <sup>50</sup>	54
<b>Louis Marini Cabernet, California</b>	12 <sup>50</sup>	20	50