**SMALL KITCHEN**

**Fried Cheese Curds** 1499
Local cheese curds, beer battered and ‘fried

**Korean BBQ Drummies** 1599
Crispy chicken drumsticks tossed in a Korean sweet and spicy sauce

**Tomato Ball Soup** 1199
Mad Town’s twist on the classic matzo ball soup: tomato soup with a crispy risotto ball

**Potstickers** 1599
Pork dumplings, pickled vegetables and a honey-soy dipping sauce

**Soft Bakery Pretzel** 1299
Served with our house-made beer cheese and our house-made beer mustard

**Loaded Kettle Chips** 1599
Kettle chips smothered in house made beer cheese sauce, pulled pork, jalapeños and grilled onions

**GREEN KITCHEN**

ADD AVOCADO -19

**Balsamic Chicken Salad** 1799
Spring mix, grilled chicken, fresh mozzarella balls, and tomatoes with a balsamic vinaigrette

**Roasted Beet Salad** 1899
Grilled chicken breast, spring mix, blue cheese, pickled red onions and roasted beets with a house-made vinaigrette

**Chicken Caesar Salad** 1799
Grilled chicken breast, romaine, Caesar dressing, Parmesan and croutons

**Soup & Salad** 1699
House salad with grape tomatoes, Parmesan, croutons and choice of dressing, and a bowl of soup

**SWEET KITCHEN**

**Chocolate Cake** 899
Layer upon layer of dark moist chocolate cake, sandwiched with a silky smooth chocolate filling, piled high with chunks of chocolate

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 wonderful creative community. I hope you enjoy your meal, and your visit, to Madison.

—Chef Tory Miller

Please inform your server if you have a food allergy and speak to a manager. Many of our dishes contain ingredients known to be food allergens and all dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree nuts, peanuts and soybeans are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

**BIG KITCHEN**

**Grilled Ribeye Steak** 2399
Ribeye with herb butter, seasonal vegetables and a crispy risotto ball

**Thai Veggie Bowl** 1699
Hearty vegetable broth with noodles, spinach, red pepper, carrots, bok choy, mushrooms, nori and green onions, choice of noodle: ramen or udon

**Tonkotsu Bowl** 1799
Hearty tonkotsu broth with noodles, soft boiled egg, mushroom, carrot, bok choy, nori, chilies, your choice of protein: pork, tofu, chicken, egg. choice of noodle: ramen or udon

**Fish & Chips** 2199
Spotted Cow Beer battered cod fillets with fries

**FAVORITE**

**SANDWICH KITCHEN**

**Korean Chicken Sandwich** 1899
Fried chicken tossed in house-made Korean hot sauce with pickled vegetables and garlic aioli on brioche bun

**Wisco-Burger** 1799
Fresh ground beef*, melted local cheese curds, house-made beer mustard, lettuce, tomato, onion and pickles on brioche. ADD LOCAL USINGER BRATWURST FOR +4.99

**Madtown Cheese Burger** 1799
Fresh ground beef*, local Hook’s Aged Cheddar, served with lettuce, tomato, onions, Russian dressing on brioche. ADD LOCAL USINGER BRATWURST FOR +4.99

**Prairie Burger** 1799
Fresh burger patty, crispy bacon, provolone cheese, avocado, lettuce, tomato, garlic aioli on a brioche bun. Served with house chips

**B.L.T.** 1799
Crispy bacon, lettuce, tomato and garlic aioli on brioche. ADD AVOCADO FOR +1.99

**Wisconsin Bratwurst** 1599
Usinger local brat, sauerkraut, and caramelized onions. Served with beer mustard on a brat bun

**Grown Up Grilled Cheese** 1799
Local Hook’s Cheddar, Swiss cheese, caramelized onions and bacon on grilled sourdough

**FAVORITE**

**Corned Beef on Rye** 1799
Corned beef, Swiss cheese, house-made pickled vegetable mix, Russian dressing on marble rye

**Chicken Club** 1899
Grilled chicken breast, crispy bacon, cheddar cheese, avocado, lettuce, tomato and garlic aioli. Served with house chips

**7.25.2018**
Seared Ribeye Steak & Eggs* 2399
Ribeye* with two eggs cooked to order, tater-tot hash and choice of toast SUBSTITUTE FRUIT 4.99

Corned Beef Tater Tot Hash 1699
Corned beef hash with two eggs cooked to order and choice of toast SUBSTITUTE FRUIT 4.99

Benedict Revisited* 1699
Scrambled eggs*, crispy bacon, cheddar cheese, jalapeños, and Hollandaise on an English muffin served with a tater tot hash SUBSTITUTE FRUIT 4.99

Steel Cut Oatmeal 1099
Made better with brown sugar, raisins and pecans

Classic Breakfast* 1699
Two eggs cooked to order, tater tot hash, crispy bacon or sausage and choice of toast SUBSTITUTE FRUIT 4.99

Avocado Toast 899
Smashed avocado on whole grain bread garnished with red pepper flakes, ADD AN EGG 1.99

Chorizo Wrap 1699
Chorizo, egg, cheddar cheese, caramelized onions, avocado, tater tots, salsa wrapped in a flour tortilla

Sourdough French Toast 1699
Served with fruit compote and whipped cream

Mad Town 'Wich* 1699
Scrambled eggs*, crimini mushrooms, smoked Gouda, and caramelized onions with house-made Korean hot sauce on sourdough, served with choice of crispy bacon or sausage

Bloody Marys

Ketel One Sriracha Mary
Ketel One Vodka, Nina’s Natural bloody mary mix, Worcestershire sauce and sriracha

Absolut Smoked Bloody Mary
Absolut Vodka, Nina’s Smoky bloody mary mix and Worcestershire sauce

Bottles & Cans

Budweiser Aluminum Bottle
Michelob Ultra Aluminum Bottle
Modelo Especial
Corona Extra

Corona Light
Coors Lite
Miller Lite
Guinness
Stone Ripper Pale Ale

Angry Orchard
Samuel Adams
Boston Lager
Shock Top
Sierra Nevada
Tropical IPA

Lagunitas IPA
Karben4
Fantasy Factory IPA
Pabst Blue Ribbon Lager

Wines by the Glass

White
House Pinot Grigio
Kim Crawford
Sauvignon Blanc
William Hill
Chardonnay

Sparkling
La Marca
Prosecco

Red
House Merlot
MacMurray Ranch
Pinot Noir
Louis Martini
Cabernet

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.