



DINNER MENU

SMALL PLATES

JUMBO CHICKEN WINGS

Deep-fried and tossed in your choice of Nashville Hot, Hot, Medium, BBQ, Sweet Chili, Spicy Honey, or Garlic Parm. Served with celery and choice of bleu cheese or ranch, 15

CRAB-STUFFED DEVILED EGG

House-made deviled egg stuffed with rich egg yolk and lump crab meat, 10

TERIYAKI STEAK BITES

Seared steak tips tossed in teriyaki sauce, topped with green onion, 13

FLATBREAD

Ask your server about today's grilled flatbread topped with fresh ingredients, 13

SHORT RIB NACHOS

House-made tortilla chips with beef short rib topped with house cheese sauce, fresh jalapeno, diced tomato, red onion, and fresh cilantro, 13

MEADIA FRIES

Hand-cut fries topped with bacon, cheese sauce, and scallions, served with a side of ranch, 12 (gf)

FRIED GRILLED CHEESE BITES

Deep-fried cheese curd bites, lightly battered and served with a side of tomato bisque for dipping, 10

SOFT PRETZEL STICKS

Served with house-made, spicy whole-grain mustard sauce, 9

Cheese sauce, add 1

QUESADILLA

Ask your server about this week's special, 12

LOADED TOTS

Tater tots with cheese sauce, Texas chili, tomato, and green onion, served with side of sour cream, 15

SOUPS

BAKED TOMATO BISQUE

Croutons and melted provolone, Cup 5 • Crock 6

CHILI

House recipe
Cup 5 • Crock 7

SOUP DU JOUR

House made
Cup 4 • Crock 5
Seafood soups, add 1

CAESAR SALAD

Chopped romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese, and herbed croutons

Small 7 • Large 9

GARDEN SALAD

Mixed greens with fresh veggies and cheddar cheese

Small 6 • Large 8 (gf)

SALADS

ARUGULA SALAD

Arugula, crispy salami, Parmesan, and croutons served with a lemon pepper vinaigrette

Small 11 • Large 13

MEADIA SEASONAL SALAD

Spinach, goat cheese, strawberry, almonds, and croutons served with a balsamic vinaigrette

Small 11 • Large 13

Add any of the following for the listed additional price:
Sliced Grilled Chicken Breast 9 • Shrimp 11 • Seared Salmon 12

Ranch, Bleu Cheese, French, Lite Italian, Poppy Seed, Balsamic Vinaigrette, Raspberry Vinaigrette, Lemon-Pepper Vinaigrette

SANDWICHES

BUILD YOUR OWN BURGER

Charbroiled 1/2-lb. Black Angus beef burger on a toasted brioche roll, topped with lettuce, tomato, and your choice of American, Swiss, cheddar, provolone, or bleu cheese, 14

Meadia Beyond burger (vegan) or turkey burger, add 1

Sautéed mushrooms or caramelized onions, add 1

Bacon, add 1.5

PHILLY CHEESESTEAK

Thin-sliced ribeye with sautéed onions, provolone cheese, Meadia steak sauce, and house cheese sauce on a toasted hoagie roll, served with fries, 15

GRILLED CHICKEN CAPRESE SANDWICH

Grilled chicken breast, pesto aioli, fresh mozzarella, and sliced tomato on a brioche roll, served with chips, 14

Fries, add 1.5

GRILLED CHEESE OF THE GODS

Cheddar, provolone, and American melted on grilled, buttery artisan bread with bacon and sliced tomato, 14

Sandwiches are served with a pickle spear and choice of french fries, green salad, or potato chips.

ENTREES

HOMEMADE MEATLOAF

Served with whipped mashed potatoes, green beans, and tomato jam, 22

POT ROAST

Tender beef, carrots, and onions in a rich beef gravy served over butter-whipped mashed potatoes, 20 (gf)

SALMON LIVORNESE

Seared salmon over basmati rice with a saffron, caper, and olive tomato sauce, served with a side of green beans, 28

GUMBO

Andouille sausage and shrimp cooked in a slightly spicy stew of tomato, onions, celery, and green peppers, served with white rice and side of cornbread, 20

VEGETARIAN LASAGNA

Squash and zucchini "noodles," mushrooms, marinara, and ricotta, mozzarella, and Parmesan cheeses, 20 (gf)

SWEDISH MEATBALLS

Handmade beef meatballs in a creamy beef sauce over brown butter egg noodles, served with a side of asparagus, 22

Entrees are served with a house salad. For a Caesar salad, add \$2.

MARKET CORNER

STEAK • FISH • PASTA • CHICKEN

Ask your server what's new this week. Prices based on availability.