

LUNCH 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 C. 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

SALADS

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 $6 \cdot Large\ 8(gf)$

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 & ENTREES

BUILD YOUR OWN BURGER

Charbroiled ½-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, add 1 (vegan)

Turkey burger, add 1

Bacon, add 1.5

Sautéed mushrooms or caramelized onions, add 1

FISH SANDWICH

Fried cod fillet served on a toasted hoagie roll with lettuce, tomato, and house-made tartar sauce 15

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

SMOKED SAUSAGE SANDWICH

Grilled smoked sausage on a hoagie roll with crispy onions, whole-grain mustard, and bell pepper spread, served with fries, 14

MEATLOAF SANDWICH

Homemade meatloaf with pepper-jack cheese on Texas toast, served with fries and brown gravy, 14

CHEF'S CHOICE OF DELI SANDWICH

On choice of bread with lettuce and tomato Whole $9\cdot Half\ 6$

GRILLED CHEESE OF THE GODS

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

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

ITALIAN EGGS

Two eggs baked in marinara sauce, topped with Parmesan, bacon bits, and an olive oil drizzle, with fresh basil and artisan garlic bread, 13

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