

		<h1>DINNER MENU</h1>	
SMALL PLATES			
JUMBO CHICKEN WINGS <i>Deep-fried and tossed in your choice of Nashville Hot, Hot, Medium, BBQ, Teriyaki, Sweet Chili, Spicy Honey, or Garlic Parm. Served with celery and your choice of bleu cheese or ranch, 17</i>		CHICKEN & BEEF SATAY <i>Ginger and soy marinated chicken and beef, skewered and grilled, served with coconut peanut sauce made in-house, 16 (gf)</i>	SOFT PRETZEL STICKS <i>Served with house-made, spicy whole-grain mustard sauce, 9</i> <i>Cheese sauce, add 1</i>
BRISKET & CHEDDAR EGG ROLLS <i>Two house-made egg rolls with fig and sweet chili jam, 14</i>		MEADIA FRIES <i>Hand-cut fries topped with bacon, cheese sauce, and scallions, served with a side of ranch, 14 (gf)</i>	QUESADILLA <i>Ask your server about this week's special, 12</i>
GARLIC BUTTER STEAK BITES <i>Tender hand-cut steak, seared and tossed with garlic butter, topped with fresh parsley, 14 (gf)</i>		FRIED GRILLED CHEESE BITES <i>Deep-fried cheese curd bites, lightly battered and served with a side of tomato bisque for dipping, 12</i>	CHEESESTEAK TOTS <i>Seasoned shaved ribeye, Skip's Sauce, house cheese sauce, and sautéed onions, 15</i>
FLATBREAD <i>Ask your server about today's grilled flatbread topped with fresh ingredients, 13</i>			
SOUPS		SALADS	
BAKED TOMATO BISQUE <i>Croutons and melted provolone</i> <i>Cup 5 • Crock 6</i> CHILI <i>House recipe</i> <i>Cup 5 • Crock 7</i> SOUP DU JOUR <i>House made</i> <i>Cup 5 • Crock 6</i> <i>Seafood soups, add 1</i>	CAESAR SALAD <i>Chopped romaine lettuce tossed with creamy Caesar dressing, Parmesan cheese, and herbed croutons</i> <i>Small 9 • Large 11</i> GARDEN SALAD <i>Mixed greens with fresh veggies and cheddar cheese</i> <i>Small 8 • Large 10 (gf)</i>	SPINACH SALAD <i>Spinach with bacon, bleu cheese, hard-boiled egg, sunflower seeds, and balsamic vinaigrette</i> <i>Small 12 • Large 14</i> MEADIA SEASONAL SALAD <i>Mixed greens with roasted sweet potato, green apple, almonds, carrots, dried cranberries, and apple cider dijon vinaigrette</i> <i>Small 12 • Large 14</i>	
	Add any of the following for the listed additional price: <i>Sliced Grilled Chicken Breast 9 • Shrimp 11 • Seared Salmon 12</i>		
	Ranch, Bleu Cheese, French, Lite Italian, Poppy Seed, Balsamic Vinaigrette, Apple Cider Dijon Vinaigrette		
SANDWICHES	BUILD YOUR OWN BURGER <i>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, 15</i> <i>Meadia Beyond burger (vegan) or turkey burger, add 1</i> <i>Sautéed mushrooms or sautéed onions, add 1</i> <i>Bacon, add 1.5</i>	PHILLY CHEESESTEAK <i>Thin-sliced ribeye with sautéed onions, provolone cheese, Meadia steak sauce, and house cheese sauce on a toasted hoagie roll, served with fries, 15</i> FALL CHICKEN SANDWICH <i>Marinated sliced chicken breast on toasted ciabatta with a bleu cheese, almond, and rosemary cream cheese spread, topped with seared figs and fresh red onion, 15</i>	GRILLED CHEESE OF THE GODS <i>Cheddar, provolone, and American melted on grilled, buttery artisan bread with bacon and sliced tomato, 14</i>
	Sandwiches are served with a pickle spear and choice of french fries, green salad, or potato chips.		
ENTREES	HOMEMADE MEATLOAF <i>Served with whipped mashed potatoes, green beans, and tomato jam, 23</i> POT ROAST <i>Tender beef, carrots, and onions in a rich beef gravy served over butter-whipped mashed potatoes, 23 (gf)</i> VEGETARIAN LASAGNA <i>Squash and zucchini “noodles,” mushrooms, marinara, and ricotta, mozzarella, and Parmesan cheeses, 22 (gf)</i>	WIENER SCHNITZEL <i>Hand-breaded veal cutlet, fried and topped with mushroom and mustard sauce, served over brown-butter spaetzle with green beans, 25</i> PISTACHIO CRUSTED SALMON <i>Hand-cut salmon fillet, pistachio crusted, seared, and drizzled with an orange and honey glaze, served over tomato and spinach basmati rice with green beans, 28</i>	TUSCAN BLACK PEPPER SHORT RIB <i>Tender beef short rib braised in red wine, garlic, tomato, and fresh black pepper, served over buttery mashed potatoes along with roasted carrots, 26</i>
	Entrees are served with a house salad. For a Caesar salad, add \$2.		
	MARKET CORNER		
STEAK • FISH • PASTA • CHICKEN <i>Ask your server what's new this week. Prices based on availability.</i>			
<i>Consuming raw or undercooked beef, poultry, seafood, or eggs may increase your risk of foodborne illness.</i>			