

# LUNCH MENU

#### **SMALL PLATES**

#### **JUMBO CHICKEN WINGS**

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

#### BRISKET & CHEDDAR EGG ROLLS

Two house-made egg rolls with fig and sweet chili jam, 14

#### GARLIC BUTTER STEAK BITES

Tender hand-cut steak, seared and tossed with garlic butter, topped with fresh parsley, 14 (gf)

#### FLATBREAD

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

#### CHICKEN & BEEF SATAY

Ginger and soy marinated chicken and beef, skewered and grilled, served with coconut peanut sauce made in-house, 16 (gf)

#### MEADIA FRIES

Hand-cut fries topped with bacon, cheese sauce, and scallions, served with a side of ranch, 14 (gf)

#### FRIED GRILLED CHEESE BITES

Deep-fried cheese curd bites, lightly battered and served with a side of tomato bisque for dipping, 12

#### 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

#### CHEESESTEAK TOTS

Seasoned shaved ribeye, Skip's Sauce, house cheese sauce, and sautéed onions, 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 5 • Crock 6 Seafood soups, add 1

#### CAESAR SALAD

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

Small 9 · Large 11

#### GARDEN SALAD

Mixed greens with fresh veggies and cheddar cheese  $Small\ 8 \cdot Large\ 10\ (gf)$ 

# SPINACH SALAD

Spinach with bacon, bleu cheese, hard-boiled egg, sunflower seeds, and balsamic vinaigrette

Small 12 · Large 14

#### MEADIA SEASONAL SALAD

Mixed greens with roasted sweet potato, green apple, almonds, carrots, dried cranberries, and apple cider dijon vinaigrette

Small 12 · Large 14

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

**SALADS** 

Ranch, Bleu Cheese, French, Lite Italian, Poppy Seed, Balsamic Vinaigrette, Apple Cider Dijon 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, 15

Meadia Beyond burger, add 1 (vegan)

Turkey burger, add 1

Bacon, add 1.5

Sautéed mushrooms or sautéed 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

# CHICAGO BRATWURST

Beer-braised bratwurst on a toasted brioche bun with yellow mustard, relish, tomatoes, diced onion, pickle spear, banana peppers, and a dash of celery salt, 15

### 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 · Half 6

# GRILLED CHEESE OF THE GODS

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

# FALL CHICKEN SANDWICH

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

#### 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.