



DINNER 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

TEMPURA SHRIMP

Battered shrimp served over compressed watermelon and finished with a Thai basil vinaigrette, 15

TEMPURA ASPARAGUS

Battered asparagus spears served with a black garlic aioli, 13

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

BUFFALO CHICKEN BOWL

Fried or grilled chicken tossed with Buffalo sauce, served atop cilantro lime rice, with bleu cheese crumbles, avocado, roasted chickpeas, and tortilla chips. Finished with tomato basil ranch dressing, 15

AHI TUNA POKE BOWL

Diced ahi tuna marinated in soy and ginger, served with chilled soba noodles, edamame, mango, and avocado, topped with a ponzu dressing, 18

MEADIA FRIES

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

CRAB DIP

Sweet blue crab blended with cream cheese, Old Bay, and Parmesan cheese, baked golden brown and served with naan bread, celery, and tortilla chips, 15

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

TOTCHOS

Tots fried golden brown and topped with crab dip and bacon, 17

SMASH BURGER SLIDERS

Three sliders topped with cheddar, grilled onions, and bacon, 13

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 • Large 10 (gf)

SALADS

ROMAINE WEDGE SALAD

Grilled heart of romaine lettuce with roasted red grapes, toasted pecans, and shallots finished with crumbled bleu cheese and a tahini lemon vinaigrette, 15

MEADIA BLT SALAD

Romaine lettuce and frisée with heirloom cherry tomatoes, bacon lardons, aged white cheddar, and herbed croutons with a buttermilk chive dressing
Small 13 • Large 14

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, Apple Cider Dijon 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, 15

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

Sautéed mushrooms or sautéed 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

CLASSIC FRIED CHICKEN SANDWICH

Fried chicken breast with diced pickles, spicy mayo, lettuce, and tomato on grilled brioche, 15

CAPRESE GRILLED CHEESE

Melted fresh mozzarella and prosciutto topped with tomato and pesto mayo, finished with a balsamic glaze on grilled sourdough, 15

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, 23

SEARED LAMB CHOPS

Served with charred lemon, pea puree, and herbed couscous, 27

GNOCCHI CAPRESE

Potato gnocchi tossed with fresh mozzarella pearls and a warm tomato confit, finished with a chiffonade of basil and aged balsamic, 22

ROASTED AIRLINE BREAST OF CHICKEN

Served with an herb jus, mashed potatoes, and sautéed snap peas, 25 (gf)

MISO-GLAZED SALMON

Hand-cut salmon fillet served with spicy sautéed wild mushrooms and snap peas, 28

PORCHETTA-STYLE PORK TENDERLOIN

Pork tenderloin rolled with garlic, rosemary, and fennel, roasted and served with a mustard jus, fingerling potatoes, and roasted carrots, 26

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.

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