

MENU

4:30 pm – 10:30 pm Dinner
4:00 pm – 10:30 pm Bar

SEASON *winter*

LOCAL FAVORITES

Location pins on our menu make local items easy to spot. Our local favorites are found within a 90-mile radius to our neighborhood.

CHICKEN POT PIE

Springer Mountain Farms chicken with diced vegetables and a creamy sauce; topped with a flaky puff pastry crust and served with salad 11.00

RED AND BLACK BURGER *

blackened burger patty with Nature's Harmony cheddar cheese and bacon on a H&F brioche roll; served with fries, chips, or fruit 12.00

CHICKEN ROCKEFELLER

SMF chicken breast stuffed with broccoli and provolone; served with roasted red potato mash and seasonal vegetables 13.00

LOCAL PARTNERS

A great menu isn't complete without local ingredients. Our partners deliver the best and freshest seasonal features to our door for you to enjoy.

HF BREAD CO.

this Atlanta based bread company bakes all types of bread from Brioche to Baguettes, fresh daily

BACKYARD BREAD

built on a passion for great bread this Athens based, one woman, operation also bakes bread for the Athens Farmers market on Saturdays

GREENDALE FARMS

located in Madison Georgia, Greendale Farms produces some of the finest raw cow's milk cheeses in the state

SAVANNAH BEE CO.

Not only do they harvest the best on the comb honey in Georgia that also make a great line of health and beauty products. Busy bees!

SPRINGER MOUNTAIN FARMS

found in the Blue Ridge Mountains they raise their chickens on an all vegetarian diet with no antibiotics, hormones, or steroids

THE MADISON

bar & bistro

STARTERS

POPCORN

try it traditional, seasoned with ancho chili or cinnamon sugar 3.00

PIMENTO CHEESE FRIES

house made pimento cheese melted over our french fries 6.00

ROASTED RED PEPPER HUMMUS

blended tahini, spices and roasted red peppers; served with vegetables and crispy flat bread 7.00

GOAT CHEESE BRUCHETTA

diced tomatoes, onions and basil on toasted ciabatta slices from Backyard Bread; topped with goat cheese and a balsamic reduction 8.00

SPICY GULF SHRIMP SKEWERS

two Asian style gulf shrimp skewers; serves with toasted sesame salad 9.00

CRAB AND SHRIMP DIP

blend of crab and shrimp, cheeses, and cajun spices; served with tortilla chips 9.00

MINI SURF AND TERF *

three mini beef wellingtons and three mini crab cakes; served with horseradish aioli and mixed greens 12.00

LOCAL CHEESE AND HONEY PLATE

ask your server about our rotating stock of Georgia cheeses. choose one (\$5), two (\$10), or three cheeses (\$15); served with pecans, dried fruit, and Savannah Bee Co. honey

SALADS

CAESER SALAD

fresh romaine, grated Parmesan cheese, croutons and Caesar dressing 7.00

MIXED GREENS SALAD

mixed greens with shredded carrots, sliced cucumber, cherry tomato and your choice of dressing 8.00

ARUGULA SALAD

fresh arugula, red onions, apple, pecans, and blue cheese; served with a balsamic dressing 8.00

ADDITIONS

chicken 5
shrimp 7
steak 8

HANDHELDS

VEGGIE WRAP

hummus, roasted red peppers, lettuce, cucumber, tomato and feta cheese; wrapped in a tortilla and served with pasta salad 8.00

CHICKEN SALAD SANDWICH

with pecans, sliced grapes, and lemon-Dijon aioli on a H&F croissant; served with choice of fries, chips, or fruit 10.00

CATFISH TACOS

baked catfish fillet with a salsa verde and house made slaw; served with chips, fries, or fruit 10.00

TURKEY CLUB

roasted turkey breast, bacon, lettuce, tomato and provolone cheese with a house made tzatziki sauce, served on H&F wheat bread 10.00

YARDBIRD AND PIMENTO CHEESE SANDWICH

Springer Mountain Farms chicken breast, bacon and pimento cheese on a H&F brioche roll; served with fries, chips, or fruit 12.00

RED AND BLACK BURGER *

blackened burger patty with Nature's Harmony cheddar cheese and bacon on a H&F brioche roll; served with fries, chips, or fruit 12.00

ENTRÉES

CHICKEN TENDERS

five breaded chicken tenders, traditional or buffalo style; served with a choice of fries, chips, or fruit 8.00

SPICY NACHOS

melted cheddar cheese, black beans, pickled jalapenos; served with house made pico
add chicken for 3
add steak for 6 8.00

LOADED MAC CHEESE

elbow macaroni with a blend of cheeses, bacon, green onions, and bread crumbs
add Springer Mountain Farms chicken for \$3 9.00

RED PEPPER SALMON

your choice of seared or poached salmon with a red pepper coulis. served with fresh asparagus and garlic Parmesan roasted cauliflower 12.00

BONE-IN PORK CHOP *

8 oz. center cut pork chop from Buckhead Beef on a cranberry reduction; served with homemade mushroom stuffing 15.00

HANGER STEAK *

pan seared 8 oz. hanger steak; served with brown sugar roasted vegetables and roasted red mashed potatoes topped with a mushroom cream sauce 18.00

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

LOCAL FAVORITES

Location pins on our menu make local items easy to spot. Our local favorites are found within a 90-mile radius to our neighborhood.

LOCAL PARTNERS

A great menu isn't complete without local ingredients. Our partners deliver the best and freshest seasonal features to our door for you to enjoy.

LOCAL BREWERIES

TERRAPIN BEER COMPANY

since 2002 Terrapin had been producing great craft beers right here in Athens


CREATURE COMFORTS BREWING CO

located in the old snow tire building, just six blocks from where you are now; their beers are driven by curiosity

SOUTHERN BREWING COMPANY

the newest brewery to Athens; at Southern they cultivate their own local strains of yeast from plants on their property

DON'T FORGET DESSERT

 **HIGH ROAD CRAFT ICE CREAM AND SORBET** 6.00
ask your server for flavors

CHEESE CAKE 7.00
New York style cheese cake; ask your server about toppings and sauces.

BOURBON PECAN PIE 8.00
slice of sweet pie with a hint of bourbon




 **HIGH ROAD ICE CREAM SANDWICH** 6.50
Your choice of High Road ice cream in between two house baked chocolate chip cookies

SIGNATURE COCKTAILS







BEE'S KNEES 8.00 High West vodka, lemon juice, lavender simple syrup.	GREEN CHILI NEGRONI 9.00 St. George green chili vodka, Suze aperitif, Dolin sweet vermouth
BLUEBERRY SIDECAR 8.00 Dartigalongue Armagnac, Cointreau, house-made blueberry syrup	 GEORGIA PEACH MANHATTAN 10.00 house-infused peach bourbon, sweet vermouth, orange bitters
HONEYSUCKLE BREEZE 8.00 Cathead honeysuckle vodka, Dolin blanc vermouth, muddled cucumber, lemon juice, club soda	STORK CLUB SHRUB 10.00 Pur Likor blood orange liqueur, gin, orange shrub, sparkling wine
BLACKBERRY SAGE SPRITZER 9.00 Pritchards silver rum, muddled blackberries and sage, simple syrup, lemon juice	SOUTHERN SAZERAC 10.00 High West double rye whisky, St. George absinthe wash, sugar, bitters

BEER

DRAFT

Yuengling 4.00	 Terrapin rotating tap 5.00	 Georgia local rotating tap 5.00
 Creature Comforts rotating tap 5.00		

BOTTLED

Bud Light 3.50	Corona 4.50	 Terrapin golden ale 4.50
Budweiser 3.50	Corona Light 4.50	 Terrapin hopsecutioner 4.50
Coors Light 3.50	 Creature Comforts athena 4.50	Terrapin rye 4.50
Michelob Ultra 3.50	 Creature Comforts 4.50	Dogfish Head 60 minute 5.00
Miller Lite 3.50	Lazy Magnolia 4.50	Guinness 5.00
Bell's two-hearted ale 4.50	 Sweetwater 420 4.50	Palm lager 5.00
Blue Moon 4.50	 Terrapin Hi-5 IPA 4.50	Peroni Azzurro Nuestro 5.00

WINE

SPARKLING

	GL	BTL		GL	BTL
Louis Pedrier, Brut	7.00	26.00	Valdivieso, Brut Rose	9.00	34.00
Zefiro, Prosecco	8.00	30.00			

WHITE

	GL	BTL
Canyon Oaks, Chardonnay, California	5.00	19.00
Gio Cato, Pinot Grigio, Slovenia.	6.00	22.00
W You, Vinho Verde, Portugal	6.00	22.00
Sisters Forever, Chardonnay, California	8.00	30.00
Nollen Erben, Reisling, Germany	8.00	30.00
Ritual, Sauvignon Blanc, Chile	9.00	34.00
Chateau Ducasse, Bordeaux blend, France	10.00	38.00
Domaine Georg Rafael, Chardonnay, California	12.00	46.00

RED

	GL	BTL
Canyon Oaks, Cabernet Sauvignon, California	5.00	19.00
Don Rodolfo, Pinot Noir, Argentina	6.00	22.00
William Hill, Merlot, California	7.00	26.00
Ferrari-Carano, Red Blend, California	8.00	30.00
Ontanon, Crianza Tempranillo, Spain	9.00	34.00
Alberti, Malbec, Argentina	9.00	34.00
Domaine Bart, Marsannay, Pinot Noir, France	10.00	38.00
Jason Stephens, Cabernet Sauvignon, California	10.00	38.00

BEV

Jittery Joe's Regular or decaf 2.50	Diet Coke 2.00
Coca-cola 2.00	Gingerale 2.00
Coke Zero 2.00	Mr. Pibb 2.00
	Powerade berry mountain blast 2.00
	Sprite 2.00