

MENU

5:00 pm – 11:00 pm Dinner
4:00 pm – 11:00 pm Bar

SEASON *Spring*

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.

PORTOBELLO SANDWICH
roasted portobello cap filled with goat cheese and a house made pesto sauce on H&F wheat bread. served with your choice of side dish 9.00

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

RED AND BLACK BURGER*
8 oz. burger patty with your choice of cheese and bacon on and H&F brioche roll; served with fries, chips, or fruit 12.00

GARLIC HERB PORK CHOP*
garlic, thyme, rosemary, and black pepper rubbed pork chop served with a house made succotash and a cherry mustard sauce 15.00

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.

BACKYARD BREAD

grown out of a passion for great bread, this this Athens based, one woman operation also bakes bread for the Athens Farmers Market on Wednesdays.

SPRINGER MOUNTAIN FARMS

found in the Blue Ridge Mountains, Springer Mountain Farms raises their chickens on an all vegetarian diet with no antibiotics, hormones, or steroids.

JITTERY JOE'S COFFEE

Jittery Joe's Coffee was started in Athens in 1994 next to the famous 40 Watt club. Their roasting house is now located on Barber St. about 2 miles from our hotel. Try a cup of our favorite locally roasted coffee!

SAVANNAH BEE CO.

Savannah Bee Co. started from one man's love for beekeeping and honey. Once Ted Dennard's honey made it to boutique store shelves it became an instant hit. 17 years later they have the best off and on the comb honey in Georgia.

HIGH ROAD CRAFT ICE CREAM

these guys are passionate about making ice cream for food enthusiasts. They pasteurize their own dairy and buy regionally sourced nuts, buttermilk, and berries. With flavors like vanilla sea salt and bourbon burnt sugar, how could you go wrong?

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

SUNDRIED TOMATO AND BASIL HUMMUS

blended tahini, spices, chopped basil and sun-dried tomatoes; served with vegetables and crispy flat bread 8.00

SPICY NACHOS

melted cheddar and queso cheese, black beans, and pickled jalapenos; served with house made pico de gallo
add chicken for 2.00
add steak for 5.00 8.00

GOAT CHEESE BRUCHETTA

diced tomatoes, onion, and basil on toasted baguette slices from Holman and Finch; topped with goat cheese and a balsamic reduction 8.00

CHICKEN SLIDERS

three chicken sliders with honey butter and a pickle; served on a jalapeno sweet roll from Backyard Bread. Add a side for 2.00 and make it a meal 9.00

CRAB AND SHRIMP DIP

blend of crab and shrimp, cheeses, and Cajun spices; serves with tortilla chips 9.00

LOCAL CHEESE AND HONEY PLATE

ask your server about our rotating stock of Georgia cheeses. Choose one (5.00), two (10.00), or three cheeses (15.00); served with dried fruit, and Savannah Bee Co. honey

SALADS

CAESAR SALAD

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

SPINACH AND STRAWBERRY SALAD

fresh spinach, sliced strawberries, pecans, red onion, and blue cheese; dressed with a citrus poppy vinaigrette 8.00

MIXED GREENS SALAD

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

SPICY ASIAN SHRIMP SALAD

six Asian inspired shrimp top a bed of mixed greens with sesame seeds and a toasted sesame dressing. 14.00

ADDITIONS

chicken 5.00
shrimp 6.00
steak* (cooked to order) 7.00

HANDHELDS

VEGGIE WRAP

hummus, roasted red peppers, lettuce, tomato, cucumber, and feta cheese; wrapped in a tortilla and served with fruit, chips, or fries 8.00

CHICKEN SALAD SANDWICH

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

MADISON TACOS

your choice of chicken (10.00), shrimp (11.00), or steak* (12.00). filled with house-made pico and a poblano cheese sauce; served with chips. Ask about our vegetarian option

LAMB PITA

ground lamb seasoned with mediterranean spices, tzatziki sauce, red onion, arugula, cucumber, and feta cheese; served with fries, chips, or fruit 11.00

SHRIMP BLT

seasoned shrimp, Old Bay or Cajun; served on an H&F brioche bun with lettuce, tomato, bacon, avocado, and a shallot cream sauce. Fries, chips or fruit as a side 12.00

YARDBIRD AND PIMENTO CHEESE SANDWICH

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

RED AND BLACK BURGER*

an 8 oz Black Angus burger with your choice of cheese and bacon on an H&F brioche roll; served with fries, chips or fruit 12.00

PORTOBELLO SANDWICH

roasted portobello cap filled with goat cheese and a house made pesto sauce on H&F wheat bread. served with your choice of side dish 9.00

ENTRÉES

CHICKEN TENDERS

five breaded chicken tenders served with your choice of fries, chips, or fruit. Try them traditional, lemon pepper, buffalo, or BBQ 9.00

MARGHERITA CHICKEN

Springer Mountain Farms chicken breast topped with our house made pesto sauce, fresh mozzarella, and cherry tomatoes; served with your choice of side 13.00

PIMENTO MAC AND CHEESE

elbow macaroni with our house made pimento cheese, bacon, and green onions; served with choice of side. Add Springer Mountain Farms Chicken for 5.00 9.00

MOROCCAN SALMON

seared salmon topped with a Moroccan tomato sauce. Served with asparagus and your choice of side dish 13.00

GARLIC HERB PORK CHOP* AND SUCCOTASH

garlic, thyme, rosemary, and black pepper rubbed pork chop, and served with a house made succotash and a cherry mustard sauce. Choice of one side 15.00

FLANK STEAK*

seared flank steak; served with rosemary Parmesan mashed potatoes and seasonal mixed vegetables 15.00

* COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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LOCAL BREWERIES

TERRAPIN BEER CO.

Our largest local brewery. These guys have been brewing beer here in Athens since 2002. Now their beer can be found all over the United States.

CREATURE COMFORTS BREWING CO

located in the old Snow Tire Co. building, just six blocks from where you are now, their curiosity driven beers are quickly growing in popularity

SOUTHERN BREWING CO.

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

LOCAL WINERIES

NOBLE WINE CELLARS

this family run winery located in Clayton, Georgia has worked diligently to find the best varietals to grow in the North Georgia terrior

DON'T FORGET DESSERT

#imnotsharing 6.00
classic Rice Krispies Treats®, marshmallows, chocolate chunks, almond slivers and almond butter covered with warm chocolate sauce.

📍 **HIGH ROAD CRAFT ICECREAM** 6.00
ask your server or see our specials board to find out which amazing flavors we have

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

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

SIGNATURE COCKTAILS

REFRESH 7.00
kick back & relax! Made with cucumber-infused Beefeater Gin, lemon juice, simple syrup, crème de violette and club soda.

LUMINESCE 7.00
floral dry gin martini with Lillet and Crème de Violette

EL DIABLO 7.00
post prohibition classic Tequila cocktail with ginger beer, lime and Cassis

SEA DREAMER 7.00
St. Germaine and gin gimlet with fresh grapefruit served on the rocks

SCOFFLAW 7.00
Rye whiskey and pomegranate flavor this prohibition classic sour served up

📍 **GA PEACH MANHATTAN** 10.00
house infused peach bourbon, Dolin sweet vermouth, and orange bitters.

BEE'S KNEES 8.00
High West vodka, lemon juice, and lavender simple syrup

GRAPEFRUIT BASIL MARTINI 7.00
Southern Son grapefruit vodka, triple sec, fresh squeezed grapefruit juice, and muddled basil

HONEYSUCKLE BREEZE 8.00
Cathead honeysuckle vodka, Dolin Blanc vermouth, muddled cucumber, lemon juice, and club soda

BEER

BOTTLED

Bud Light	4.00	Corona Light	4.50	📍 Terrapin Hopsecutioner	5.00
Budweiser	4.00	Heineken	4.50	📍 Terrapin Recreation Ale	4.50
Coors Light	4.00	📍 CCBC Athena	4.50	📍 Terrapin Rye Pale Ale	4.50
Michelob Ultra	4.00	📍 CCBC Tropicalia	5.00	Dogfish Head 60 Minute	5.00
Miller Light	4.00	📍 SweetWater 420	4.50	Guinness	5.00
Bell's Two Hearted Ale	5.00	📍 Terrapin Hi-5	4.50	Palm Lager	5.00
Blue Moon	4.50	📍 Terrapin Golden Ale	4.50	Peroni Nuestro Azzurro	5.00
Corona	4.50				

WINE

SPARKLING

	GL	BTL		GL	BTL
W You, Vinho Verde, Portugal	6.00	22.00	La Marca, Prosecco, Italy	8.00	30.00
Gran Castillo Rocio, Cava, Spain	7.00	26.00	Valdivieso, Brut, Rose, Chile	9.00	34.00
DELETE_ME	1.00	1.00			

WHITE

	GL	BTL
Canyon Oaks, Chardonnay, California	5.00	19.00
Cielo, Pinot Grigio, Veneto, Italy	6.00	22.00
Contempo, Riesling, Rheinhessen, Germany	7.00	26.00
"Dr. L", Riesling, Mosel, Germany	8.00	30.00
Joel Gott, Sauvignon Blanc, California	8.00	30.00
Sisters Forever, Chardonnay, California	8.00	30.00
Jezebel Blanc, White Blend, Oregon	11.00	42.00
📍 Noble Wine Cellars, Traminette, Clayton, Georgia	11.00	42.00
Laguna Ranch, Chardonnay, California	12.00	46.00
Sonoma Cutrer, Chardonnay, California	13.00	49.00

RED

	GL	BTL
Canyon Oaks, Cabernet, California	5.00	19.00
Ca' Momi, Rosso, Red Blend, Napa Valley, California	6.00	22.00
Emiliana, Natura, Pinot Noir, Chile	7.00	26.00
Four Bears, Cabernet, California	9.00	34.00
Ontanon, Crianza Tempranillo, Spain	9.00	34.00
Tortoise Creek, The Revivalist, Merlot, California	9.00	34.00
Willamette Valley, Whole Cluster, Pinot Noir, Oregon	10.00	38.00
La Flor, Malbec, Argentina	10.00	38.00
Z. Alexander Brown, Uncaged, Red Blend, California	10.00	38.00

BEV

Jittery Joe's Coffee Regular or decaf	2.50	Ginger Ale	2.00
📍 Coca-Cola	2.00	📍 Sprite	2.00
📍 Diet Coke	2.00	📍 Journey Juice	6.00
		Sweet Tea	2.00