

COME BACK IN

508 E. Wilson St. • Madison WI • 608.258.8619 • ComeBackInTavern.com

MADISON'S DOWNTOWN NEIGHBORHOOD BAR

APPETIZERS

Obatzda Cheese Board \$9

Homemade cheese spread with brie cheese, German ale, green onions & garlic, served with pumpernickel bread & pretzel. Add a variety of smoked & deli meats for \$5.

Chicken Wings \$9

Traditional bone-in wings, fresh breaded & fried. Plain, BBQ or Buffalo-flavored. Served with ranch.

Ellsworth Cheese Curds \$9

Wisconsin-made breaded cheese curds served with chipotle ranch.

Jumbo Onion Rings \$9

Freshly cut onion rings, hand breaded & served with chipotle ranch.

Stuffed Whole Jalapeños (GF*) \$10

Fresh baked stuffed homemade jalapeños with a cream cheese, served with homemade ranch.

Artichoke Dip in a Bread Bowl \$11

House-made artichoke, cream cheese & spinach dip in a bread bowl with fresh assorted seasonal vegetables.

Stuffed Mushrooms \$11

Fresh mushrooms stuffed with crabmeat, cream cheese & spicy Wisconsin cheddar coated with fine bread crumbs.

Loaded Nachos \$10

A heap of chips loaded with tomatoes, green peppers, jalapeños, cheese and choice of beef, chicken or vegetarian toppings.

SANDWICHES, WRAPS & JUICY BURGERS

Served with French fries (plain, Cajun or parmesan) or pan fried potatoes; replace potato with a house salad or soup \$1.50. Add soup or salad \$3. Gluten-free bun add \$1.50.

Bacon Cheeseburger \$11

½ lb. only fresh beef, thick hickory bacon, 2-year cheddar, lettuce, tomato & red onions on a pretzel roll.

Bleu Cheese Burger \$12

½ lb. fresh hand-patted burger, topped with thick hickory bacon, mushrooms & blue cheese crumbles, served with lettuce, tomato & red onions on a ciabatta bun.

BBQ Pulled Pork \$10

Haus-made pulled pork shoulder with St. Louis-style BBQ sauce, topped with red onions on a fresh pretzel roll, side of cole slaw.

Hearty Reuben \$11

Fresh cooked brisket, sliced thick, baby Swiss cheese, our own homemade sauerkraut on marble rye bread, Thousand Island dressing served on the side. Vegetarian Reuben option.

Prime French Dip \$11

Thin sliced prime rib, topped with fried onions & mushrooms & baby Swiss cheese served on a fresh baked hoagie.

Bremen Bratwurst \$9

Wisconsin ¼ lb. weisswurst, grilled & topped with haus-made sauerkraut & baby Swiss cheese, served on a Milwaukee-made pretzel roll; side of Dusseldorf mustard & curry ketchup.

Fish Sandwich \$10

6 oz. of flavorful breaded Icelandic cod topped with 2-year cheddar, served with haus-made tartar sauce, red onions, lettuce & tomato, served on a ciabatta bun.

Smothered Steak Sandwich \$14

8 oz. fresh rib eye topped with sautéed onions & mushrooms, baby Swiss cheese, lettuce & tomato.

Crispy Chicken Wrap \$11

Hand-tendered, battered chicken breast with mixed greens, chipotle sauce, diced tomatoes, feta cheese wrapped in a flour tortilla.

Steak Wrap \$12

Fresh rib eye steak London broiled with mixed greens, roasted red peppers, pepper jack cheese & haus-made chimichurri sauce, served on a hoagie.

CBI Grilled Cheese \$9

Wisconsin Gouda cheese, 2-year smoked cheddar, tomatoes, thick hickory bacon served on grilled sourdough.

Veggie BBQ Jackfruit \$11

Fresh pulled jackfruit with BBQ sauce, topped with red onions, side of haus-made cole slaw, served on a pretzel bun.

***GF Gluten-Free; Gluten-Free Possible** — Ask your wait person.

Note: Steaks, hamburgers, seafood and eggs served rare or medium rare may be undercooked and will only be served upon customer request. Consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness.

See other side for entrees, salads, daily specials and desserts.

**COME BACK IN FOR BREAKFAST EVERY SATURDAY & SUNDAY 8AM-2PM
WITH \$3 BLOODY MARYS, MIMOSAS & SCREWDRIVERS**

MAIN ENTREES

Add soup or salad \$3.

Blood Orange Pork Tacos \$12

3 soft flour tortillas filled with pulled pork glazed with our haus-made blood orange sauce, topped with cilantro slaw, fresh jalapeños & red onions.

Strawberry Basil Tuna (GF*) \$14

Summer recipe of strawberry, basil, Balsamic vinegar sauce over a tuna steak cooked medium, served over mixed greens.

Sausage & Shrimp Mac \$14

Haus-made German spinach noodles covered in creamy cheese sauce & topped with andouille sausage & shrimp.

BBQ Pork Back Ribs (GF*) \$12

Meaty pork back ribs haus-smoked & topped with our own St. Louis-style BBQ sauce. Choice of French fries or pan fried potatoes.

Sweet Potato Gnocchi \$13

Gluten-free sweet potato pasta made with ricotta & parmesan cheese, paired with brown sugar & fresh sage cream sauce.

Cajun Steak Benedict \$12

6 oz. ribeye steak seasoned with Cajun spices on an English muffin topped with eggs over easy & hollandaise sauce. Served with pan fried potatoes.

SALADS

Served with choice of dressing: House Ranch, Blue Cheese, French, Thousand Island, Raspberry, Balsamic Vinaigrette, Italian, or oil & vinegar.

Cobb Salad \$13

Choice of shrimp or Cajun chicken or roquefort steak, tomatoes, diced egg, red onions, mushrooms, bacon pieces, shredded Wisconsin cheese served on a bed of mixed greens.

Strawberry Salad (GF*) \$11

Mixed greens with strawberries, dried cranberries, glazed pecans, red onions & feta cheese. Served with raspberry dressing. Add chicken \$4.

DESSERTS

Apfel or Kirsch Strudel \$5

Flakey, buttered & crusted pastry dough filled with warm apples or cherry filling, baked & topped with haus-made vanilla sauce & your choice of ice cream or whipped cream.

Bread Pudding \$5

Sweet dark cherries & kirsch liqueur bread pudding infused with cinnamon & cloves, topped with haus-made vanilla sauce.

DAILY FOOD & DRINK SPECIALS

Add soup or salad \$3.

Fish Friday

Choice of baked potato, spinach spätzle, pan-fried potatoes or French fries, served with cole slaw.

Bier-Battered Deep Fried Cod

3-piece – \$10 / All you can eat – \$12

Broiled Cod \$12

Fried Lake Perch

with Veggie of the Day. \$15

After 7PM “The Treatment” \$6 PBR & Tully shot

Saturday — Live Music

Discover a new band here at Come Back In.

Smoked Prime Rib \$23

Smoked 16 oz. boneless prime rib prepared to temperature & served with vegetable of the day & choice of potato.

After 7PM “The Treatment” \$6 PBR & Tully shot

Late Night Friday & Saturday

after 10PM to 1AM

1/4 lb. Burgers & Fries \$3.50

12” Pizza \$10

Sunday

Karaoke at 9PM

All Day Happy Hour

\$1 off taps, rails & house wine

Monday

Wienerschnitzel \$18

Hand tenderized Wisconsin pork tenderloin, breaded & pan fried, served with haus-made saurkraut & pan fried potatoes.

Jagerschnitzel \$18

Hand tenderized Wisconsin pork tenderloin, pan fried & topped with onions, button mushrooms in a wine & sour cream gravy, served with saurkraut & spinach spätzle.

\$1 Tacos Dine-in only.

\$2 Margaritas

Tuesday — Live Music

Discover a new band here at Come Back In.

Live music 5:15 – 8:00PM; Trivia 8:30PM

\$4.25 Burritos Chicken, beef or veggie. Dine-in only.

All Day Happy Hour

\$1 off taps, rails & house wine

*GF Gluten-Free; Gluten-Free Possible — Ask your wait person.

Note: Steaks, hamburgers, seafood and eggs served rare or medium rare may be undercooked and will only be served upon customer request. Consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness.