

# COME BACK IN

## MADISON'S DOWNTOWN NEIGHBORHOOD BAR

### STARTERS

#### PRETZELS + DIPS — \$5

Four hot soft pretzels served with our signature hot and sweet mustard + kraut and cream dipping sauces.

#### ELLSWORTH CHEESE CURDS — \$9

Wisconsin-made cheese curds, breaded and fried. Served with chipotle mayo.

#### LOUISIANA CHICKEN STRIPS — \$10

Juicy breaded chicken tenders dipped in Voodoo sauce.

#### CRISPY CHICKEN WINGS (GFP\*) — \$10

Traditional bone-in chicken wings, breaded and deep-fried. Choose plain, BBQ, Buffalo or Voodoo sauce. Served with chipotle ranch or bleu cheese.

#### CRAB CAKES — \$11

Two crab cakes served with our house-made Cajun hollandaise sauce.

#### SWEET POTATO FRIES — \$11

Cajun-spiced sweet potato fries served with sweet lime aoli.

#### CAJUN NACHOS — \$10

A heap of chips loaded with cheese, peppers, onions, tomatoes and your choice of Andouille sausage, Cajun chicken, beef or vegetarian toppings.

#### MEAT & CHEESE PLATTER — \$12

Assorted cured meats, sausages and cheeses served with relishes, a hot soft pretzel and bread.

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### HAND HELD

Served with French fries (plain, Cajun or parmesan) or pan-fried potatoes and a pickle on the side.

Gluten-free bun available for \$1.50 more.

#### BACON CHEESEBURGER — \$11

Juicy 1/2 lb. beef patty topped with thick hickory bacon, cheddar, lettuce, tomato and red onion on a bun.

#### BIG EASY BURGER — \$12

1/2 lb. fresh hand-pattied burger topped with spicy capicola, fried cheese curds and Cajun mayo.

#### FRENCH DIP — \$12

Thin-sliced roast beef topped with fried mushrooms + onions and baby Swiss on French bread. Add fresh jalapeños for 50¢ more.

#### REUBEN / RACHEL — \$11

Thick-sliced corned beef brisket (Reuben) or turkey pastrami (Rachel) topped with baby Swiss, house-made sauerkraut and Thousand Island dressing on marble rye. Vegetarian option with mushrooms also available.

#### CBI GRILLED CHEESE — \$9

Provolone, smoked cheddar, spicy capicola and tomato on grilled sourdough.

#### POBOY — \$11

Choose shrimp, chicken or Andouille sausage. Topped with lettuce, tomato and creole sauce on French bread.

#### MUFFALETTA SANDWICH — \$11

Salami, ham, capicola, provolone and olive relish served cold on French bread.

#### CAJUN CATFISH — \$10

Fried cornmeal-coated catfish topped with house-made slaw and creole sauce on French bread.

#### PULLED PORK ORLEANS — \$9

Tender pulled pork tossed in Louisiana sauce and topped with pickled onions. Served on a brioche bun,

#### VEGGIE BBQ JACKFRUIT — \$11

Pulled jackfruit tossed in BBQ sauce and topped with red onions. Served on a bun with a side of house-made coleslaw.

**GFP\* Gluten-Free Possible** — Ask your server or bartender.

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.

## MAIN ENTREES

Add a soup or side salad for \$3. **GFP\*** = **Gluten-Free Possible** — Ask your server or bartender.

### BLACKENED CATFISH — \$18

Cajun-seasoned catfish served with Andouille grits made with diced Andouille sausage, peppers and onions.

### CHICKEN & SAUSAGE JAMBALAYA — \$16

Louisiana-style jambalaya made with Andouille sausage, chicken, tomatoes, onions and a blend of peppers. Served with a side of fresh greens with balsamic vinaigrette. Add shrimp for \$2 more.

### 4-PIECE CAJUN CHICKEN — \$16

Broasted chicken dipped in Voodoo sauce. Served with house-made coleslaw and choice of potato.

### CHICKEN AND SEAFOOD GUMBO — \$18

Rich, spicy chicken, shrimp and seafood stew served over white rice.

### BIER-BATTERED DEEP-FRIED COD — \$13

Fresh cod filets bier battered and deep fried. Served with house-made cole law and French fries.

## SALADS

**Dressings:** house ranch, house bleu cheese, French, Thousand Island, Italian, raspberry vinaigrette or balsamic vinaigrette.

### STRAWBERRY SALAD (GFP\*) — \$11

Mixed greens with strawberries, dried cranberries, glazed pecans, red onion and feta cheese. Served with raspberry vinaigrette. Add chicken — \$4.

### SIDE SALAD (GFP\*) — \$4.50

Fresh romaine lettuce topped with grated cheese, cucumber, grape tomato, croutons and your choice of dressing.

## DESSERTS

### HOUSE-MADE STRUDEL — \$5

Flaky, buttery pastry dough filled with warm apple or cherry filling and baked until golden brown. Topped with your choice of ice cream or whipped cream.

### MAPLE PECAN PIE — \$6

House-made maple pecan pie served with your choice of ice cream or whipped cream.

## SIGNATURE SPECIALS

**ASK YOUR SERVER OR BARTENDER ABOUT OUR DAILY DRINK SPECIALS**

### MONDAYS & TUESDAYS

#### WIENERSCHNITZEL — \$18

Hand-tenderized Wisconsin pork tenderloin, breaded and pan-fried. Served with haus-made sauerkraut and pan-fried potatoes.

#### JÄGERSCHNITZEL — \$18

Hand-tenderized Wisconsin pork tenderloin, pan-fried and topped with onions + button mushrooms in a white wine sour cream gravy. Served with sauerkraut and choice of potato.

### FISH FRIDAYS

Served with coleslaw and choice of baked potato, pan-fried potatoes or French fries.

#### BIER-BATTERED DEEP-FRIED COD — \$13 / \$15

3-piece or all-you-can-eat.

#### BROILED COD — \$14

#### FRIED LAKE PERCH — \$16

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