

SMALL KITCHEN

Fried Cheese Curds 1499 Local cheese curds, beer battered and fried

Korean BBQ Drummies 1599 Crispy chicken drumsticks tossed in a Korean sweet and spicy sauce

Tomato Ball Soup 1199 Mad Town's twist on the classic matzo ball soup: tomato soup with a crispy risotto ball

Potstickers 1599 Pork dumplings, pickled vegetables and a honey-soy dipping sauce

Soft Bakery Pretzel 1249 Served with our house-made beer cheese and our house-made beer mustard

FAVORITE Loaded Kettle Chips 1599 Kettle chips smothered in house made beer cheese sauce, pulled pork, jalapeños and grilled onions



ADD AVOCADO +199

Balsamic Chicken Salad 1799

Spring mix, grilled chicken, fresh mozzarella balls, and tomatoes with a balsamic vinaigrette

Roasted Beet Salad 1899

Grilled chicken breast, spring mix, blue cheese, pickled red onions and roasted beets with a house-made vinaigrette

Chicken Caesar Salad 1799 Grilled chicken breast, romaine, Caesar dressing, Parmesan and croutons

Soup & Salad 1649

House salad with grape tomatoes, Parmesan, croutons and choice of dressing, and a bowl of soup





FAVORITE

Chocolate Cake 899

Layer upon layer of dark moist chocolate cake, sandwiched with a silky smooth chocolate filling, piled high with chunks of chocolate

As a Madison local chef and owner of four restaurants, I want you to experience a taste of Madison while you're here at Mad Town. This menu is filled with locally made and grown ingredients that I feel reflect our wonderfully creative community. I hope you enjoy your meal, and your visit, to Madison.

Grilled Ribeye Steak* 2399

Ribeye with herb butter, seasonal vegetables and a crispy risotto ball

Thai Veggie Bowl 1699

Hearty vegetable broth with noodles, spinach, red pepper, carrots, bok choy, mushrooms, nori and green onions, choice of noodle: ramen or udon

Tonkotsu Bowl 1799

Hearty tonkotsu broth with noodles, soft boiled egg, mushroom, carrot, bok choy, nori, chilies, your choice of protein: pork, tofu, chicken, egg, choice of noodle: ramen or udon

Fish & Chips 2149 Spotted Cow beer battered cod fillets with fries FAVORITE

ANDWICH KITCHE

SERVED WITH POTATO CHIPS | SUBSTITUTE FRIES +3.99 SUBSTITUTE SOUP +4.99 | SUBSTITUTE SALAD +4.99 | SUBSTITUTE FRUIT +4.99

Korean Chicken Sandwich 1899

Fried chicken tossed in house-made Korean hot sauce with pickled vegetables and garlic aioli on brioche bun

Wisco-Burger* 1799

Fresh ground beef*, melted local cheese curds, house-made beer mustard, lettuce, tomato, onion and pickles on brioche ADD LOCAL USINGER BRATWURST FOR +4.99

Madtown Cheese Burger* 1799

Fresh ground beef*, local Hook's Aged Cheddar, served with lettuce, tomato, onions, Russian dressing on brioche ADD LOCAL USINGER BRATWURST FOR +4.99

Prairie Burger 1799

Fresh burger patty, crispy bacon, provolone cheese, avocado, lettuce, tomato, garlic aioli on a brioche bun. Served with house chips

B.L.T. 1769

Crispy bacon, lettuce, tomato and garlic aioli on brioche ADD AVOCADO FOR +1.99

Wisconsin Bratwurst 1599

Usinger local brat, sauerkraut, and caramelized onions. Served with beer mustard on a brat bun

Grown Up Grilled Cheese 1769

Local Hook's Cheddar, Swiss cheese, caramelized onions and bacon on grilled sourdough

Corned Beef on Rye 1799

Corned beef, Swiss cheese, house-made pickled vegetable mix, Russian dressing on marble rye

Chicken Club 1899

Grilled chicken breast, crispy bacon, cheddar cheese, avocado, lettuce, tomato and garlic aioli. Served with house chips

Please inform your server if you have a food allergy and speak to a manager. Many of our dishes contain ingredients known to be food allergens and all dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree nuts, peanuts and soybeans are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

FAVORITE



Seared Ribeye Steak & Eggs* 2399 Ribeye* with two eggs cooked to order, tater-tot hash and choice of toast SUBSTITUTE FRUIT +4.99

Corned Beef Tater Tot Hash 1699 Corned beef hash with two eggs cooked to order and choice of toast SUBSTITUTE FRUIT +4.99

Benedict Revisited* 1649 Scrambled eggs*, crispy bacon, cheddar cheese, jalapeños, and Hollandaise on an English muffin served with a tater tot hash SUBSTITUTE FRUIT +4.99

Steel Cut Oatmeal 1099 Made better with brown sugar, raisins and pecans

Classic Breakfast* 1649 Two eggs cooked to order, tater tot hash, crispy bacon or sausage and choice of toast SUBSTITUTE FRUIT +4.99

JJ KIICHL

Chicken Tender Basket 1399

Grilled Cheese 1099

Bud Light Stella Artois Goose Island IPA Samuel Adams Seasonal Blue Moon New Glarus Spotted Cow Karben4 **Block Party Amber**

OTTLES & CAN

Budweiser Aluminum Bottle Michelob Ultra Aluminum Bottle Modelo Especial Corona Extra

Corona Light Coors Lite Miller Lite Guinness Stone Ripper Pale Ale

WINES BY THE GLASS

WHITE

House Pinot Grigio Kim Crawford Sauvignon Blanc William Hill Chardonnay

SPARKLING

La Marca Prosecco

Avocado Toast 899 Smashed avocado on whole grain bread garnished with red pepper flakes. ADD AN EGG +1.99

Chorizo Wrap 1649 Chorizo, egg, cheddar cheese, caramelized onions, avocado, tater tots, salsa wrapped in a flour tortilla

Sourdough French Toast 1699 Served with fruit compote and whipped cream

Mad Town 'Wich* 1649

Ketel One Sriracha Mary

Worcestershire sauce and sriracha

Scrambled eggs*, crimini mushrooms, smoked Gouda, and caramelized onions with house-made Korean hot sauce on sourdough, served with choice of crispy bacon or sausage



Ketel One Vodka, Nina's Natural bloody mary mix,





FAVORITE

Absolut Smoked Bloody Mary Absolut Vodka, Nina's Smoky bloody mary mix and Worcestershire sauce

Tyranena Bitter Woman IPA Lake Louie

Warped Speed

Scotch Ale Sierra Nevada Pale Ale Stone IPA Lagunitas Pils

Angry Orchard Samuel Adams Boston Lager Shock Top Sierra Nevada **Tropical IPA**

Lagunitas IPA Karben4 Fantasy Factory IPA Pabst Blue Ribbon Lager



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

RFD

House Merlot

Louis Martini

Pinot Noir

Cabernet

MacMurray Ranch