



REMEMBER TO #MADMACS IF WE USE YOUR PIC ON SOCIAL MEDIA, YOU'LL RECEIVE A FREE APP ON US AND ALL THE CRED OF COURSE



mac'N bY tHe bAY \$16.⁵⁰

Bay Scallops, Shrimp, and clams with Parmesan, White Cheddar, Gruyère and Fontina infused with white wine, roasted garlic topped with Parmesan and Panko crust!!!



6^{0Z} fiLet \$26.⁰⁰

w/ port wine demi & sautéed asparagus over garlic mash w/ crusty bread



14^{0Z} sHoRt riB

\$22.⁰⁰ w/ port wine demi & sautéed green beans & roasted garlic mash w/ crusty bread.



pEEl & eAt shRimP \$13.⁵⁰ steamed and dusted

w/ old bay



buFFaLo sHrimp

\$13.50

topped with bleu cheese crumbles.



fRench dIp

\$12.⁵⁰

house roasted Angus beef; Sautéed beer onions & melted alpine swiss on an artisan hoagie roll served w/ horse radish cream & beef Au Jus.



cHicken PARM bites

\$12.⁵⁰

Farm fresh tender chicken bites smothered in marinara and mozzarella w/ fresh basil



fiSh & cHiPs 12.⁰⁰

Beer Batter tilapia over fries w/ house made tarter & malt vinegar.



hEirLooM tOMaTo sALaD \$7

fresh mozzarella, cucumber, red onion, with a light citrus dressing



mEXiCaN sTreEt cORn \$7

dusted in parmesan & tajin, topped with queso fresco and fresh cilantro



cold roast beef sammie

\$12.50

With cheddar, lettuce, tomato,
and our horseradish crema on
marble rye



turkey

club \$12

Fresh roasted turkey, bacon aioli
lettuce tomato on wheatberry



thai chili salmon \$17

Thai chili glazed Atlantic
Salmon, served with asparagus
over roasted potatoes.



mm lobster roll \$19

w/ homemade potato salad

HOUSE MADE ☺
SOUPS ☺ ☺

sOup du jour \$7

Just like moms, all fresh ingredients and made with love♥ w/ focaccia crostinis



It's the soup of the day.



Mmm, that sounds good.
I'll have that.



freNch onIon
souP \$7

Fresh beef stock, 3 types of onions, White wine, brandy, French bread, thick alpine swiss

hillBilly

chiLLi \$7

a must for chilli lovers, clasic beef and blackbean chili.

topped w/ diced raw onions and sour cream w/ parm-toasted roll



YUM

tHe mAcS

pasta choise – Classic -
Gluten free red lentil
Add a mm salad or
caesar 3

*make it
crUNch.*
TOP W/ PANKO



siX chEEse
mAc \$10.50

A tasty blend of American, aged
white cheddar, jack, fontina,
Gruyère & smoked



fRenCh

onIon mAc \$15

Sweet onion béchamel, button
mushrooms, garlic croutons,
fresh thyme, Gruyère & fontina
cheese topped w/onion straws.

caJUn

shRimp & crAb
\$17

Sharp cheddar & Swiss cheeses
w/ generous portion of lump crab
& shrimp old bay



jAMbAlAyA

mAc 14

Chicken, & Andouille, w/
tomatoes, onions, peppers &
blend of Cajun spices mixed w/
cheddar & smoked gouda



tuSCan

Alfredo mAc \$14

Creamy alfredo, garlic, chicken,
prosciutto, peas & mozzarella
cheese w/ a parmesan & panko
crust.

Add. Grilled Chicken \$2

Add. Grilled Shrimp \$4.50

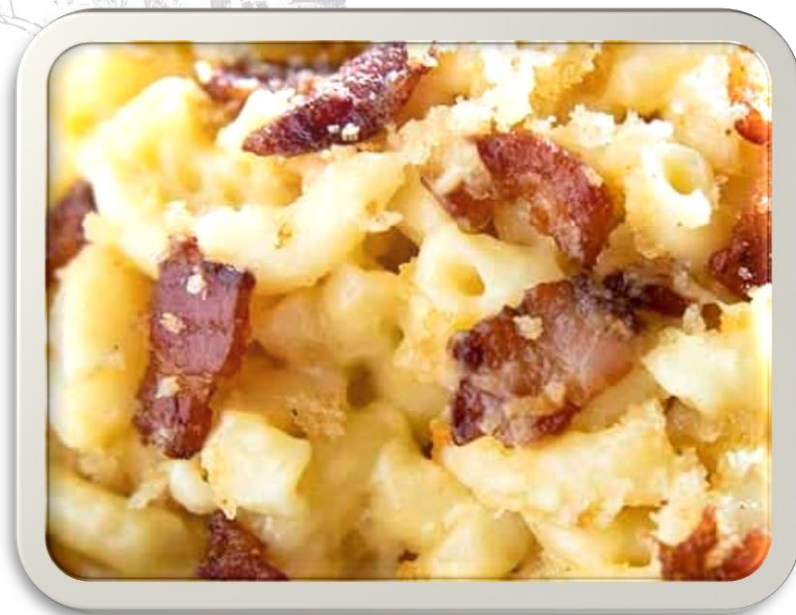


buFFalo

chIcKen \$14.⁰⁰

Tender roasted chunks of all
white meat Chicken, cheddar,
Parmesan, & Swiss cheeses
blended with our famous secret
sauce & buffalo.

bleu cheese crumble
available on request



mAd mAc \$11.⁵⁰

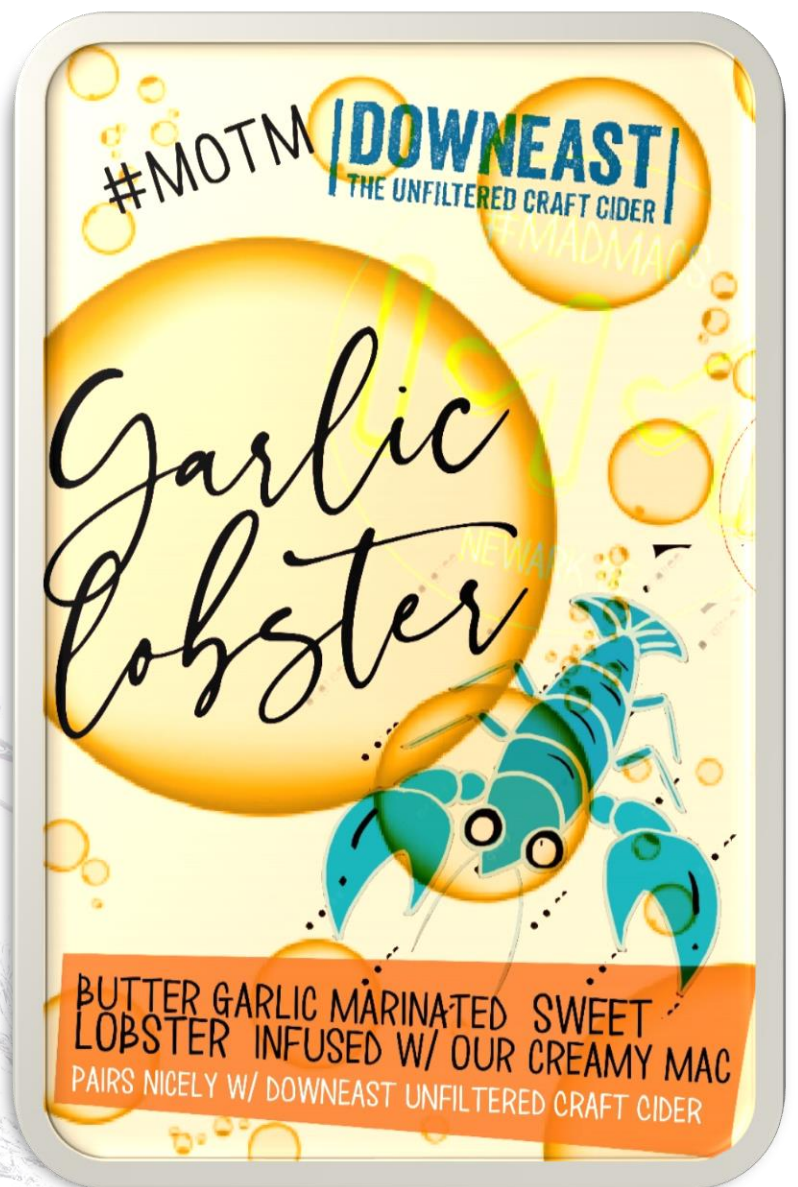
Our famous 6 cheese mac
combined with thick cut bacon,
Redneck BBQ



lAsaGna Mac

14

Ricotta, mozzarella, Parmesan, mini meatballs, marinara & Italian spices. Not available w/ gluten free pasta.



gaRlic \$19.00

loBsteR mAc

butter garlic marinate
sweet lobster infused w/
our cr
eamy mac

phiLLy chEEse stEAK mAc \$15

Thinly sliced beef, blended cheeses, homemade cheese sauce, ketchup, and sautéed onions.

farm Fresh greens 🥗

mm saLad OR

caESar saLad

Small 4.⁵⁰ or large 7.⁵⁰

houSe maDe
dreSSings

- mm vinaigrette
- mm bacon cowboy ranch
- mm wasabi cucumber ranch
- mm buttermilk ranch
- mm nEW garlic parm
- mm honey mustard
- mm mm balsamic
- mm gorgonzola bleu



flANK stEAK saLAd 13.⁵⁰

Mixed baby greens, marinated flank steak, avocado, grape tomato, shaved red onion & crumbled Gorgonzola served w/ house-made balsamic and garlic crostinis



mm house wedGe saLAd 10.50

Baby Iceberg, thick cut bacon, chopped egg, tomato, & crumbled Gorgonzola served w/ house made bleu cheese.



roaSTed chiCKEn choPPed saLAd 12.50

rotisserie chicken on a bed of mixed greens, bacon, grape tomatoes, white raisins, corn, cornbread croutons, w/ a honey-lime dressing & gorgonzola crumbles



party sTarter \$16.00

11 buffalo
shrimp
11 crispy
brussels

11 walkabout
chicken
rolls
11 Jalapeno
bites

seSame

Crusted Tuna

\$11.50

Served w/ a wasabi cucumber ranch & spicy plum dressing over Asian slaw.



mm

poTsTickers \$8

Pork filled dumplings steamed & pan-fried w/an Asian inspired dipping sauce.



Walkabout

Chicken Rolls

\$11.50

- Chipotle, bacon, pulled chicken & cheddar; wrapped, fried & drizzled w/ secret sauce.

criSpy bruSSel

spRouts \$8.75

Roasted Brussels tossed in a balsamic reduction w/ parmesan



chEEse StEak

spRing rOLLS \$13.⁵⁰

Thinly sliced beef with
sautéed onions & cheddar
jack cheese, served w/
sriracha ketchup



oNioN

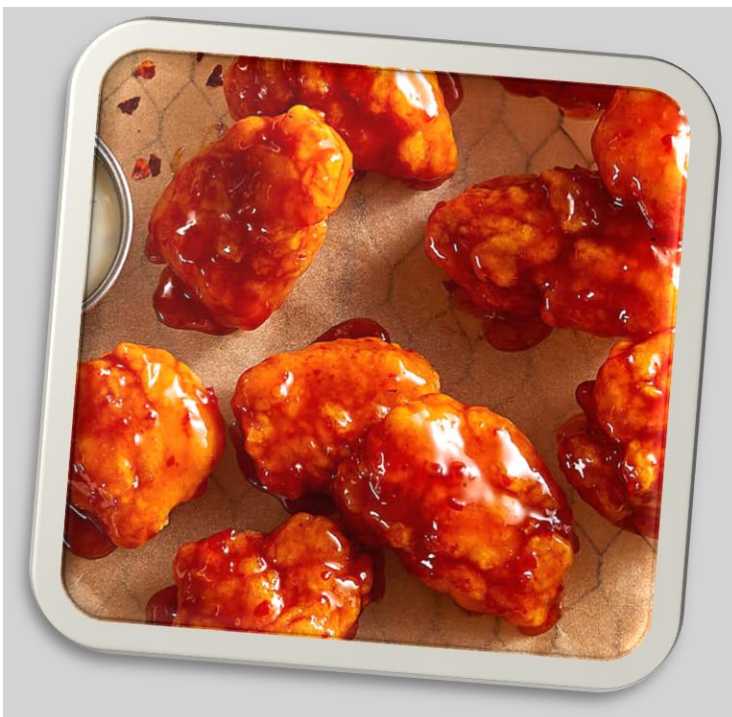
riNGs \$7

Served w/ bacon CHILI-
horseradish DIPPING SAUCE

boneLess

wiNGs \$10.⁵⁰

Organic chicken breast on a
brioche, buttermilk dipped &
seasoned. Tossed in your
favorite sauce.



Stuffed balls ☹️ & Bites



loaDeD

poTaTo baLLs

\$8.⁵⁰

Mashed redskin potatoes, scallions, bacon, & cheddar jack cheese, fried to perfection served w/ sour cream.

jalApenO

bites \$8.⁵⁰

Cream cheese, garlic, fresh Jalapeño, cheddar, & pulled chicken w/ cilantro lime creme.

mAd-mAc

biTes \$8.⁵⁰

Our famous mac blended w/ bacon, fried & drizzled w/ secret sauce.

kettle chip

Nachos ☹️

Black bean salsa, smoked Gouda & white cheddar sauce topped w/ cilantro lime crème & pickled onion



111 stEak \$15.⁵⁰

teQuila liMe

chicKen \$13.⁵⁰

111 JeRk chicken
\$14.⁵⁰

111 chEEse \$11.⁵⁰

next
level

WINGS



1LB \$13⁷⁵

Plump and juicy, these jumbo wings are cooked up daily; fresh & never frozen, & tossed in your favorite house made sauce:

111 Garlic Parm

111 Secret (honey
Chipotle)

111 Spicy Garlic
Buffalo

111 REDNECK
Whiskey BBQ



111 Thai Chili

111 Jerk (only baked)





TRIO of taCos

w/ lettuce, black bean
salsa, avocado, lime-
cilantro crème &
pickled onions.
Stuffed in a flour
tortilla.



☛ stEAK 13.⁵⁰

☛ maHi-taCos
11.⁵⁰

☛ teQUila hoNey-
lime chICK 11.⁵⁰

fries & spUDs

fries 4.⁵⁰

Served w/ bacon cowboy Ranch

paRm truFFle

fries 5.⁵⁰

oLd bay fRies
5.⁵⁰

Served with smoked Gouda & white cheddar fondue.

bArBie fRies
5.⁵⁰

inVerTed
spud 6.⁵⁰

imagine your favorite loaded baked potato chopped & tossed w/ a blend of 4 cheeses, bacon, beer onions & topped with sour cream & chives.



siGNature
saMMies



foRk &

chiLi doG

\$8.⁰⁰ homemade all beef chili, cheese, & raw onion on local bakery "la bus" hot dog bun



rEuBen \$13

Melt in your mouth corn beef, sauerkraut, house made thousand island dressing, Alpine Swiss, marble rye.

caPreSe

cHiCKen 12.⁵⁰

Grilled chicken breast, basil Pesto, and fresh mozzarella with Shredded lettuce tomato bruschetta on onion poppy.



Miss

piGGy 12.⁵⁰

Piled high tavern ham & house smoked maple bacon w/ melted cheddar on a pretzel roll.



thAt's a spIcy

Meatball 11.⁵⁰

House-made pork & beef meatballs, marinara roasted Italian long-hots and melted mozzarella cheese on a Le Bus artisan hoagie roll.



dAZEd &

Confused 12.⁵⁰

Marsala wine roasted portobello, beer-soaked onions, fresh spinach, roasted red peppers & goat cheese.

sAuCy

chIc 12.50

pick your sauce!!!

Buttermilk dipped & fried. Organic chicken breast on a brioche



ovEr-stuFFed

chEEse steAk

12.⁵⁰

Sautéed onions & mm cheese sauce on an artisan hoagie roll severed with hot pepper relish



All beef, hand formed & perfectly seasoned, w/ lettuce, tomato, spiced pickles.

choice of side

add a fried egg \$2

make it a

mOnsTer \$5

(Double patties & cheese)

jaMMin Out
\$12.⁵⁰

House made tomato jam, bacon aioli, beer-soaked onions & smoke Gouda on an onion poppy roll.



Side's

For bAd 

buRGers

& saMMies

111 0 - Kettle chips

111 2 - fries - mm salad

111 2- Caesar

111 2- BROCCOLI

111 2 - asparagus

111 3 - 😊 signature mac

111 3 - PARMESAN TRUFFLE

111 3 - Old bay fries w/ mm Cheese sauce

111 3 - Southern Baked Beans

111 3 - Broccoli w/ mm Cheese sauce

111 4 - loaded spud

the Gaucha

12.50

Pepper Jack, house smoked
maple bacon & onion rings
topped w/ chipotle BBQ.



meRica 11.50

American, raw onions on brioche

eL jeF'e 12.25

Fried jalapeños, pepper jack
cheese, chimichurri, fresh
avocado & house made black
bean salsa

MM SMASH 🤪

MM SMASH BURGER 8.50
AMERICAN, PICKLES, ONIONS, LETTUCE & MM-SAUCE
SUBSTITUTE FOR OUR MM CHICKEN FOR \$1 MORE

TRUFFLED SMASH 9.50
TRUFFLED BUTTON MUSHROOM, & ALPINE SWISS LETTUCE,
AIP & BEE CALIF

deSSerts



dEEP frIEd
broWnies 7

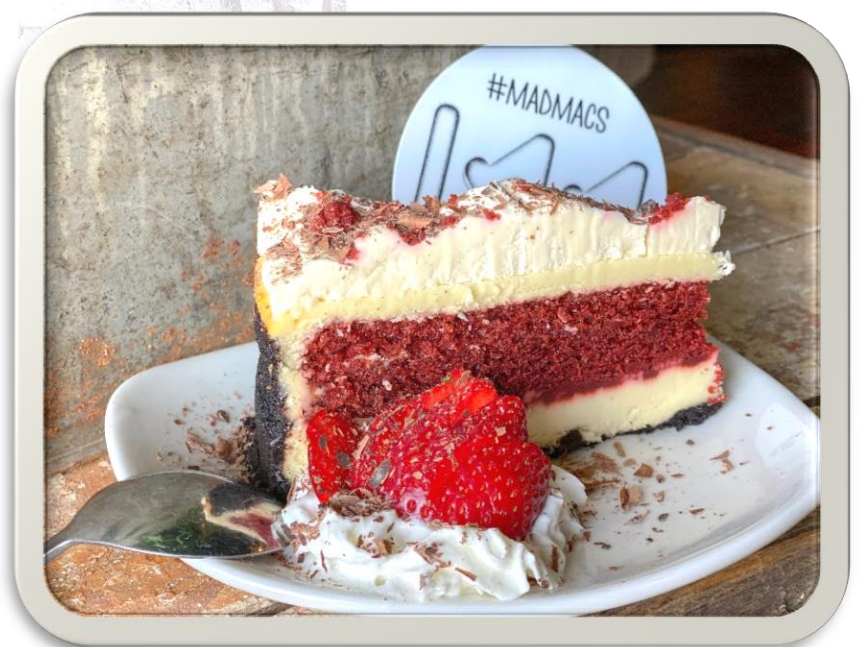
salted caramel!!! Add ice
cream \$2



aPPle pie a la
moDE 8

HOT apple pie layered w/ Vilella
ice cream, topped with caramel,
apple crumb.

blUebeRRy
cobbler
cheeSEcake 7.50
w/ chocolate shavings & whipped
cream



rED vELvET

cheeSEcake 7.50

w/ chocolate shavings & whipped
cream



dEconStrUcted

doNuTs \$7

Hot right out of the fryer donut holes chocolate and vanilla dusted with
sugar accompanied with
3 dippers chocolate sauce, rainbow jimmies, and raspberry melba.
add ice cream for \$2!!

