

# MAC DADDY...

not yo mamma's mac & cheese

## SALADS & SOUP

### THE GOUDA \$ 12

shaved romaine, corn, pistachio, gouda cheese, chive vinaigrette, paprika crouton

### THE CAPRESE \$ 13

fresh mozzarella, heirloom tomatoes, balsamic glaze, evoo, basil

### THE NICOISE \$ 14

albacore tuna, new potato, butter lettuce, haricot vert, egg, radish, tomato, olives, old fashion mustard lemon-thyme vinaigrette

### COBB \$ 15

little gems, grilled chicken, tomato, avocado, bacon cheese, blue, sherry vinaigrette

### THE KALE SALAD \$ 12

edamame, shaved carrots, toasted sunflower seeds, peanut vinaigrette

### SOUP OF THE DAY \$ 7

## SIDES

### OVEN ROASTED BROCCOLINI \$ 6

black garlic, chili, sea salt

### CHILI LIME CORN \$ 5

paprika, parmesan, cilantro

### CHARRED CALIFLOWER \$ 5

curry spices, evoo

### GRILLED ASPARAGUS \$ 7

lemon, truffle oil, shaved asiago cheese

### STEAMED EDAMAME \$ 5

truffle salt

### FRIES

regular \$5 truffle \$7 garlic \$6 cheesy \$6

## ENTRÉES

"TOULOUSE" style CASSOULET \$24  
duck confit, cannellini beans, garlic sausage, bacon, pork shoulder, breadcrumbs

CHEF'S SIGNATURE FRIED CHICKEN \$ 16

FISH & CHIPS \$ 16  
tempura battered white fish, prawns, lemon, malt vinegar, aioli

## MAC DADDYS

MAC DADDY classic \$12  
panko breadcrumbs, pecorino romano  
cheese, 2 year aged extra sharp cheddar

TRUFFLED MAC \$14  
shiitaki mushroom, shaved black truffle,  
thyme, truffle oil, truffle brie cheese

PESTO MAC \$12  
fresh basil, breadcrumbs, roasted pine  
nuts, pecorino romano cheese

GARLIC MAC \$12  
garlic butter, roasted garlic,  
gouda cheese, pecorino romano cheese

GOAT MAC \$13  
scallions, olive oil, fresh goat cheese,  
jack cheese

BLUE MAC \$13  
walnuts, jack cheese, pt. reyes blue cheese,  
roquefort cheese

SMOKIN MAC \$13  
apple wood smoked bacon, garlic,  
smoked cheddar cheese, jack cheese

CARBONARA MAC \$14  
guanciale, peas, quail egg, shallots,  
asiago cheese

SPICY MAC \$13  
hot link, corn, jalapeno, bell peppers,  
lime, habanero jack cheese

SOUTH OF THE BORDER MAC \$14  
chorizo, chipotle adobo, cilantro, fritos,  
avocado, jack cheese

SHORT RIB MAC \$15  
mushrooms, rosemary, crispy onion,  
mt. tam blue cheese

VEGGIE MAC \$12  
broccoli, roasted garlic, gouda cheese,  
breadcrumbs, asiago cheese

(all MAC DADDYS can be made gluten free add \$3)

## ADD-IN'S

### PROTEINS

chorizo \$ 2.5  
bacon \$ 2.5  
short ribs \$ 5  
guanciale \$ 3.5  
hot link \$ 2.5  
egg any style \$ 2  
duck confit \$ 5  
fried chicken \$ 4  
grilled chicken \$ 3

### VEGETABLES

cauliflower \$ 1.5  
corn \$ 1.5  
broccolini \$ 2  
asparagus \$ 2  
mushroom \$ 2.5  
edamame \$ 1.5  
tomatoes \$ 1  
breadcrumbs \$ 1  
peas \$ 1

### VEGETABLES

avocado \$ 1.5  
roasted garlic \$ 1  
onions \$ 1  
chipotle adobo \$ 1  
walnuts \$ 1  
fritos \$ 1  
shaved truffle \$ 5  
green onion \$ 1  
jalapeno \$ 1

### CHEESES

truffle brie \$ 4  
jack \$ 2  
gouda \$ 2  
pecorino romano \$ 1  
sharp cheddar \$ 2  
aged goat \$ 2  
gruyere \$ 1  
smoked cheddar \$ 2  
roquefort \$ 3

## DESSERTS \$ 8

ALL AMERICAN APPLE PIE  
vanilla whipped cream, caramel, a la mode \$\_\_\_\_

KEY LIME PIE  
berry coulis, fresh berries

BANANA CREAM PIE  
Rum, coca dust

SEASONAL CHEESE CAKE  
Ask for details

ROOTBEER FLOAT  
vanilla gelato, whipped cream