



Start off Right

Grilled Corn Dogs ✕

Applewood smoked bacon wrapped, char-grilled, cornmeal dipped, served with MADE ketchup, and spiced IPA mustard. **10**

Purple Eggs Ⓜ

Beet cured house made deviled eggs, sweet onion billionaire bacon jam, house pickled jalapeños, local micros. **9**

Wings

Buttermilk and Boyland Hot Sauce Co. brined all natural Joyce Farms drummies, double dipped, hot-n-honey crust, buttermilk green goddess. **14**

Empanadas

Crisp duck confit, caramelized Florida peaches, seasonal chilis, sweet red onion, dried cherry chimichurri. **12**

Fried Tomatoes ✕

Panko and cornmeal crusted green tomatoes, marinated baby tomatoes, Worden Farm Sweet Corn, billionaire bacon bits, buttermilk green goddess. **10**

Ribs Ⓜ

Dry rubbed all natural Niman Ranch spare ribs, Applewood smoked, roasted strawberry BBQ glaze, IBC Rootbeer, billionaire bacon BBQ baked beans, pickled Florida peaches, chilis, and onions. **18**

Tuna Poke Napoleon

Soy, ginger, horseradish marinated Yellow Fin tuna, smoked tomato crema pickled Florida peaches, onions, and chilis, minced shallot, stacked on Florida peach chow chow, locally made corn tortilla crisps, wasabi aioli. **16**

Disco Fries

Baked-N-Fried Steak fries topped with smoked pork shoulder, Parmesan-Gruyère whiz, jalapeño jack cheese, billionaire bacon bits, house pickled jalapeños, malt mayo. **12**

Bread Service

Pan-fried corn bread, strawberry & peach honey butter. **6**

Smoked Catfish Dip

House smoked Delacata catfish dip, charred lemon, pan fried corn bread. **10**

Onion Rings

"Thinish" cut Vidalia onion, hand tossed in our seasoned flour, smoked red pepper mayo, fine herbs. **8**

Cheesy Tots ✕ Ⓜ

Pepperjack and cayenne filled potato croquettes, panko and cornmeal rolled, fried crisp, house made malt mayo, and MADE ketchup. **6**

Mac-n-Cheese

Gluten Free pasta available +\$4

MADE ✕

Parmesan and Gruyère cream, charred jalapeño pesto, smoked chicken. **9**

Borderline

Locally made chorizo, house pickled chiles and onions, marinated baby tomatoes, jalapeño jack. **9**

Pork on Pork on Pork

Smoked and roasted pork shoulder, billionaire bacon, locally made chorizo. **9**

Deep South

House made Pimento Cheese, Parmesan and Gruyère cream, Aged Cheddar. **9**

Soups & Greens

Kitchen Soup

Mark Preparation. **8**

Onion Soup

Caramelized vidalia onions, Gruyère crustini. **7**

Smoked Tomato Bisque ✕

Grilled bread, bacon horseradish goat cheese. **7**

MADE Chopped Salad

House blended greens, grilled corn, marinated baby tomatoes, cucumber, smoked pork shoulder, purple egg and ham, buttermilk green goddess. **14**

Grilled Caesar ✕

Char-grilled romaine heart, billionaire bacon, charred anchovies, corn bread croutons, grated Parmesan, MADE peppercorn Caesar dressing. **12**

B&P Salad ♥ Ⓜ

Blended local arugula and leaf lettuces, roasted beets, local burrata, pecan praline, pickled Florida peaches, chilis, and onions, smoked sea salt, strawberry vinaigrette. **15**

Salmon Salad ♥ Ⓜ

House cured, cast iron seared Atlantic salmon, over house blended greens, seasonal fruits, cucumber, spiced toasted almonds, strawberry vinaigrette. **15**

Tuna Salad

Honey aleppo pepper and sesame crusted Yellowfin Tuna, seared rare, over local arugula and leaf lettuce blend, ripe avocado, marinated baby tomatoes, pickled Florida peaches, chilis and onions, maple balsamic. **15**

Heirloom Garden Salad Ⓜ

Local heirloom tomatoes, ripe avocado, seasonal fruits, roasted beets, pickled Florida peaches, chilis, and onions, cucumber, smoked sea salt, orange blossom honey-balsamic glaze. **15**

Add chicken \$4 Add Salmon \$6

Step to the Side \$6

IBC, Billionaire Bacon BBQ Baked Beans.

Roasted fennel, horseradish cheddar grits.

Jalapeño grilled cream corn "risotto style".

Charred Jalapeño Pesto and Parmesan Mashed Potatoes.

Grilled corn and okra Fried Rice.

Brown Butter and Billionaire Bacon Brussel Sprouts.

Bacon & Beer Braised Collard Greens.

Baked N Fried Steak Fries.

Southern style green beans.

Side Salad

Made Eats

Short Ribs

11 day preparation, pastrami style, Creekwood Farms short ribs, Gruyère cream sauce, jalapeño pesto Parmesan mash, country style green beans, everything bagel fried onions, smoked kimchi. **29**

Tacos Ⓜ

Grilled locally-made corn tortillas, choice of Smoked Pork Shoulder, Fresh Seafood, Roasted Brisket, or Roasted Veggies, charred green tomato & avocado salsa verde, pickled Florida peaches, chilis, and onions, organic arugula and leaf lettuces, queso fresco, with a side of grilled corn and okra fried rice. **17**

Four Meatloaf ✕ Ⓜ

Roasted beef brisket, billionaire bacon, ground duck confit, ground chuck, MADE ketchup sauce, over jalapeño pesto-Parmesan mashers, and bacon & beer braised collard greens. **19**

Pulled Pork Stuffed Chicken ✕

Smoked pork shoulder, jalapeño jack, and seasonal stuffing filled Freebird Farms airline chicken breast, crisp skin, fine herbs sauce, horseradish-cheddar grits, and billionaire bacon brown butter brussel sprouts. **19**

Over The Rainbow Trout

Chargrilled domestic rainbow trout over grilled corn and okra fried rice, bacon & beer braised collard greens, topped with citrus brown butter and sage sauce, pan fried corn bread smoked catfish dip. **21**

Lamb Chops ✕ Ⓜ

Rosemary and garlic marinade, char-grilled, fresh mint red wine strawberry glaze, baked-n-fried steak fries, bacon & beer braised collard greens. **24**

Salmon Ⓜ

House cured Atlantic Salmon, cast iron seared, sundried tomato-tarragon gravy, over jalapeño pesto-parmesan mashers, and country style green beans. **21**

Scallops ✕ Ⓜ

Cast iron seared, jalapeño grilled cream corn risotto style, local micros. **27**

Double Dipped Fried Chicken ✕ Ⓜ

Buttermilk and Boyland Sauce Co. brined all natural Freebird Farms birds, hot-n-honey crust, crisp herbs, cheddar cornbread bread pudding, bacon & beer braised collard greens. **20**

Pork Belly Ⓜ

15 spice rubbed all natural Niman Ranch slow roasted pork belly, horseradish-cheddar grits, bacon & beer braised collard greens, fried egg, pickled Florida peaches, chilis and onions. **25**

Chicken and Biscuits ✕

Chicken fried chicken breast, in buttermilk biscuits, peppermilk sausage gravy, fried egg. **15**

Chicken Fried ✕

Chicken fried angus cube steak or chicken breast, peppermilk sausage gravy, fried egg, over jalapeño pesto and parmesan mashed potatoes and billionaire bacon brown butter brussel sprouts. **18**

Florida Cracker Chicken

3-day brined, roasted all-natural Freebird Farms 1/2 Chicken, Cigar City Florida Cracker beer can gravy, over jalapeño pesto and Parmesan mashers and billionaire bacon brown butter brussel sprouts. **20**

Handhelds

Sandwiches come with choice of cheesy tots, side salad, baked-n-fried steak fries, or fresh fruit.

MADE Burger ✕ Ⓜ

Niman Ranch MADE beef blend, barbacoa, BBQ peppers and onions, fried green tomato, butter lettuce, jalapeño jack cheese, Hawaiian style brioche roll. **15**

Brunch Burger

Niman Ranch MADE beef blend, billionaire bacon, aged cheddar, peppermilk sausage gravy, butter lettuce, fresh tomato, onion, fried egg, Hawaiian style brioche roll. **16**

Cluck ✕

Char-grilled chicken breast, BBQ peppers and onions, charred jalapeño pesto, jalapeño jack cheese, butter lettuce, tomato, Hawaiian style brioche roll. **13**
(Make it a double dipped fried breast +\$2.00)

Duck Club ✕ Ⓜ

Crisp duck confit, billionaire bacon, soft citrus brie spread, garlic aioli, butter lettuce, fresh tomato. **13**

Cheesesteak

Cast iron seared angus ribeye or chicken breast, BBQ onions and peppers, Parmesan-Gruyère whiz, Amoroso roll. **13**

Yardbird

Niman Ranch MADE beef blend, country fried chicken, billionaire bacon, aged cheddar, fried egg, butter lettuce, fresh tomato, onion, Hawaiian style brioche roll. **17**

SPLIT PLATE CHARGE \$3



Made restaurant proudly supports local farmers, growers, and ranchers fielding the best, Natural, local dairy and produce. We proudly use Worden Farms, Geraldson Community Farms, Sweet Grass Farms, Dakin Dairy and Turtle Beach Foods. We are committed to making the world a better place to live and most importantly eat.



Award Winning ♥ Heart Healthy ✕ Local Favorite ♻️ Vegetarian Ⓜ Gluten Free

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions.

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menu design