

"Welcome to Mac's Tap & Table! As the proud owners of this establishment, the MacDonald family extends a heartfelt thank you to each and every customer who walks through our doors. It is with immense gratitude that we welcome you to savor not just the delicious meals we've crafted, but the spirit of our community. At Mac's, we're more than a restaurant; we're a family committed to supporting local farms and businesses, ensuring that every dish on your table tells a story of our region's bounty. With every bite, you're not just enjoying a meal; you're supporting the hard work and dedication of our local farmers. Thank you for choosing us and we hope your dining experience here is filled with warmth, flavor, and the joy of community."

### **Partner Farms**

Russell Brothers Farms | Sassafras Farms | P.A. Bowen | Fairfield Farm Trossbach Family Meats | Chesapeake Bounty

# **Appetizers**

<b>Cornbread Skillet</b> 11 Scratch made traditional cornbread topped with whipped honey butter	Country Corn Cakes 9 Griddle cooked corn cake served with fermented garlic honey Fried Cauliflower Bites 9
Southern MD Fried Green Tomatoes 9 Cornmeal-breaded green tomatoes topped with Mac's	Cauliflower coated in seasoned batter and fried, served with a lemon caper dressing
homemade pimento cheese Lump Crab Dip 17 Warm crab dip topped with lump crab meat, served with grilled	<b>Tomato, Basil, Mozzarella Salad</b> 11 Fresh tomato and mozzarella topped with basil, olive oil, and a balsamic reduction
French bread <b>Spinach and Artichoke Dip</b> 11 Melty spinach and artichoke dip served with grilled French bread and crackers	Hunt Board 17 Assortment of preserved meats and local cheeses paired with jam, mustard, French bread, and crackers
Soups	

# <u>30ups</u>

**Tomato Soup** 5 Homemade roasted tomato soup Add a half grilled cheese sandwich +5

# <u>Salads</u>

Add Grilled or Fried Chicken 7 | Salmon\* 8 | Steak\* 11

## Farmers Chopped Salad 14

Chopped mixed greens, tomato, cucumber, corn, red onion, avocado, bacon, egg, cheddar cheese, and croutons with scratch made zesty ranch dressing

Soup of the Day

Ask your server for the soup of the day!

Spring Berry Salad 12

Spring greens, strawberries, feta, red onion, and shaved almonds with lemon vinaigrette dressing

chicken and buffalo sauce

### Classic Caesar Salad 9

Romaine lettuce, croutons, and shaved parmesan with house Caesar dressing

### Superfood Salmon Salad\* 18

Chopped mixed greens, sweet potato croutons, pickled red onions, avocado, feta, pepitas, and seared salmon with lemon vinaigrette dressing

# Mac's Macs

## Buffalo Chicken Mac 'n Cheese 14 Crab Mac 'n Cheese 16

Classic Mac 'n Cheese 9 Skillet cavatappi pasta in creamy cheese sauce

Our classic Mac 'n Cheese tossed with fried Our classic Mac 'n Cheese tossed with crab

and old bay seasoning

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## Smash Burgers

All burgers served with hand-cut fries

### Build Your Own Smash Burger\* 16

Two hand-pattied burgers served with your choice of:

basic toppings (no additional charge)

smash sauce | lettuce | tomato | onion | mushrooms | caramelized onions | pickles | fried onions | jalapenos

premium toppings (+ \$1 each topping)

cheddar | swiss | blue cheese | bacon | avocado | fried egg

### Mac's Classic Smash Burger\* 17

Two hand-pattied burgers served with cheddar cheese, smash sauce, lettuce, tomato, and onion

## **Sandwiches**

All sandwiches served with hand-cut fries

#### Reuben Sandwich 16

Corned beef between rye bread with gruyere, sauerkraut, and thousand island dressing

### Nashville Hot Chicken Sandwich 15

Southern fried chicken tossed in Nashville hot sauce, topped with house brined pickles, onions, and coleslaw on a toasted potato bun

### Ultimate Grilled Cheese 12

Melty mozzarella, gruyere, and cheddar cheese between buttery country toast

## **Entrees**

### Honey Bourbon Pork Chop\* 30

13 oz honey bourbon basted pork chop served with mashed potatoes, seasonal vegetable, and seasonal compote

### Rattlesnake Pasta 23

Linguine pasta, andouille sausage, grilled chicken in a creamy cajun alfredo sauce, served with grilled French bread

### Jumbo Lump Crab Cake Mkt Price

Two 6 oz seared crab cakes served with coleslaw and in-house cut fries

### Country Fried Steak 24

Hand breaded steak topped with scratch made white gravy, served with mashed potatoes and seasonal vegetable

### Grilled Flounder 24

Grilled Flounder brushed with herb caper dressing, served with rice and seasonal vegetable

### Blackened Shrimp and Grits 24

Sauteed shrimp with a spicy andouille sauce, served with creamy cheese grits and seasonal vegetable

# <u>Sides</u>

Hand-Cut Fries Signature fries, cut and blanched in-house

**Classic Mac 'n Cheese** Cavatappi pasta in creamy cheese sauce

Local Seasonal Vegetable Seasonal medley created from available locally sourced produce **Citrus Herb Rice** Lemon herb seasoned white rice

Mashed Potatoes Herb, Parmesan mashed potatoes

**Grits** Creamy, cheesy stone ground grits

### High on the Hog Burger\* 18

Two hand-pattied burgers served with bacon jam, pimento cheese, pickles, and barbecue sauce

### Fruit and Grilled Cheese 13

Brie grilled cheese topped with berry jam, whole grain mustard, and green apple slices on buttery country toast

#### Crab Cake Sandwich Mkt Price

6 oz seared jumbo lump crab cake served with lettuce, tomato, and onion on a toasted potato bun

#### Pork Belly Sandwich 15

Slow roasted pork belly topped with arugula, tomato jam, pickled onion, and pimento cheese on Texas toast

### NY Strip\* 36

14 oz locally farm raised NY Strip steak served with white peppercorn sauce, mashed potatoes, and seasonal vegetable

**Shrimp Scampi** 23 Sauteed shrimp tossed in a white wine butter sauce served over linguine

### Balsamic Glazed Chicken 25

Grilled half chicken seasoned with balsamic, served with citrus herb rice and seasonal vegetable

#### Lemon Garlic Salmon\* 24

Pan seared salmon with lemon garlic beurre blanc, citrus herb rice, and seasonal vegetable

#### **Veggie Rice Bowl (Vegetarian)** 16 Chickpeas, avocado, lime, seasonal vegetable medley, and mushrooms served over citrus herb rice Add Grilled or Fried Chicken 7 | Salmon\* 8 | Steak\* 11

**Cornbread Skillet** Topped with honey butter

**Coleslaw** Sweet, crunchy, and fresh cabbage slaw

**Side Salad** Lettuce, tomato, cucumber, onions, and carrots with house dressing

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