

MAD HATTER

Lunch & Dinner Menu

SMALL PLATES

CHILI - CUP \$3 BOWL \$5

EDAMAME - BOWL \$5

HOUSE CUT CHIPS - \$4.5

Thin sliced potato chips fried crisp and served with pimento cheese or dill ranch dressing

CARNITAS AND QUESO - \$8

Smoked pork, slow cooked with herbs in it own juices, with a lightly spiced cheese sauce; served with tortilla chips

CHEESE FRIES - \$7

House cut fries cooked golden and topped with shredded cheese (add Chili \$2)

HOT PIMENTO CHEESE - \$8

House made with cheddar and provolone cheeses, diced pimentos, mayonnaise, and spices served with hot grilled Hawaiian toast

GARLIC CHICKEN SPRING ROLLS - \$9

Tender chicken, cilantro, and fresh vegetables rolled into spring roll and fried crisp; served with dipping sauce

CHICKEN TENDERS - \$9

Battered strips of chicken breast fried crisp; served with fries and dipping sauce (Ranch Dressing, Honey Mustard, BBQ, or Buffalo Sauce)

CHILLED SWEET CHILI SHRIMP - \$10

Shrimp marinated in a cumin, lime, and sweet chili sauce piled atop gourmet greens

CAROLINA SHRIMP - \$10

Coastal shrimp lightly breaded and fried crisp; served tossed in hot sauce remoulade

Mad Hatter NACHOS - \$10

Corn tortilla chips, layered with chili, shredded cheese, lettuce, diced tomatoes, and jalapeno peppers; served with guacamole and sour cream


NIKI SAGANAKI - \$10

Aged mozzarella cheese, fried and laced with rum; served flaming at your table with fresh lemon, bread, and pesto

SEARED AHI TUNA - \$10

Served with tuna aioli, crispy wontons, radish sprouts, chili sauce, and hoisin

LOCAL FAVORITES

Served with choice of fries, handcut chips, onion straws, or fruit cup  Side Salad \$2.00

3-CHEESE GRILLED CHEESE - \$8

Asheville cheddar, provolone, Carolina goat cheese, and pesto on grilled Hawaiian bread

CHICKEN CHIMI WRAP - \$9

Grilled chicken breast in a flour tortilla, with jalapeno cream salsa; served warm

BUFFALO CHICKEN SANDWICH - \$9

Fried chicken tossed with buffalo sauce, topped with provolone cheese and jalapeno; served on a pretzel bun

BBQ CLASSIC SANDWICH - \$9

Slow smoked pulled pork BBQ with slaw, pickles, and Carolina sauce; served on a classic bun

SOUTH BY SOUTHWEST - \$12

Slow smoked pulled pork BBQ, spinach, onion, pickle, and slaw in an edible tortilla bowl

AHI TUNA WRAP - \$14

Sushi grade yellowfin tuna, chopped and blended with aromatics; served in a flour tortilla with avacado, slaw and washabi-ginger sauce

SPECIALTY BURGERS

All burgers served with choice of fries, handcut chips, onion straws, or fruit cup
Substitute Side Salad - \$2.00

KENTUCKY BOURBON - \$9

Brushed with bourbon marinade, covered with crisp onion straws and provolone cheese

PBJ - \$9

Layered with peanut butter and strawberry jelly

GREENSBORO - \$10

Veggie burger with Romesco Sauce, goat cheese, and pesto; topped with mixed greens

PIMENTO - \$10

Layered with pimento cheese and applewood bacon

CRUNCHY MADNESS - \$10

With Asheville cheddar cheese, slaw, and topped with house made chips

BBQ BURGER - \$10

With Carolina BBQ sauce, slaw, and fried onions

NADABURGER - \$11

Ground turkey with provolone cheese and Asheville dijon mustard

THE BOSS - \$12

50/50 blended bacon-beef burger topped with pulled pork BBQ, Carolina BBQ sauce, slaw, and fried onions

THE TRIPLE B - \$12

50/50 blended bacon-beef burger topped with American cheese, and still more crisp bacon

EGGSPLOSION - \$12

With American cheese, fried egg, bacon, and fried onions

CREATE-A-BURGER

CHOOSE YOUR MEAT

Classic Beef	8.75
Grilled Chicken	8.75
Turkey Burger	8.75
Veggie Burger	8.75
50/50 Bacon Burger	9.00
100% Grass Fed Beef	11.25

PRIMO TOPPINGS

Grilled Onions	.50
Pineapple	.50
Onion straws	1.00
Chili	1.00
Fried Egg	1.00
Guacamole	1.00
Smoked bacon	1.00

CHEESE (1)

Provolone
Mozzarella
Bleu Cheese
Pimento Cheese
Asheville Cheddar
American Cheese
Appalachian Swiss
Carolina Goat Cheese

GARDEN

Pickles
Lettuce
Cole Slaw
Asian Slaw
Mushrooms
Sliced Onions
Baby Spinach
Sliced Tomato

CONDIMENTS

Mayo, Ranch, Dill Ranch, BBQ Sauce, Dijon Mustard, Sour Cream, Hoisin Sauce, Honey Mustard, Pesto, Hot Sauce Remoulade
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BREAD

Burger Bun, Pretzel Roll, Rye Bread, Flour Tortilla, Hawaiian Bread

MAD  HATTER
Modern Moxie. Classic Quality.

Proudly Serving Summerfield Farms Angus Grass Fed Beef

MAD HATTER

Lunch & Dinner Menu

PIZZAS

"Served on Maddeningly Thin Crispy Crust"

SPINACH PIZZA - \$10

Wilted baby spinach, olive oil, Carolina goat cheese, bermuda onion, and parmesan cheese

BBQ CHICKEN PIZZA - \$10

BBQ chicken, monterrey jack and cheddar cheese, BBQ sauce, and scallions

SHRIMP BRUCHETTA PIZZA - \$10

Shrimp, tasso ham, vinaigrette, parmesan cheese, cajun spices, diced tomatoes, balsamic glaze

MADHATTER-ITA PIZZA- \$10

Vine-ripend sliced tomatoes, garlic, olive oil, basil, and mozzarella cheese; topped with parmesan cheese

PULLED PORK BBQ PIZZA - \$10

Pulled pork, monterrey jack and cheddar cheeses, BBQ sauce, and scallions

PESTO CHICKEN PIZZA - \$10

Chicken on a pesto brushed crust, served with fresh basil, and mozzarella cheese

\$10 HATTER SALAD

PICK A GREEN

Caesar Classic Caesar with Romaine Lettuce	Madison Spinach Boiled Egg Bacon Pecan Craisins	Friendly Mixed Greens Cucumber Craisins Tomato Pecans Croutons
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ADD A PROTEIN

Grilled Chicken Breast,
Fried Chicken Tenders,
Grilled Shrimp, Hamburger, Pulled Pork,
Grilled Salmon

PICK A DRESSING

Ranch 1000 Island Bleu Cheese Honey Mustard Sundried Tomato	Creamy Italian Lemon-Herb Balsamic Caesar Ginger
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SIDE SALAD - \$4.50

Pick a Green and a Dressing



Proudly Serving Summerfield Farm
Angus Grass Fed Beef

KID'S MENU - \$4.00

Grilled Cheese with Fries or Fruit Cup
Friendly Salad
Burger with Fries or Fruit Cup
Chicken Tenders with Fries or Fruit Cup

DRINKS

Soda Coke, Diet Caffeine Free Coke, Sprite, Root Beer, Mellow Yellow, Pink Lemonade	2.25
Iced Tea	1.89
Hot Tea*	1.89
Hot Coffee	1.89
Hot Chocolate*	2.25
Milk*	1.99
Orange Juice*	1.99
* No Refills	

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Our purpose is to bring back a sense of vibrancy to an area that was once an active part of a great community. We honor the past, restoring the building and maintaining the original floors and ceiling of that classic restaurant from 1935, as we look to the future in achieving our goal of winning a place in the hearts and lives of the people of Greensboro and the Sunset Hills community.

LOCATION

201 Smyres Place
Greensboro, NC 27403

CONTACT US

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CORPORATE EXECUTIVE CHEF

Mitchell Nicks

CHEF

Brandon Masters

HOURS:

Monday - Thursday 11am - 11pm
Friday 11am - 12am
Saturday 10am - 12am
Sunday 10am - 11pm