

STARTERS

FRIED PICKLE CHIPS

"Betcha can't eat just one!" Our customer favorite pickle chips are dipped in flour, fried, and served with house-made ranch dressing. 9.00

MAD BOAR NACHOS

Your choice of pulled BBQ pork or grilled chicken, shredded cheese, queso, sour cream, lime pico de gallo, and jalapeños. Great for sharing! 12.00

PRETZEL BITES

A handful of freshly baked soft pretzels served with queso. 9.00

FRIED MUSHROOMS

Mushrooms breaded and fried to crispy perfection served with remoulade sauce. 9.00

BLUE CRAB & ARTICHOKE DIP

Fresh crab blended with artichokes, roasted red peppers and creamy cheese, oven baked, and served with toasted pita points. 15.00

LOADED TOTS

Crispy tater tots topped with queso, shredded cheese, chopped bacon, comeback sauce, and scallions. 11.00

CRISPY BRUSSELS SPROUTS

Fried Brussel sprouts served with a malt vinegar aioli for a traditional salt and vinegar flavor 9.00

QUESADILLA

A large flour tortilla stuffed with shredded cheese, your choice of grilled chicken, pulled BBQ pork, or vegetables toasted on the griddle, and served with our lime pico de gallo and cowboy dipping sauce. 10.00

CHICKEN WINGS OR TENDERS

Six wings or four tenders tossed in your choice of Sweet Baby Ray's sauces: Classic Buffalo, BBQ, Asian Zing, or Garlic Parmesan served with celery and house-made blue cheese or ranch dressing. 13.00

BANG BANG SHRIMP

Lightly breaded and fried shrimp tossed in a creamy Thai chili sauce. 12.00

BBQ POTATO SKINS

Freshly made potato skins topped with shredded cheese, pulled BBQ pork, chopped scallions, and eastern NC BBQ sauce served with sour cream. 10.00

FRESH SALADS & SOUP

ENHANCE YOUR SALAD:

6oz - Grilled Chicken or Steak* 9.00

6oz - Blackened Tuna* or 8oz Salmon* 12.00

7 each - Sautéed or Fried Shrimp 9.00

HOUSE SALAD

Mixed greens, cherry tomatoes, sliced cucumbers, carrots, red onions, shredded cheese, and garlic herb croutons served with your choice of dressing. 9.00

CHEF SALAD

Freshly torn romaine lettuce, cherry tomatoes, sliced cucumbers, hard boiled egg, honey baked ham, and shredded cheese, served with your choice of dressing. 13.00

CAESAR SALAD

Freshly torn romaine lettuce tossed in creamy Caesar dressing topped with Parmesan cheese and garlic herb croutons. 10.00

APPLE SPINACH SALAD

Fresh baby leaf spinach adorned with Granny Smith apples, candied spiced pecans, goat cheese, and cranberries served with your choice of dressing. 12.00

BLUEBERRY SPRING SALAD

Fresh torn romaine lettuce and mixed greens tossed with fresh blueberries, mandarin oranges, almonds, goat cheese with your choice of dressing. 13.00

CHEF CREATED SOUP

Cup 5.00 | Bowl 7.00

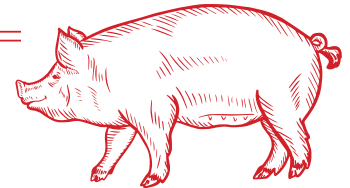
HOUSE-MADE DRESSINGS:

Fat-Free Italian | Honey Mustard

Ranch | Thousand Island

Blue Cheese | Balsamic Vinaigrette

Lemon Poppyseed Vinaigrette



OUR PORK STARS

TOMAHAWK PORK CHOP*

A 14oz bone-in tomahawk pork chop smoked and grilled to perfection topped with a cherry demi-glace with your choice of one side. 25.00

MURPHY'S LAW*

Our very popular prime pork tenderloin char-grilled to your liking, finished with apple dijon glaze and your choice of one side. 18.00

THE BIG CHIEF*

A delicious 10oz boneless marinated pork loin chop served with our house-made Crown Royal Peach whiskey BBQ sauce and your choice of one side. 20.00

MAD BOAR'S FAMOUS RIBS

A half-rack of baby back pork ribs, dry-rubbed, smoked, and dipped in our house-made Eastern NC BBQ sauce and your choice of one side. 21.00

CUBAN SANDWICH

Shaved seasoned pork tenderloin and honey baked ham with Swiss cheese, pickles, and spicy mustard on a toasted hoagie roll. 13.00

TIN CITY BBQ SANDWICH

Our famous pulled BBQ pork dressed with house-made Eastern NC BBQ sauce, topped with fresh slaw and served on a buttered brioche roll. 9.00

BOAR BURGER*

House-made USDA Angus beef, local ground pork, and lean ground country sausage burger patty topped with house-made bacon jam, pimento cheese, and fried green tomato on a buttered brioche roll. 14.00

ITALIAN SUB

Honey baked ham, pepperoni, Cheshire Pork salami with provolone cheese, lettuce, tomato, red onion, and basil aloi on a toasted hoagie roll. 13.00

TIN CITY BBQ PLATTER

A combination plate of our famous pulled pork and smoked beef brisket dressed with house-made Eastern NC BBQ sauce served with fresh slaw and your choice of one side. 17.00

SANDWICHES

All sandwiches are served with potato wedges, sweet potato fries, or fresh slaw.
All other sides +\$2.00.

ALL-AMERICAN BURGER*

8oz. grilled patty topped with American cheese, lettuce, tomato, onion, and pickles on a buttered brioche roll. 14.00
Add Applewood smoked bacon 1.50

RIVERSIDE CHEESESTEAK

Steak with sautéed mushrooms, bell peppers, and onions, topped with provolone cheese on a hoagie roll. 14.00

TUSCAN CHICKEN SANDWICH

Grilled chicken breast, roasted red peppers, provolone cheese, lettuce, tomato, and basil aioli served on a buttered brioche roll. 12.00

MAD CHICKEN

House-breaded and fried chicken breast served with pickles and insane sauce on a buttered brioche roll. 12.00

FAVORITES

LOW COUNTRY SHRIMP & GRITS

Sautéed shrimp, tomatoes, mushrooms, and Applewood smoked bacon tossed in a spicy cream sauce over stone-ground grits. 17.00

CALABASH FRIED SHRIMP PLATTER

Crispy fried shrimp served with fresh slaw and your choice of one side. 18.00

GRILLED LEMON SALMON*

An 8oz. filet of North American salmon finished with dill sour cream and served with your choice of one side. 19.00

BRISKET LOADED MAC & CHEESE

Chopped BBQ brisket over smoked Gouda and cheddar mac and cheese topped with fried onions and our house-made Eastern NC BBQ sauce. 17.00

PARMESAN CHICKEN PASTA

Grilled chicken, tomatoes, sautéed onions, mushrooms, peas, and Applewood smoked bacon tossed in a Parmesan cream sauce over bowtie pasta. 17.00

BRISKET SANDWICH

Smoked beef brisket topped with cheddar cheese, fried onions, and house-made Eastern NC BBQ sauce on a toasted hoagie roll. 13.00

GRILLED CHICKEN BACON WRAP

Grilled chicken, Applewood smoked bacon, lettuce, shredded cheese, lime pico de gallo, and cowboy sauce in a wrap. 12.00

BLACKENED TUNA SANDWICH*

Blackened yellow fin tuna steak, lettuce, sliced avocado, and spicy mayo on a buttered brioche roll. 16.00

RENAISSANCE REUBEN

Thinly sliced corned beef served warm with sauerkraut, Swiss chesse, and house-made thousand island dressing on grilled rye bread. 13.00

STEAKS

Our steaks are USDA graded, hand-trimmed, cooked to order, and served with your choice of one Signature Side.

HAMBURGER STEAK*

8oz. 16.00

SIRLOIN STEAK*

10oz. 24.00

RIB-EYE STEAK*

12oz. 36.00

NEW YORK STRIP STEAK*

14oz. 36.00

ENHANCE YOUR STEAK:

Onion Gravy

Herb Butter

Red Wine Demi-Glace

Cherry Demi-Glace

Mushroom Cream Sauce

SIGNATURE SIDES

\$3

POTATO WEDGES

SWEET POTATO FRIES

STONE-GROUND GRITS

LOADED POTATO SALAD

FRESH SLAW

GREEN BEANS

WILTED SPINACH

GRILLED ASPARAGUS

FRIED OKRA

STEAMED BROCCOLI

FRIED GREEN TOMATOES

SAUTÉED SQUASH,
ZUCCHINI, & ONION

SIDE HOUSE SALAD

SIDE CAESAR SALAD

RED BLISS
MASHED POTATOES
(LOADED ADD 1.25)

BAKED POTATO
(LOADED ADD 1.25)
AVAILABLE STARTING AT 5PM.

WEEKLY HIGHLIGHTS



TRIVIA & \$10 BURGER NIGHT

Join us every **TUESDAY** to enjoy our delicious All-American Burger and potato wedges for only \$10. Then, stick around for brain-teasing fun with trivia starting at 7pm!



SWINE & WINE

Join us on **WEDNESDAYS** for 1/2 price wine and 10% off Pork Stars!



PRIME RIB NIGHT

Starting at 5pm every **FRIDAY**. 12oz. cut of prime rib with horseradish cream sauce and au jus served with a baked potato and your choice of house or Caesar side salad.



LIVE MUSIC

Kick off your weekend at the #1 place for live music in Duplin County every **FRIDAY** and **SATURDAY** starting at 8pm, no cover!



SUNDAY COMFORT PLATE

Enjoy Mad Boar's ever-changing **SUNDAY** Comfort Plate! Check our website for this week's dishes.

*Menu items cooked to order upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Mad Boar cannot ensure menu items do not contain ingredients that might cause an allergic reaction or impact other dietary restrictions. Allergen information is available upon request. In addition, some menu items may contain alcohol. An 18% gratuity will be added to parties of 8 or more.