

bedlam

S O C I A L
W I N T E R M E N U

Available open to close

APPETIZERS

Any three for \$15

Kielbasa and Sauerkraut \$5.

Locally cured Polish sausage

Brie and Bread \$5.

Bean Dip and Chips \$5.

Local corn chips served with spicy refried beans and melted cheese.

Wild Rice Soup \$5.

Earthy aromatic soup with a velvety potato base perfect for winter.

Wild Rice Medley \$5.

Our house side of wild and brown rice, mushrooms, onions and garlic. Comes with kimchee.

Grilled Cheese with Tomato Soup \$5.

Green Salad \$6.

Romaine, cucumber, radish, olive, artichoke, tomato red onion and feta with choice of dressing.

Hummus Plate \$6.

Bedlam's house hummus with olives, carrots, celery, pickle and pita.

Mac and Cheesecurd \$6.

Baked macaroni in white sauce with breadcrumbs, a splash of white vinegar and cheesecurds.

Country Style Spare Rib \$6.

Coffee and cayenne rubbed spare rib served with our BBQ sauce.

SANDWICHES

With rice, sautéed vegetables and slice of sweet potato (only before 10pm) – **\$7.75**

With pickle and chips – **\$6.**

Turkey and Hummus

smoked Turkey, lettuce, radish, red onions, cucumbers and lemon pepper on top of hummus spread.

BBQ Tempeh

handmade Tempeh strips in Bedlam's vegan BBQ sauce, kimchee on the side.

Tempeh Falafel

with greens, cucumbers, tomato, red onion and tahini sauce.

Rachel

Turkey with sauerkraut, mushrooms, and aioli.

Billig

Tempeh with sauerkraut, mushrooms, artichoke hearts and aioli.

Catfish Pole Boy

breaded Catfish fried, served with Polish yogurt sauce.

Pulled Turkey

Ferndale Farms slow-cooked Turkey with BBQ sauce.

PIZZA

\$7.75

Cameron

Feta, gorgonzola, and cheddar.

Polish

Sauerkraut, mushrooms and pickled beets.

Vinnie

Capers, artichoke hearts and kielbasa.

Pope John Paul II

Sundried tomato, red onion, feta and kalamata olives.

Fonteez

Kielbasa, sundried tomato, and kalamata olives.

Yamtastic

Sweet potato, sauerkraut and greens on red sauce with vegan "cheese". **V**

Kathleen

Grannysmith apples, spiced pecans and gorgonzola on sweet potato sauce.

add ingredients, fifty cents per item.

ENTREES

Available from 4 to 10 pm

Pierogi \$9.

Two sweet potato and two cheese pierogies, served with pickled beets, sour cream, horseradish and apples.

Tempeh \$11.

Marinated Tempeh with dill, sage, and garlic.

Rainbow Trout \$12.

Pan-seared Trout fresh from Wisconsin served with dill and lemon.

Turkey Scaloppini \$12.

Smashed Tenderloin sautéed in olive oil and served with a fresh tomato and caper sauce.

We can turn most things vegan; just ask your server.

Also available upon request: mayo, ketchup, BBQ sauce, sriracha, butter, aioli, vegan aioli, ranch, vinaigrette, balsamic vinegar, extra hot, salt and pepper. Or ask for a kielbasa, \$2.

Thanks for coming in. Let us know what you think: social@bedlamtheatre.org

SUPPORT YOUR LOCAL EVERYTHING!

Bedlam Social always cooks with seasonal local ingredients, starting from scratch and providing the highest quality food.

Thanks to Turnip Rock for our produce, Ferndale Farms for the organic turkey, Everett's Deli for our sandwich meat and kielbasa, Star Prairie for the trout and New French Bakery for our bread products.

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S O C I A L
B E V E R A G E S

Available open to close

TAP BEER

Summit EPA	\$4.50
Summit Oatmeal Stout	\$4.50
Hamms	\$3
Surly Bender	\$5
Surly Seasonal	\$5
Bell's Two Hearted	\$5

BOTTLES

Zywiec	\$5
Summit	\$3.75
Amstel Light	\$3.75
Premium	\$3.75
Paulaner NA	\$3.75

CANS

Pabst Blue Ribbon	\$3.50
Strongbow	\$5
Sparks	\$4.50
Black Label	\$2.50
Surly Cynic	\$5
Surly Bender	\$5
Surly Furious	\$5

NON ALCOHOLIC

Sodas	\$2.75
Coffee (50¢ refills)	\$2.25
Tea	\$2.25
Cold Press	\$3
Iced Tea	\$2.25
Lemonade Compote	\$2.25

RED WINE

Merlot (Crane Lake)	\$3.75	\$15
Cuvee de Peña Wonderful everyday southern French table wine.	\$5	\$18
Syrah (La Vielle Ferme) Fruity yet dry and smooth. French, organic.	\$6	\$24
Cabernet Carménère (Yali) Powerful with soft tannins and long pleasant finish, cherry and soft spice notes. Chilean.	\$6	\$24
Garnacha (Vina Alarba) Dry, spicy with bold tannins. Spanish, organic.	\$7	\$28
Malbec (Elsa Bianchi) Dark, earthy and rounded. Argentinean.	\$7.50	\$32

WHITE WINE

Chardonnay (Crane Lake)	\$3.75	\$15
Grüner Veltliner (Biohof Pratsch) Crisp & tangy, with round body and touch of apple, peach and apricot. Austrian, organic.	\$5	\$28
Sauvignon Blanc (Yali) Bright and fresh, with tropical notes balanced by the wines natural acidity. Chilean.	\$6	\$24
Grenache Blanc (La Vielle Ferme) Very light, dry smooth. French, organic	\$6	\$24
Moscato (New Age) Lightly sweet, effervescent. Argentinean.	\$7.50	\$32
Brut (Château Napoleon) California champagne. Congratulations.	\$18	