PARTY STARTERS

CLASSIC CRISPY CHEESE CURDS - YELLOW MOZZARELLA WITH GRITTY SAUCE 8.99
CRISPY WHITE CHEDDAR CHEESE CURDS - WHITE CHEDDAR WITH GRITTY SAUCE 8.99
THIN "SKIN-ON" FRENCH FRIES - JUMBO ORDER 4.75
SEASONED WAFFLE CUT FRIES - JUMBO ORDER 5.99
ONION RINGS - BEER BATTERED AND DEEP FRIED TO A GOLDEN BROWN 6.75

SPINACH & ARTICHOKE CHEESE DIP - SPINACH, ARTICHOKE, CREAM CHEESE, CHEDDAR CHEESE, PICO DE GALLO, SERVED WITH VEGGIES, TORTILLA CHIPS AND FLATBREAD 13.99

CHICKEN STRIPS - SERVED REGULAR OR TOSSSED IN BUFFALO, HONEY GARLIC, BBQ, BLACK & BLEU DRY RUB OR GARLIC PARMESAN. SIDE OF RANCH OR GRITTY SAUCE 9.99
CHICKEN WINGS - CHOOSE FROM: REGULAR, BUFFALO, HONEY GARLIC, BBQ, BLACK & BLEU DRY RUB OR GARLIC PARMESAN. SERVED WITH A SIDE OF CELERY AND BLEU CHEESE OR RANCH 12.99
NACHOS SUPREMOS - TORTILLA CHIPS, SALSA CON QUESO (CHEDDAR JACK), PICO DE GALLO, BLACK OLIVES, JALAPEÑOS, SALSA, GUACAMOLE, SOUR CREAM *ADD CHICKEN, PORK OR BEEF $2 11.99
VEGGIE HUMMUS PLATE - SEASONAL VEGGIES AND FLATBREAD. SIDE OF RANCH AND HUMMUS 8.75
CHIPS AND SALSA - HOMEMADE MILD SALSA *ADD GUACAMOLE $2.50 4.50
CORN DOGS - HOMEMADE PRETZEL MUSTARD 5.99
SOFT PRETZEL STICKS - SIDE OF NACHO CHEESE AND HOMEMADE PRETZEL MUSTARD 7.99

ITY BITTY GRITITIES (SLIDERS)* - MINI VERSIONS OF OUR AWARD WINNING GRITTY BURGER 4 FOR 10.50 8 FOR 18.99

CHICKEN AND FISH

ALL SANDWICHES ARE SERVED WITH A KOSHER-STYLE PICKLE SPEAR AND YOUR CHOICE OF FRENCH FRIES, COLESLAW OR PUB CHIPS.
YOU MAY SUBSTITUTE A PREMIUM SIDE OF SEASONED WAFFLE FRIES, STEAMED VEGETABLES OR A SIDE SALAD FOR $1.75 MORE THAN MENU PRICE. YOU MAY SUBSTITUTE A PREMIUM SIDE OF WHITE CHEDDAR CHEESE CURDS OR ONION RINGS FOR $2.50 MORE THAN MENU PRICE.
ANY SANDWICH MAY BE ORDERED WITHOUT A SIDE CHOICE FOR $2 LESS THAN THE MENU PRICE.

CHICKEN BACON RANCH WRAP - GRILLED OR CRISPY CHICKEN, BACON, SHREDDED CHEDDAR, LETTUCE, TOMATO, FLOUR TORTILLA. SIDE OF RANCH CHOICES: REGULAR, BUFFALO, HONEY GARLIC, BBQ, BLACK & BLEU DRY RUB OR GARLIC PARMESAN 11.99
FRIED CHICKEN PRETZEL SANDWICH - HAND-BREADED FRIED CHICKEN BREAST, CHERRYWOOD SMOKED BACON, HOMEMADE PRETZEL MUSTARD, MAYO, LETTUCE, TOMATO, SOFT PRETZEL ROLL 11.99
MARK'S BUFFALO CHICKEN SANDWICH - GRILLED OR HAND-BREADED FRIED CHICKEN BREAST TOSSSED IN BUFFALO SAUCE, LETTUCE, TOMATO, HONEY WHEAT SESAME BUN. SIDE OF RANCH 10.50
CHICKEN STRIPS - TENDERS BREADED IN WHOLE WHEAT AND YELLOW CORN FLOUR, SERVED REGULAR OR TOSSSED IN BUFFALO, HONEY GARLIC, BBQ, BLACK & BLEU DRY RUB OR GARLIC PARMESAN. SIDE OF RANCH OR GRITTY SAUCE 11.99

PESTO CHICKEN FLATBREAD SANDWICH - GRILLED CHICKEN, PARMESAN AND CEDAR VALLEY MOZZARELLA, HOMEMADE PESTO, SPRING MIX LETTUCE AND TOMATO 12.75
GRILLED SALMON FILLET SANDWICH - 5 OZ. ALASKAN SOCKEYE SALMON, CAPER DILL SAUCE, LETTUCE, TOMATO, RED ONION, BRIOCHE BUN 13.99
BAJA FISH TACOS - THREE TORTILLAS FILLED WITH CAJUN SEASONED SEARED COD TOPPED WITH PICO DE GALLO, SHREDDED JACK CHEESE, LIME CREAM, LETTUCE. SERVED WITH A SIDE OF CHIPS AND HOMEMADE SALSA. SUBSTITUTE CHICKEN, PORK OR FALAFEL 12.99

CHEF'S PLATES

BAJA FISH TACOS 12.99
THREE TORTILLAS FILLED WITH CAJUN SEASONED SEARED COD, TOPPED WITH PICO DE GALLO, SHREDDED JACK CHEESE, LIME CREAM AND LETTUCE. SERVED WITH A SIDE OF CHIPS AND HOMEMADE SALSA.
SUBSTITUTE CHICKEN, PORK OR FALAFEL
HOMEMADE MAC & CHEESE 12.99
ALL MAC & CHEESE PLATES SERVED WITH A BUTTERMILK BISCUIT. CHOOSE FROM:
• BBQ PORK HOMEMADE MAC & CHEESE TOPPED WITH BBQ PULLED PORK, SCALLIONS AND ONION STRING.
• BUFFALO CHICKEN HOMEMADE BUFFALO MAC & CHEESE TOPPED WITH A HAND-BREADED FRIED BUFFALO CHICKEN BREAST, A DRizzle OF RANCH AND SCALLIONS.
• BACON CHEESEBURGER HOMEMADE MAC & CHEESE TOSSED WITH GROUND CHUCK, BACON, PICKLES AND RED ONION. TOPPED WITH SESAME SEEDS.

FARMERS’ MARKET BURGER 14.99
WISCONSIN MEADOWS BEEF COOPERATIVE 100% GRASS-FED BEEF SMOKED SHOULDER BACON, CREAMY BOURBON CHEESE BLEND, BACON ONION JAM, STELLA'S HOT & SPICY CHEESE BREAD ROLL. SERVED WITH A SIDE OF WHITE CHEDDAR CHEESE CURDS.

STRAWBERRY & PISTACHIO SALAD 12.99
ROMAINE AND SPRING MIX LETTUCE. FRESH STRAWBERRIES, PISTACHIOS, NASONVILLE DAIRY FETA, DRIED CRANBERRIES. GRILLED CHICKEN WITH GRILLED SALMON 14.99

ASIAN CHICKEN SALAD 12.99
ROMAINE AND SPRING MIX LETTUCE. ROASTED ALMONDS, MANDARIN ORANGES, CRUNCHY RAMEN, TOASTED SESAME VINAIGRETTE. HONEY GARLIC GRILLED CHICKEN BREAST

CAESAR SALAD 9.50
ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING. PARMESAN CHEESE, CROUTONS WITH GRILLED CHICKEN 11.50

FRIED CHICKEN CLUB SALAD 12.99
ROMAINE AND SPRING MIX LETTUCE. CHERRYWOOD SMOKED BACON, HARD-BOILED EGG, SHREDDED CHEDDAR, TOMATO, HAND-BREADED FRIED CHICKEN BREAST

BBQ CHICKEN SALAD 12.99
ROMAINE AND SPRING MIX LETTUCE, CARROTS, TOMATO, CORN, BLACK BEANS, MONTEREY JACK CHEESE, TORTILLA STRIPS, GRILLED BBQ CHICKEN

SALADS

DRESSINGS:
BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, BLEU CHEESE, HONEY DUVON, TOASTED SESAME VINAIGRETTE, CAESAR, RANCH AND FRENCH

*HAMburgers ARE COOKED TO ORDER. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALY IF YOU HAVE MEDICAL CONDITIONS.
Hamburgers are cooked to order. Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

All sandwiches are served with a kosher-style pickle spear and your choice of French fries, coleslaw or pub chips.

You may substitute a premium side of seasoned waffle fries, steamed veggies or a side salad for $1.75 more than menu price. You may substitute a premium side of white cheddar cheese curds or onion rings for $2.50 more than menu price.

Any sandwich may be ordered without a side choice for $2 less than the menu price.

*Burgers are 6 oz. ground chuck charcoal grilled medium well, unless you specify otherwise.

**FREE BURGER TOPPINGS: LETTUCE, TOMATO, RAW OR FRIED ONION, SLICED PICKLES. EXTRA TOPPINGS: SAUTÉED MUSHROOMS $1, CHERRYWOOD SMOKED BACON $1.50, FRIED EGG $1.50

We are proud to serve local artisan Wisconsin cheese: Weyauwega Star Cheddar, Cedar Valley Mozzarella, Nasonville Dairy Pepper Jack, Nasonville Dairy Feta, Mindoro Bleu Cheese, Depepler’s Swiss. $1.25

Sauces: Gritty Sauce, BBQ Sauce, Honey Dijon, Red Pepper Aioli, Chipotle Aioli, Raspberry Chipotle Aioli, Caper Dill Sauce, Pretzel Mustard, Garlic Aioli, Lime Crema and Ranch

SUBSTITUTE AN IMPOSSIBLE BURGER FOR $3.50, GRASS-FED BEEF FOR $2.50 OR MAKE IT A DOUBLE FOR $2.50

BURGER OF THE WEEK* - ASK YOUR SERVER FOR THIS WEEK’S FEATURED MARKET PRICE

GRITTY BURGER** - AWARD WINNING 6 OZ. GROUND CHUCK BURGER, SECRET “GRITTY” SAUCE, HONEY WHEAT SESAME SEED BUN $9.99

PAIRS WELL WITH NEW GLARUS SPOTTED COW

“THE BIG GRITTY*** - 12 OZ. GROUND CHUCK, DOUBLE-STACKED PATTIES, WEYAUWEGA STAR CHEDDAR, LETTUCE, TOMATO, RED ONION, GRITTY SAUCE, HONEY WHEAT SESAME SEED BUN $13.50

PAIRS WELL WITH GUINNESS STOUT

GRITTY GOLD BURGER** - 6 OZ. GROUND CHUCK BURGER, BUTTERFLIED BEER BRAT, GRITTY GOLD BEER CHEESE SAUCE, FRIED ONIONS, PRETZEL BUN $12.50

PAIRS WELL WITH ALE ASYLUM GRITTY GOLD LAGER

ROASTED GARLIC BURGER* - CEDAR VALLEY MOZZARELLA, SWEET ROASTED GARLIC, CRISPY ONION STRINGS, BRIOCHÉ BUN, SIDE OF RANCH $11.25

PAIRS WELL WITH SURLY COFFEE BENDER

PRETZEL BENDER BURGER* - WEYAUWEGA STAR CHEDDAR, HOMEMADE PRETZEL MUSTARD, CRISPY ONION RINGS, LETTUCE, TOMATO, SOFT PRETZEL ROLL $11.25

PAIRS WELL WITH ALE ASYLUM HOPALICIOUS PALE ALE

WISCONSIN MEADOWS 100% GRASS-FED BEEF BURGER** - LOCAL, NATURALLY-RAISED, GRASS-FED, LEAN BEEF FROM WISCONSIN MEADOWS COOPERATIVE, WEYAUWEGA STAR CHEDDAR, LETTUCE, TOMATO, RED ONION, HONEY WHEAT SESAME SEED BUN $12.99

PAIRS WELL WITH KARBEKA FANTASY FACTORY IPA

SUBSTITUTE WISCONSIN MEADOWS BEEF ON ANY OF OUR OTHER BURGERS FOR $2.50

FARMERS’ MARKET BURGER* - WISCONSIN MEADOWS BEEF COOPERATIVE 100% GRASS-FED BEEF, SHOULDER BACON, CREAMY BOURNISHE CHEESE BLEND, BACON ONION JAM, STELLA’S HOT & SPICY CHEESE BREAD ROLL. SERVED WITH A SIDE OF WHITE CHEDDAR CHEESE CURDS. $14.99

PAIRS WELL WITH BELL’S TWO HEARTED ALE

RASPBERRY CHIPOTLE BURGER* - NASONVILLE DAIRY PEPPER JACK, RASPBERRY CHIPOTLE AIOLI, LETTUCE, TOMATO, STELLA’S HOT & SPICY CHEESE BREAD ROLL $12.50

PAIRS WELL WITH ONE BARREL PENGUIN PALE ALE

BLACK & BLEU BURGER* - BLACKENED WITH CHERRYWOOD SMOKED BACON, MINDORO CREAMERY BLEU CHEESE, GARLIC AIOLI, RED ONION, BRIOCHÉ BUN $12.50

PAIRS WELL WITH LAKE LOUIE WARPED SPEED SCOTCH ALE

SUNRISE BURGER* - CHERRYWOOD SMOKED BACON, FRIED EGG, WEYAUWEGA STAR CHEDDAR, GRITTY SAUCE, CRISPY ONION STRINGS, SHEBOYGAN HARD ROLL $12.50

PAIRS WELL WITH SAUGATUCK BLUEBERRY MAPLE STOUT

SMOKEHOUSE BURGER* - CREAMY BOURNISHE CHEESE BLEND, SMOKED SHOULDER BACON, TANGY BBQ SAUCE, ONION STRINGS, TEXAS TOAST $12.50

PAIRS WELL WITH WBC BADGER CLUB AMBER

**SUBSTITUTE WISCONSIN MEADOWS 100% GRASS-FED BEEF COOPERATIVE 100% GRASS-FED BEEF FROM WISCONSIN MEADOWS COOPERATIVE, 16 OZ. PATTY, CHERRYWOOD SMOKED BACON, FRIED EGG, WEYAUWEGA STAR CHEDDAR, HOMEMADE PRETZEL BUN, SIDE OF RANCH OR A SIDE OF FRIED EGG $13.50

PAIRS WELL WITH SCHOFERHOFER VODDOO RANGER JUICY HAZE IPA

IMPOSSIBLE GRITTY BURGER 13.99

VEGAN IMPOSSIBLE BURGER, VEGAN GRITTY SAUCE, VEGAN CHEESE, LETTUCE, TOMATO, RED ONION, VEGAN SHEBOYGAN HARD ROLL $13.99

PAIRS WELL WITH ELYSIAN SPACE DUST IPA

DELUXE GRILLED CHEESE 8.99

CHEDDAR VALLEY MOZZARELLA, BASIL PESTO, TOMATO, TEXAS TOAST $8.99

PAIRS WELL WITH DOOR COUNTY LITTLE SISTER WIT

HOMEMADE SOUPS

CUP 3.99  BOWL 5.50

CHILI

CUP 4.25  BOWL 5.99

GLUTEN FREE AND VEGAN MENU GUIDES AVAILABLE

MEGGIE’S FALAFEL BURGER 9.99

PATTY OF WALNUTS, GARANBINO BEANS AND SPICES, HUMMUS, CUCUMBER DILL SAUCE, LETTUCE, TOMATO, BRIOCHÉ BUN $9.99

PAIRS WELL WITH NEW BELGIAN VOOODOO RANGER JUICY HAZE IPA

BLACK BEAN BURGER 9.99

PATTY OF BLACK BEANS, RICE AND SOUTHWESTERN SPICES. TOPPED WITH CEDAR VALLEY MOZZARELLA, CHIPOTLE AIOLI, CRISPY ONION STRINGS, LETTUCE, TOMATO, HONEY WHEAT SESAME SEED BUN $9.99

PAIRS WELL WITH SCHOFERHOFER VODDOO RANGER JUICY HAZE IPA

IMPOSSIBLE GRITTY BURGER 13.99

VEGAN IMPOSSIBLE BURGER, VEGAN GRITTY SAUCE, VEGAN CHEESE, LETTUCE, TOMATO, RED ONION, VEGAN SHEBOYGAN HARD ROLL $13.99

PAIRS WELL WITH ELYSIAN SPACE DUST IPA

DELUXE GRILLED CHEESE 8.99

CHEDDAR VALLEY MOZZARELLA, BASIL PESTO, TOMATO, TEXAS TOAST $8.99

PAIRS WELL WITH DOOR COUNTY LITTLE SISTER WIT

HOMEMADE SOUPS

CUP 3.99  BOWL 5.50

CHILI

CUP 4.25  BOWL 5.99

GUARDIAN 3.99
MINT JULEP WEIGHT BURGER - BURGER OF THE DAY - BURGER OF THE WEEK.

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The original Nitty Gritty was established on October 3rd, 1968 by Madison TV personality Marsh Shapiro. The building was built in 1898 and served as a general store until the mid 1940s, when it was converted into Glen'n'Ann’s, a popular neighborhood bar until 1968. The early days of the Nitty Gritty were turbulent ones that reflected the social and political unrest of the Vietnam War era. In the late 60s and early 70s, the ‘Gritty’ served as the informal headquarters for the campus subculture which led to many anti-Vietnam War protest demonstrations and marches. In fact, the 1970 bombing of Sterling Hall was planned by four anti-war activists within the walls of the Nitty Gritty. This event marked the pinnacle of the anti-war movement in Madison and a change in culture on the UW campus. During these years, the Nitty Gritty was a famous Midwest blues music venue, featuring live music seven nights a week. The Gritty featured gigs by the likes of Muddy Waters, B.B. King, Luther Allison, Bonnie Raitt, Charlie Musselwhite, Buddy Guy, and Cheap Trick. The Nitty Gritty was home to nearly all regional bands at that time.

In 1970, Jefferson Airplane played a four-hour jam with the Luther Allison Blues Band in what has become a legendary happening on the Madison music scene. A change in entertainment tastes here on the UW campus marked the end of the music era in 1975, as the Nitty Gritty focused on food and service over the next decade.

In 1985, Marsh and his wife Susan, reformatted the Nitty Gritty to be Madison’s Official Birthday Place. Since that time, the birthday bell, birthday board, Gritty memento mug, birthday balloon, announcement and songs have become staples of the celebration tradition. Since its inception, the downtown Gritty has averaged 57 birthdays a day, and about 20,000 birthdays each year. The oldest celebrant, Hortense Sperling, celebrated her 108th birthday in 2006. The youngest, Megan Spude, was here just 24 hours after being born. The Widder quadruplets started celebrating their third birthday with us in 1992, and haven't missed a year since. In 2019, the birthday total surpassed 775,000 birthdays.

Over the years the concept may have changed, but one common thread running through the colorful history of the Nitty Gritty is the award winning Gritty Burger. Six ounces of ground chuck, bathed in our own special sour cream based sauce, served on a honey wheat sesame seed bun. Since the start, the Gritty has been known for its outstanding food and service, and we have been fortunate enough to win the Best Burger of Madison award year after year. We are proud to be a part of the Madison tradition and appreciate our loyal customers.

In 2002, Marsh and Susan partnered up with longtime managers Lee Pier and Eric Suemnicht (both former UW students) to open a new West side Gritty in Middleton. The Middleton Nitty Gritty is located in the Stonefield Glen shopping center, in the heart of the nearby Stonefield and Wexford area. The original restaurant space was Stonefield’s, as well as a few other restaurants before the Nitty Gritty took the space. We are pleased to have had over 17 years of success in the community.

In 2010, the new era of the Nitty Gritty officially began, as legendary restaurateurs Marsh and Susan Shapiro sold both businesses to Lee (with wife Ragen Shapiro) and Eric (with wife Caitlin Suemnicht). Eric and Lee have been working together at the Nitty Gritty since 1997 and have formed an equal partnership with on-premise management to ensure that the tradition started back in 1968 continues well into the future. In 2011, the Middleton Nitty Gritty welcomed Madison native Jason Riewe to the ownership group.

In 2013, the Nitty Gritty opened a location in the historic cannery district of downtown Sun Prairie. The restaurant is housed in a building that was developed as the Sun Prairie Canning Company in 1900. Over the next 100 years, the cannery changed hands several times and was owned by companies such as the Fuhremann Canning Co., the Oconomowoc Canning Co., Stokely USA and Chiquita Brands International. Industrial operations ceased there in 2000, and the building was added to the National Registrar of Historic Places in 2004. It was redeveloped as a commercial and residential facility in 2007 where it later became the home of the Sun Prairie Nitty Gritty. The Sun Prairie location is owned by seven key employees (Eric, Lee, Jason, Brandi Hintze, Meggie Johnson, Michael Leto and James Fanone), together bringing over 122 years of management experience to the business.

We are proud to be a part of the greater Madison community, and are happy that you are here to eat, drink, relax and enjoy your time at the ‘Gritty’. If there is anything we can do to enhance your experience, please do not hesitate to ask. We hope you’ll return again soon!