

— Starters & Shareables —

- Thai Vegetable Pot Stickers** ^(V) **8**
Soy Sauce, Ginger, Scallions
- Ohio Board** ^(GF) **9**
Italian Cured Meats, Assorted Cheeses, Assorted Olives, House-made Pickles, Crispy Chickpeas, Crisps
- Brioche and Cheddar Rolls** ^{(4) serving} **6**
House-made Honey Butter, Flakes, Maldon Sea Salt Flakes
- Smoked Crispy Chicken Wings** ^(GF) **12**
24-hour Brine, Chipotle Ranch
- Mediterranean Flatbread** **8**
Grilled Zucchini, Local Fresh Herbs, Hummus, Lemon and Greek Yogurt Drizzle

— From the Garden —

Add Chicken **5**, Salmon **6**, or Steak **7**

- Baby Gem Caesar** ^{(GF) (DF)} **9**
Little Gem Lettuce, Garlic Croutons, Caesar Dressing, Shaved Parmesan, Cured Egg Yolk, Grilled Lemon
- Paddock Club Wedge** ^{(GF) (DF)} **10**
Iceberg Lettuce, Candied Bacon, Tomato, Shaved Red Onions, Bleu Cheese, choice of Ranch or Bleu Cheese Dressing
- Wilmington Heirloom Caprese** ^{(GF) (DF)} **12**
Local Heirloom Tomato, Fresh Burrata Cheese, Local Basil, Aged Balsamic, Extra Virgin Olive Oil, Garlic Croutons
- Garden Salad** ^{(GF) (DF) (V)} **12**
Baby Spinach, Arugula, Tomato, Carrot, Cucumber, Shaved Red Onion, Avocado, Toasted Almond, Blueberry and Honey Vinaigrette

— Mains —

- Korean Barbeque Glazed Salmon** ^(GF) **22**
8oz Salmon, Coconut Cream Rice, Jalapeno, Scallions, Grilled Zucchini and Summer Squash
- Filet Mignon Pepper Steak** ^(GF) **40**
8oz. Black Angus Beef, Potato Puree, Asparagus, Chives, Garlic Cream
- Carolina Pulled Pork** ^{(GF) (DF)} **16**
Red Cabbage Slaw, Candied Bacon Beans, Brioche Roll, Mop Sauce
- Roasted Half Chicken** ^(GF) **18**
Herb Roasted Fingerlings, Honey Glazed Carrots, Blistered Tomato, Chardonnay Chicken Jus
- Angus Flat Iron Steak** ^(GF) **26**
8oz. Black Angus Beef, Braised Red Cabbage, Mashed Cauliflower, Bacon and Apple Jam, Compound Butter
- Herb Marinated Cauliflower Steak** ^{(GF) (DF) (V)} **14**
Sautéed Spinach, Curried Chickpeas, Blistered Tomato, Balsamic

Please ask your server about weekly features & seasonal items.

(GF) = Gluten Free (DF) = Dairy Free (V) = Vegetarian

— Pasta —

Add Chicken **5**, Salmon **6**, or Steak **7**

- Penne Ratatouille** **10**
Italian Vegetables, Pomodoro Sauce, Local Basil, Shaved Parmesan, Toasted Breadcrumbs
- Fettuccine Alfredo** **10**
Alfredo Sauce, Parmesan Cheese, local Parsley
- Italian Sausage Bucatini** **12**
Italian Sausage Ragu, Parmesan Cheese, local Basil

— Hand-held Sandwiches —

Served with Fries. Side Salad Substitution +2

- Paddock Burger** **12**
Two 4oz. Prime Steak Patties, Smoked Cheddar, Bibb Lettuce, Tomato Jam, Shaved Red Onion, House-made Pickles, Paddock Sauce, Brioche Bun
- W&E Veggie Burger** ^{(GF) (DF) (V)} **12**
House-made Black Bean Burger, Arugula, Tomato, Onion, House-made Pickle, Smoked Cheddar, Paddock Sauce, Brioche Bun
- Ultimate BLT** ^(DF) **12**
Applewood Smoked Bacon, Bibb Lettuce, Lemon and Chipotle Aioli, Tomato, Sourdough
- Basil Pesto Chicken Sandwich** ^(DF) **13**
Herb Marinated Chicken Breast, Fresh Mozzarella, Tomato, Red Onion, Arugula, Balsamic, local Basil Pesto, Focaccia, (Add Bacon 2)

— Sweets —

- Fruit Tart** ^{(V) (DF)} **8**
Whipped Coconut, Glazed Fruit, Dark Chocolate
- Fried Peanut Butter & Jelly** **9**
Pie Crust, Strawberry Jam, Glaze and served with a glass of Milk
- Salted Caramel & Pretzel Crust Brownie** **9**
Vanilla Bean Ice Cream, Chocolate Sauce, Candied Pecan
- Strawberry Rhubarb Pie** **9**
Vanilla Bean Ice Cream

— Kids Menu —

Served with Fries or Applesauce

- Chicken Tenders** ^(DF) **6**
- Grilled Cheese Sandwich** **5**
- Plain Cheeseburger** ^(DF) **6**
- Butter Noodles** ^(GF) **5**

— Beverages —

- Iced Tea** **3.50**
- Soft Drinks** **3**
- Lemonade** **3.50**
- Coffee** **3**