

## Starters & Shareables

<i>Brioche and Cheddar Rolls</i> (V)	6
House-made Honey Butter	
<i>Lemon Pepper Zucchini Fries</i> (V)	10
Shaved Parm, Gremolata, Pomodoro and Buttermilk Ranch	
<i>From the Garden</i> (V) (DF)	10
Seasonal Crudit�, Hummus and Pita	
<i>Spring Flatbread</i>	12
Herbed Ricotta, Shaved Fennel, Roasted Mushrooms, Bacon Crumbles, Toasted Almonds, House Vinaigrette	
<i>Smoked Souda Fried Risotto</i> (V)	12
Pomodoro, herbed ricotta, Basil	
<i>Boneless Chicken Wings</i>	14
Buffalo, Korean Sweet and Spicy or Barbecue Sauce with Celery and Blue Cheese or Ranch	
<i>Farm Board</i>	(for 4) 32 (for 2) 16
Italian Cured meats, assorted cheeses, pickled vegetables, assorted crackers	

## Salads & Soups

Add 6 oz of Amish Chicken **6**, or Norwegian Salmon **10**, or Black Angus Steak **12**

<i>Harvest Salad</i> (V)	12
Baby mixed greens, shaved carrots, sliced radish, shaved fennel, chevre goat cheese, bacon crumbles, toasted almonds, house vinaigrette	
<i>WEC Caesar Salad</i> (V)	12
Garlic croutons, Caesar dressing, shaved parm, cured egg yolk, grilled lemon	
<i>Paddock Club Salad</i> (V)	15
Iceberg Lettuce, Candied Bacon, Tomato, Shaved Red Onions, Bleu Cheese, choice of Ranch or Bleu Cheese Dressing	
<i>Chopped Salad</i>	15
Baby Mixed Greens, Boars Head® Ham, Blue Cheese, Granny Smith Apple, Toasted Almonds, Garlic Crouton, Lemon Vinaigrette	
<i>Tuscan Minestrone</i> (V) (DF)	6
<i>Soup of the Day</i>	
Ask your server for details	

## Hand-held Sandwiches

Served with Fries. Side Salad Substitution +2

<i>Fried Bologna</i>	12
Brioche, Thick Cut Bologna, American Cheese, Fried Egg, Mustard, WEC Pickles, Sweet Onion	
<i>Veggie Burger</i> (V)	13
Brioche, House-made Black Bean Burger, Arugula, Tomato, Onion, WEC pickles, Cheddar Cheese, Paddock Sauce	
<i>Green Goddess Grilled Cheese</i> (V)	13
Green Goddess Dressing, Spinach, Asparagus, Swiss Cheese, Parmesan Cheese	
<i>Korean Fried Chicken Sandwich</i>	14
Bibb Lettuce, Kimchi Aioli, WEC Pickles, Creamy Coleslaw, Brioche	
<i>Paddock Burger</i>	15
Grilled 7oz. Black Angus Beef, LTO, WEC Pickles, Cheddar Cheese, Paddock Sauce. (Add Bacon +2, Fried Egg +1)	
<i>WEC Cuban</i>	15
Cuban Roll, Mojo Roasted Pork, Boars Head® Ham, House-made Pickles, Swiss Cheese, Mustard	
<i>Rueben on Rye</i>	15
Corned Brisket, Sauerkraut, Swiss Cheese, Russian Dressing, Marble Rye	
<i>Korean Smoked Shortrib Sandwich</i>	18
Brioche, Kimchi, Gojugang Aioli, Arugula	

## Pasta & Mains

Add 6 oz of Amish Chicken **6**, or Norwegian Salmon **10**, or Black Angus Steak **12**

<i>Primavera</i> (V) (DF)	12
Garden Vegetables, Fresh Herbs, EVOO, Parmesan, Grilled Lemon	
<i>Fettuccine Alfredo</i> (V)	14
Alfredo Sauce, Parmesan Cheese, Fresh Herbs	
<i>Pesto</i> (V)	14
Herbed Ricotta, Basil Pesto, Spring Peas, Pea Shoots, Shaved Parmesan, Blistered Tomato, Grilled Lemon	
<i>Paddock Mac &amp; Cheese</i>	16
Smoked Bacon, 4 Cheese Blend, Scallions, Toasted Breadcrumb	
<i>Bolognese</i>	18
Soffritto, San Marzano Tomatoes, Fresh Beef, Veal, and Pork, Parmesan, Gremolata	
<i>Mediterranean Vegetable Medley</i> (V) (DF) (GF)	16
Jasmine Rice, Mediterranean Mixed Vegetables, Roasted Mushrooms, Gremolata, EVOO, Grilled Lemon	
<i>Stuffed Chicken</i> (GF)	22
8 oz. Airline Breast, Herbed Ricotta, Grilled Broccolini, Yukon Mashed Potatoes, Reduced Chicken Jus	
<i>Grilled Norwegian Salmon</i> (DF) (GF)	26
8 oz. Salmon, Garden Vegetables, Grilled Lemon, Jasmine Rice, EVOO	
<i>Steak Frites</i>	30
7 oz. Bistro Filet, Curly Fries, Garlic Herb Butter, Roasted Tomato and Mushrooms	

## Desserts

<i>Lemon Berry Mascarpone Cake</i> (V)	10
Berry Coulis, Lemon Simple Syrup	
<i>Strawberry Rhubarb Pie</i> (V)	10
A La Mode	
<i>Glazed Berries</i> (V) (DF) (GF)	10
Whipped Coconut, Mixed Berries, Dark Chocolate	
<i>Fried Peanut Butter &amp; Jelly</i> (V)	12
Pie Crust, Strawberry Jam, Sugar Glaze	
<i>Caramel Pretzel Brownie</i> (V)	12
Vanilla Bean Ice Cream, Chocolate Sauce, Candied Pecans	

## Pony Club

Served with Fries or Applesauce

<i>Grilled Cheese Sandwich</i> (V)	6
<i>Chicken Tenders</i> (DF)	7
<i>Plain Cheeseburger</i>	7
<i>Butter Noodles</i> (V)	5

## Beverages

<i>Iced Tea</i>	3. <sup>50</sup>
<i>Soft Drinks</i>	3
<i>Lemonade</i>	3. <sup>50</sup>
<i>Coffee</i>	3

Please ask your server about weekly features & seasonal items.  
(GF) = Gluten Free (DF) = Dairy Free (V) = Vegetarian  
Automatic gratuity of 20% for parties of 10 guests or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## Cocktails

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<i>Barrel Aged Cocktails</i>	15
Ask your Bartender about these specials	
<i>Pink Saddle</i>	14
Tanqueray, St. Germaine, Lemon, Grapefruit	
<i>Odd Couple</i>	14
Bulleit Rye, Tanqueray, Citrus, Bitters, Luxardo	
<i>Baja Sunrise</i>	12
Corralejo Tequila, Orange, Pineapple, Grenadine	
<i>W&amp;E Gin &amp; Tonic</i>	12
Hendricks, Tonic, Cucumber, Lime, Mint	
<i>Paddock Margarita</i>	14
Hornitos, Grand Marnier, Citrus, Salt	
<i>Paddock Old Fashioned</i>	12
Bourbon, Agnostura, Luxardo, Orange	
<i>Young Fashioned</i>	12
Grand Marnier, St. Germaine, Angostura Bitters, Grenadine	
<i>Summer Royale</i>	14
Crown Royal, St. Germaine, Lemon, Blood Orange	

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## Draft Beer

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<i>Bud Light</i>	5
<i>Yuengling</i>	6
<i>Stella Artois</i>	6
<i>6 Rotating Selections</i>	
Ask your server for details	

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## Can Beer

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<i>Michelob Ultra</i>	5
<i>Coors Light</i>	5
<i>Budweiser</i>	5
<i>Bravazzi Italian Seltzers</i>	6
Blood Orange, Grapefruit	
<i>Heineken</i>	6
<i>Corona Premium</i>	6
<i>3 Rotating Selections</i>	
Ask your server for details	

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## Bubbles

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<i>Risata Moscato d'Asti Split</i>	14
Italy	
<i>La Marca Prosecco</i>	13 60
Italy	

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## White Wine

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<i>Chateau Ste. Michelle Sauvignon Blanc</i>	8	34
<i>Kobal Sauvignon Blanc</i>	12	56
Slovenia		
<i>Clean Slate Riesling</i>	14	52
Germany		
<i>Erath Pinot Gris</i>	14	46
Oregon		
<i>Le Vigne di Zamo Pinot Grigio Ramato</i>	16	60
Italy		
<i>Prophecy Rose</i>	11	50
France		
<i>Dark Horse Chardonnay</i>	8	34
California		
<i>Louis Jadot Chardonnay</i>	9	36
France		
<i>Far Niente Chardonnay</i>	17	69
California		
<i>Domaine Cassagne et Vitailles Combarels White</i>	14	60
France		

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## Red Wine

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<i>Dark Horse Pinot Noir</i>	8	34
California		
<i>Louis Jadot Pinot Noir</i>	14	52
France		
<i>Innocent Bystander Pinot Noir</i>	9	36
New Zealand		
<i>Bodega Garzon Reserva Tannat</i>	9	36
Uruguay		
<i>Dark Horse Cabernet</i>	8	34
California		
<i>Robert Mondavi Bourbon Barrel Cabernet</i>	9	36
California		
<i>Oberon Cabernet</i>	12	56
California		
<i>Daou Cabernet</i>	14	62
California		
<i>Josh Merlot</i>	9	36
California		
<i>Terra d'Oro Deaver Zinfandel</i>	14	52
California		
<i>The Barossan Shiraz</i>	10	38
Australia		

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# Liquor

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## *Vodka*

Tito's 8

Belvedere 10

## *Whiskey*

Jack Daniels 7

Crown Royal 8

## *Sin*

Tanqueray 8

Hendrick's 10

## *Scotch*

Dewars 8

Glenmorangie Quinta Ruban 14 year 12

Macallan 12 year 16

## *Rum*

Bacardí 7

Captain Morgan / Malibu 8

Diplomático Reserva 10

## *Bourbon*

Bulleit Rye 8

Woodford / Four Roses 10

Western Reserve 14 year 18

## *Tequila*

Hornitos Blanco 8

Corralejo Reposado 10