



# PALADIN

BAR & GRILL

## Snacks

### Chips

home-style potato chips, seasoned in Chef's own blend, served with house made French onion dip. \$5

### House Pickles

sweet pickled cucumber, cherry tomato, red onion \$6

### Pimento Cheese Fritters

featuring, Chef's Pimento Cheese with a twist. \$6

### Spiced Nuts

mixed nuts seasoned in Chef's signature sweet, spicy blend. \$5

### Deviled Eggs

chef's creative take on this traditional favorite. \$6

## Shareables

### Meat & Cheese Board

chef's choice \$12

### Spinach Crab Dip

with crostini \$13

### Fried Green Tomatoes

pimento cheese, spicy mayo \$10

### Bacon Jalapeno Popper Eggrolls

bacon, jalapeno & cheese in a crispy wonton with ranch dressing \$8

### Peel & Eat Shrimp

old bay, cocktail sauce, butter 1/2 lb \$9, 1 lb \$17

### Bull Wings

hot, mild, cola BBQ, teriyaki 5 for \$8, 10 for \$13

### Cola BBQ Meatballs

with roasted corn slaw \$8

### Paladin Sliders

ground beef, pickles, mustard, potato chip \$9

### Fish Taco

marinated grilled Mahi, lettuce, corn slaw, pepper jack \$12

### Crab Fritters

Panko breaded crab, roasted red pepper remoulade \$12

### Vegetarian Sliders

roasted beets, garlic herb goat cheese, arugula, balsamic reduction \$8

### Chicken Fingers

with honey mustard \$8

### Baked Brie

with bacon jam, crostini \$12

### Cheese Fries

melted cheese, bacon, ranch dressing \$8

## Soups

### Brunswick Stew

pork, chicken, veggies cup for \$6, bowl for \$9

Chef's Choice \$ market



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### Salads

\*add steak, salmon, chicken or shrimp - \$5

#### House

mixed greens, cucumber, tomato, red onion, cheese, crouton \$4 or \$8

#### \*Caesar

romaine, shaved parmesan, crouton \$5 or \$10

#### Spinach

bacon, bleu cheese, red onion, warm bacon vinaigrette \$11

#### Roasted Beet

goat cheese, spiced nuts, arugula, balsamic reduction, extra virgin olive oil \$11

#### \*NY Strip

arugula, bleu cheese, tomato, red onion \$15

#### Asian Chicken

teriyaki chicken, greens, Asian slaw, rice noodle, mandarin orange, crispy wonton, sesame ginger dressing \$12

#### Southwest Chicken

blackened chicken, greens, pico de gallo, cheddar, corn slaw, tortilla strips, avocado ranch \$12

### Sandwiches

all sandwiches served with fries

#### Cuban Bull

pork, ham, swiss, pickle, mustard, rustic sub roll \$12

#### Blackened Chicken Wrap

corn slaw, pico de gallo, lettuce, tortilla strips, avocado ranch, flour tortilla wrap \$11

#### Pulled Pork

cola BBQ, corn slaw, brioche bun \$10

#### Turkey Apple Brie

honey mayo, greens, sliced whole grain bread \$11

#### Grilled Chicken Sub

spinach, pimento cheese, tomato, bacon jam, rustic sub roll \$11

#### Virginian

crab cake, Virginia ham, greens, tomato, roasted red pepper remoulade, brioche bun \$14

#### Fried Chicken

pickles, honey mustard, lettuce, tomato, pretzel bun \$11

#### \*Paladin Burger

pimento cheese, fried green tomato, bacon jam, spinach, brioche bun \$13

#### \*American Burger

American cheese, lettuce, tomato, red onion, pickle, thousand island, brioche bun \$12

#### Veggie Wrap

roasted beet, carrot, broccolini, roasted red pepper, spinach, red onion, garlic herb goat cheese, balsamic reduction, flour tortilla wrap \$11



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## Entrées

### Bourbon & Coke Meatloaf

mashed potatoes, bacon balsamic brussel sprouts \$15

### Grilled Chicken

apple, spiced nuts, warm bourbon bacon vinaigrette, rice, broccolini \$16

### Mac & Cheese

bacon, roasted red pepper, spinach, smoked gouda, cheddar, pepper jack \$12, with chicken \$17

### Shrimp & Grits

lobster cream, Virginia ham, tomato, spinach, stone ground grits \$16

### Crab Cake

roasted red pepper remoulade, corn slaw, sautéed spinach, spoon bread \$22

### Mini Pork Shanks

cola BBQ, stone ground grits, bacon, balsamic, brussel sprouts \$15

### \*12 oz. Ribeye

mashed potatoes, bacon balsamic brussel sprouts \$26

### \*10 oz. NY Strip

bleu cheese butter, sautéed onions, balsamic reduction, mashed potatoes, broccolini \$24

### \*Teriyaki Salmon

Asian slaw, rice, sautéed spinach \$17

### Chicken & Waffles

crispy chicken, spicy bourbon maple syrup, bacon cheddar waffle \$15

## Beer

### *on draft*

3 Stars - Southern Belle

8.7%, District of Columbia \$8

Lagunitas

IPA, 6.2%, Petaluma, California \$6

Blue Moon - Belgian White

5.4%, Golden Colorado \$5.50

Sam Adams - SAM '76

4.7%, Boston, Massachusetts \$5.50

Angry Orchard - Rose

5.5%, Walden, NY \$5.50

Deschutes - Black Butte

5.2%, Bend, OR \$5.50

Elysian - Space Dust IPA

8.2%, Seattle, WA \$8

Goose Island - Goose IPA

English India Pale Ale, 5.9%, Chicago, IL \$6

Yuengling Lager

4.5%, \$4.50

Guinness

4.2%, \$7

Miller Lite

4.1%, \$4

### *by the bottle*

New Belgium - Fat Tire

Belgian Style Ale, 5.2%, Fort Collins, Colorado \$5

Angry Orchard - Crisp Apple

5%, Walden, New York \$5

Boldrock Hard Cider - Virginia Draft

4.7%, Mills River, NC \$5

Corona Extra

4.5%, Mexico \$4.50

Coors Light

4.6%, \$4

Bud Light

5%, available in bottle or draft \$4

Budwiser

4.2%, \$4.50

Michelob Ultra

4.2%, \$4.50

Yuengling Light

3.8%, available in bottle or draft \$4.50

Dos Equis Lager

4.2%, \$5

St. Pauli

0.5%, \$4

Pabst Blue Ribbon

4.74%, available in can only \$3

## Wine

### *sparkling wine & champagne*

Montand Brut

Jura, France \$9 glass / \$33 bottle

### *white wines by the glass*

Cielo Pinot Grigio

Delle Venezie, Italy \$6 glass / \$23 bottle

Ponga Sauvignon Blanc

Marlborough, New Zealand \$8 glass / \$30 bottle

Indaba Chardonnay

Stellenbosch, South Africa \$9 glass / \$34 bottle

True Myth Chardonnay

Edna Valley, CA \$9 glass / \$34 bottle

Shine Riesling

Mosel, Germany \$7 glass / \$27 bottle

### *rose*

Famille Perrin Rose

Ventoux, France \$8 glass / \$32 bottle

### *red wines by the glass*

Wild Hills Pinot Noir

Willamette Valley, OR \$11 glass / \$38 bottle

Angeline Merlot

Sonoma, CA \$8 glass / \$34 bottle

Renacer Malbec

Mendoza, Argentina \$9 glass / \$36 bottle

The Originals Cabernet Sauvignon

Columbia Valley, WA \$8 glass / \$34 bottle

Jason-Stephens Cabernet Sauvignon

Santa Clara, CA \$12 glass, \$48 bottle

2016 Cline "Farmhouse" Red Blend

Sonoma, CA \$7 glass / \$27 bottle

### *wine on draft*

Zardetto Prosecco NV

Veneto, Italy \$8 glass



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## Paladin Cocktails

### The Paladin

rye, maple syrup, Amaretto, orange juice \$9

### Blackberry Old Fashion

muddled blackberries, simple syrup, blackberry bird dog bourbon, soda water \$9

### Dark and Stormy

dark rum, ginger beer \$8

### Mint Julep

whiskey (bourbon), mint, simple syrup \$9

### Margarita Flavors

Patron, Grand Manier, lime juice (strawberry or mango) \$9

### Mule

vodka, ginger liqueur, lime juice, ginger beer, mint \$9

### Strawberry Gin Smash

muddled strawberries & mint, simple syrup, gin, coconut water, soda water \$9

### Rum Swizzler

dark rum, coconut water, pineapple juice \$8

## Drink Local

### *local wines*

#### Rappahannock Chardonnay & Viognier Blend

Huntly, VA \$12 glass / \$46 bottle

#### Rappahannock Cabernet Franc

Huntly, VA \$12 glass/ \$46 bottle

#### Linden 'Avenius' Sauvignon Blanc

Linden, VA \$48 bottle

#### Glen Manor Cabernet Franc

Front Royal, VA \$68 bottle

### *local brews on draft*

#### Ballast Point - Sculpin IPA

7%, Roanoke, VA \$7

#### Devil's Backbone Vienna Lager

Roseland, VA \$6

#### Devil's Backbone - Black Lager

5.1%, Roseland, VA \$6

#### Old Bust Head - Graffiti House IPA

7.5%, Warrenton, VA \$7

#### Fair Winds - Siren's Lure

7.2% Lorton, VA \$6

#### Flying Dog - Raging Bitch

8.3%, Frederick, MD \$8

#### DC Brau - The Public

6.0%, DC \$6

### *local brews by the bottle*

#### Old Bust Head - Wild Cat

IPA, 6.2%, Warrenton, VA \$6

#### Flying Dog - Bloodline Orange IPA

7%, Frederick, MD \$7

### *local coffee on draft*

#### Cordial Coffee Company

Nitro Cold Brew, Berryville, VA

silky nitrogen textured coffee on draft \$4