



PALADIN

BAR & GRILL

APPETIZERS

Loaded Deviled Eggs

bacon, cheddar \$6

Spinach Crab Dip

with baguette \$13

Fried Green Tomato

pimento cheese, spicy mayo \$10

Peel & Eat Shrimp

with Old Bay, cocktail sauce, butter 1/2 lb \$9, 1lb \$17

Bull Wings

hot, mild, cola bbq, teriyaki
1/2 doz. \$9, 1 doz. \$17

Fish Tacos

marinated grilled mahi, lettuce,
corn slaw, pepperjack \$12

Crab Fritters

panko breaded crab, tartar \$12

Chicken Fingers

served with honey mustard \$8

Cheesy Bacon Fries or Tots

beer cheese sauce, bacon bits,
ranch \$8

Giant Bavarian Pretzel

with beer cheese sauce, spicy
mustard \$9

Buckin' Bull Nachos

pulled chicken or pork, beer
cheese sauce, pico de gallo, black
beans, jalapeno, corn tortilla
chips, side of salsa & sour cream
\$10

Jalapeno Poppers

cream cheese stuffed jalapenos,
ranch \$6

Philly Cheesesteak

Eggrolls

with spicy mayo \$6

Pimento Cheese

Fritters

Chef's original pimento cheese
\$6

SLIDERS

Pulled Pork

cola bbq, corn slaw, brioche bun
\$6

*Paladin Sliders

ground beef, beer cheese sauce,
fried shoestring onions, brioche
bun \$6

Vegetarian Sliders

roasted beets, goat cheese,
arugula, balsamic reduction,
brioche bun \$6

Pulled Buffalo Chicken

ranch, cucumber, brioche bun \$6

SALADS & SOUPS

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

House

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

Roasted Beet

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

Southwest Chicken

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

*Caesar

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

*NY Strip

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

Brunswick Stew

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

Spinach

bacon, bleu cheese, red onion,
apple \$11

Asian Chicken

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

Soup Of The Day

Chef's choice \$ market

BURGERS

*American Burger

american cheese, lettuce, tomato,
red onion, pickle, 1000 island,
brioche bun \$12

*Beer Cheese Burger

beer cheese, fried shoestring
onions, spicy mustard, brioche bun
\$13

*Black & Bleu

blackened, bacon, grilled onion,
lettuce, tomato, brioche bun \$13

*Paladin Burger

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

*Mushroom Swiss

lettuce, tomato, red onion, brioche
bun \$13

* Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. The kitchen does use nuts & nut-based oils, please let us know about any food allergies.



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SANDWICHES

all sandwiches served with fries

Cuban Bull

pork, ham, swiss, pickle, mustard,
ciabatta \$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, ciabatta \$11

Virginian

crab cake, Virginia ham, greens,
tomato, tartar, brioche bun \$14

Fried Chicken

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

Veggie Wrap

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

PASTA

served with garlic ciabatta

Mac & Cheese

bacon, roasted red pepper, spinach, smoked gouda,
cheddar, pepper jack \$12
add chicken \$15

Baked Pasta

marinara, mozzarella, parmesan \$12

Chicken or Shrimp Alfredo

roasted garlic Alfredo, broccoli
\$15 - chicken, \$17 - shrimp

Bolognese

vegetables, ground beef, tomato, parmesan and
cream \$15

STEAK

choose your smother

sautéed mushrooms \$2, black n bleu w/fried shoestring onions \$5, sautéed onions \$2, au poivre \$5, gravy \$1,
garlic herb shrimp \$5 or crab cake \$8

*12 oz. Ribeye

mashed potatoes, bacon balsamic brussel sprouts \$22

*10 oz. NY Strip

mashed potatoes, green beans \$19

ENTREES

Bourbon & Coke Meatloaf

mashed potatoes, bacon balsamic
brussel sprouts \$15

Mini Pork Shanks

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

Smothered Chicken

marinated grilled chicken,
mushrooms, onions, cheddar
cheese, mashed potatoes,
green beans \$14

Shrimp & Grits

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

*Teriyaki Salmon

asian slaw, rice, sautéed spinach
\$17

*Chopped Steak

mushrooms, onions, gravy, mashed
potatoes and green beans \$15

Crab Cake

tartar, corn slaw, sautéed spinach,
spoon bread \$22

Chicken & Waffles

crispy chicken, spicy bourbon maple
syrup, Belgian waffle \$15

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COCKTAILS

Pumpkin Martini

Jim Beam, Bailey's Pumpkin, with a graham cracker rim \$10

Pomtini

pama liquor, Ketel One vodka, lemon juice, simple syrup with a sugar rim \$10

Spiced Red Sangria

Farmhouse Red Blend, poma liquor, Dr. McGillicuddy's Apple Pie Whiskey, orange juice, sour mix \$9

Blackberry Old Fashioned

muddled blackberries, simple syrup, Blackberry Bird Dog Whiskey, soda water \$9

Mule

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

BEER

beers on draft

We've got a slew of craft beers on tap, but we change things up regularly.

Ask your server what we're featuring this week.

pitchers

domestic \$13, craft - \$17

by the bottle

Angry Orchard - Crisp Apple

5% \$4.50

Bold Rock Hard Cider - Virginia Draft

4.7% \$4.50

Bud Light

5%, available in bottle or draft \$3.50

Budweiser

4.2%, \$4

Corona Extra

4.5% \$4

Dos Equis Lager

4.2% \$4.50

Flying Dog - Bloodline Orange IPA

7.0% \$6.50

Michelob Ultra

4.2%, \$4

New Belgium - Fat Tire

Belgian Style Ale, 5.2% \$4.50

Pabst Blue Ribbon

4.74%, available in can only \$2.50

St. Pauli Girl

0.5%, \$3.50

Stella Artois

5.2% \$3.50

New Belgium - VooDoo Ranger

Juicy Haze IPA, 7.5% \$6.50

WINE

champagne & sparkling wine

Montand Brut

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

Zardetto Prosecco NV

Veneto, Italy \$8 glass

white wines

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

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

Rappahannock Chardonnay & Viognier Blend

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

red wine on draft

Gran Passione Rosso

Veneto, Italy \$8 glass

local wines

Linden 'Avenius' Sauvignon Blanc

Linden, VA \$48 bottle

Glen Manor Cabernet Franc

Front Royal, VA \$68 bottle