



# 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. \$5, 1 doz. \$10

**Fish Tacos**  
marinated grilled mahi, lettuce,  
corn slaw, pepperjack \$12

**Fried Oysters**  
with spicy mayo \$10

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

**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

**Pulled Buffalo Chicken**  
ranch, cucumber, 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

## SALADS & SOUPS

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

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

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

**Spinach**  
bacon, bleu cheese, red onion,  
apple \$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 noodles, mandarin  
orange, crispy wonton, sesame  
ginger dressing \$12

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

**Brunswick Stew**  
pork, chicken, veggies  
cup for \$6, bowl for \$9

**Soup Of The Day**  
Chef's choice \$ market

## BURGERS

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

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

**\*Beer Cheese Burger**  
beer cheese, fried shoestring  
onions, spicy mustard, brioche bun  
\$13

**\*Mushroom Swiss**  
lettuce, tomato, red onion, brioche  
bun \$13

**\*Black & Bleu**  
blackened, bacon, grilled onion,  
bleu cheese, lettuce, tomato,  
brioche bun \$13

**\*Bacon Cheddar**  
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

pulled 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, broccoli, roasted red pepper, spinach, red onion, goat cheese, balsamic reduction, flour tortilla wrap \$11

### Steak & Cheese

sliced ribeye, American cheese, lettuce & tomato, sub roll \$11  
add sautéed onion & mushroom \$0.75

## 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

### Shrimp & Grits

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

### Crab Cake

tartar, corn slaw, sautéed spinach, grit cake \$22

### Mini Pork Shanks

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

### \*Teriyaki Salmon

asian slaw, rice, sautéed spinach \$17

### Chicken & Waffles

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

### Smothered Chicken

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

### \*Chopped Steak

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

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## COCKTAILS

### The Jules

Crown Royal, Peach Schnapps, lemonade, iced tea \$9

### Cosmo Blues

Smirnoff Blueberry Vodka, Triple Sec, lime juice, cranberry juice \$9

### The Mule

Tito's Vodka, Ginger Liqueur, lime juice, ginger beer, mint \$9

### Pink Sangria

Riesling, Pama Liqueur, pineapple juice, orange juice, fresh fruit \$9

### Blueberry Spritz

Blueberry Smirnoff, lemonade, fresh blueberries, splash of Sprite \$10

## BEER

### beers on draft

We've got 26 beers on draft, including a slew of craft beers. But, we like to change things up regularly, so best to ask your server what we're featuring this week.

### pitchers

domestic \$13, craft - \$17

### by the bottle

Angry Orchard - Crisp Apple  
5% \$4.50

Bud Light  
5%, available in bottle or draft \$3.50

Budweiser  
4.2%, \$4

Corona Extra  
4.5% \$4

Michelob Ultra  
4.2%, \$4

St. Pauli Girl  
0.5%, \$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

### presecco on draft

Zaeditto Presecco NV  
Veneto, Italy \$8 glass

### local wines

Linden 'Avenius' Sauvignon Blanc  
Linden, VA \$48 bottle

Glen Manor Cabernet Franc  
Front Royal, VA \$68 bottle