



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

prosecco on draft

Zardetto Prosecco NV
Veneto, Italy \$8 glass

local wines

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

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