

PALADIN

BRUNCH MENU

APPETIZERS

- Classic Deviled Eggs**\$5
Loaded Deviled Eggs add \$1.50
- Bull Wings** 1/2 doz. - \$8.50, 1 doz. - \$16
hot, mild, bbq, Old Bay, gochujang sauce
- Fried Green Tomatoes** *pimento cheese, spicy mayo* \$12
- Peel & Eat Shrimp** 1/2 lb - \$12, 1 lb - \$22
Old Bay, cocktail sauce, butter
- Beer Battered Onion Rings**\$10
bbq, ranch
- Korean BBQ Cauliflower** *breaded & fried*\$10
gochujang sauce, buttermilk ranch, sesame seed, green onion
- Breakfast Eggroll**\$11
egg, bacon, cheddar, hashbrowns, salsa
- Homemade Philly Cheesesteak Eggrolls** *spicy mayo*\$14
- Everything Bagel** *choice of cream cheese spread*\$7
jalapeno bacon cheddar, maple, plain, pimento cheese

SALADS & SOUPS

add to any salad, * steak- \$7 * salmon - \$7,
chicken- \$6 or shrimp - \$7

Dressings: ranch, avocado ranch, bleu cheese, 1000 island, honey mustard, balsamic, caesar

- House romaine, cucumber, tomato,**\$6 or \$10
red onion, cheese, croutons
- Caesar romaine, shaved parmesan, croutons**\$7 or \$11
- Harvest Salad** *kale, roasted squash, cranberries*\$15
spiced nuts, feta, apples, balsamic vinaigrette
- Brunswick Stew**Cup \$6 Bowl \$12

SOMETHING ELSE

- Breakfast Corn Dogs**\$11
waffle battered pork sausage links, thai chili syrup, fries or hash browns, fresh fruit
- Breakfast Flatbread**\$14
scrambled egg, bacon, cheddar cheese, green onion, white sauce
- Peanut Butter & Jelly French Toast**\$12
syrup, hash brown, fruit

BURGERS & SANDWICHES

We feature brioche buns from The Flour & Water Co.
served with Fries

- *American Burger**\$15
American cheese, lettuce, tomato, red onion, pickle, 1000 island
- *Paladin Burger** \$16.50
pimento cheese, fried green tomato, bacon jam, spinach
- The Morning After Burger** \$16
fried egg, candied bacon, cheddar, maple cream cheese spread
- Breakfast Steak & Cheese** \$17
shaved beef, scrambled egg, bacon, provolone
- Fried Chicken** \$16
lettuce, tomato, pickle, honey mustard, brioche bun
- Veggie Press** \$15
grilled zucchini, carrot, pickled green tomato, feta cheese roasted red pepper, spinach, garlic confit, ciabatta

ENTREES

- Paladin Breakfast**\$14
two eggs, bacon or sausage, hashbrowns, fresh fruit, toast
- Breakfast Skillet**\$18
scrambled eggs, sirloin beef tips, hashbrowns, peppers & onions
- Shrimp 'n Grits**\$20
cheesy grits, collard greens, stewed tomatoes
- Chicken 'n Waffles** *fried chicken, belgian waffle* \$18
bacon, thai chili maple syrup, hot honey butter
- Sausage Gravy & Biscuits**\$12
two eggs, buttermilk biscuits, housemade sausage gravy, hashbrowns, fresh fruit
- Steak & Eggs**\$16
6 oz sirloin, two eggs, Paw Paw's coffee gravy, hashbrowns fresh fruit
- Western Tatertata**\$15
ham, cheddar, peppers, salsa, sour cream, side garden salad
- Benedict du Jour**ask your server

*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.

Featured Drinks

Mimosa	\$7
<i>prosecco and choice of apple cider, pomegranate, cranberry, orange or pineapple juice</i>	
Fall 75	\$10
<i>prosecco, cognac, apple cider, fresh rosemary</i>	
Bloody Mary	\$10
<i>house made spicy tomato juice, vodka, old bay rim, fun stuff from the garden</i>	
Espresso Martini	\$10
<i>grind espresso rum, amsterdam vodka, whole coffee bean garnish</i>	
White Tea Fizz	\$11
<i>prosecco, pomegranate juice, white tea</i>	
Cranberry Spritz	\$11
<i>deep eddy cranberry vodka, lemonade, sprite, lemons slice & cranberries</i>	
Pear Martini	\$11
<i>grey goose, elderflower liqueur, lemon juice, pear juice</i>	