

## Beginnings

**CRAB AND CORN DIP** 16.00  
Fresh mozzarella, corn and jumbo lump crabmeat, naan bread

**HUMMUS PLATTER** 14.00  
Freshly prepared hummus, grilled naan bread, feta cheese crumbles, tomato-cucumber salsa

**CHICKEN QUESADILLA** 14.00  
Seasoned chicken, cheddar and jack cheese, grilled tortilla, sour cream, guacamole, salsa verde

**SMOKED SPICED WINGS** 15.00  
Eight wings tossed with your choice of rye-whiskey barbecue, Thai, Buffalo or garlic parmesan sauce. Ranch or blue cheese for dipping

**CHILI DOG** 14.00  
Local beef hot dog topped with housemade chili con carne, beer cheese sauce, brioche bun

## Soups and Salads

**SOUP OF THE DAY** 7.00  
Ask your server

**SEAFOOD GUMBO** 8.00  
Andouille sausage, shrimp seafood, fresh okra

**CHILI CON CARNE** 10.00  
100% Black Angus beef and beans, shredded cheese topping, green onion, sour cream, cornbread muffins

**TUSCAN COBB SALAD** 15.00  
Grilled chicken breast, Virginia Farm pork belly, blue cheese crumbles, diced egg, avocado, tomatoes, classic Italian dressing

**GOAT CHEESE CAESAR SALAD** 12.00  
Baby romaine, roasted tomatoes, white anchovies, goat cheese, parmesan crisp, deviled egg

Add Chicken 6  
Add Salmon 10  
Add Jumbo Shrimp 10

## Burger Bar

Our beef burgers are made with 100% Black Angus and served with your choice of housemade chips, French fries, fruit or sweet potato fries

**CHEDDAR CHEESE ANGUS BURGER** 16.00  
Patty cooked to your desired temperature, lettuce, tomato, onion jam, pickle, grilled brioche bun

**PADELLA SIGNATURE BURGER** 18.00  
Our Angus Burger topped with Virginia pork belly, blue cheese, B.B.Q. sauce, fried onions

**Custom Toppers** – bacon, pork belly, avocado, fried egg, sautéed mushrooms, sautéed onions 2 each

**FRESH MOZZARELLA TURKEY BURGER** 16.00  
Grilled lean ground turkey, red leaf lettuce, tomato, sweet onion jam

## Sandwiches + Flatbreads

Served with your choice of housemade chips, French fries, fruit or sweet potato fries

**CHICKEN WRAP** 16.00  
Grilled chicken with cilantro seasoning, pico de gallo, cheddar cheese, traditional flour tortilla

**PANINI FOCACCIA TURKEY CLUB** 16.00  
Oven-roasted heritage turkey breast, hardwood-smoked bacon, lettuce, tomato, avocado, Swiss cheese, mayo, artisan Italian roll

**REUBEN** 16.00  
Corned beef, Swiss cheese, sauerkraut, 1000 island dressing, marble rye

**CRAB CAKE** 19.00  
Pan-seared lump crab cake, chow-chow relish, Navy Yard remoulade, brioche bun

**STEAK AND CHEESE** 16.00  
Grilled shaved ribeye steak topped with sautéed onions, wild mushrooms, fresh mozzarella, provolone, Italian roll

**MARGHERITA FLATBREAD** 14.00  
Yellow sweet tomato pesto, fresh local mozzarella, balsamic

**VEGETABLE FLATBREAD** 16.00  
Wild mushrooms, onions, sun-dried tomatoes, smoked Gouda

# EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

**HEIRLOOM TOMATO AND ORGANIC PEACH SALAD** 15.00  
Garden baby basil, pickled mustard seeds, olive oil

**SLICED BEET SALAD** 15.00  
Radicchio and arugula, goat cheese, pistachio, red onion, balsamic vinegar

**BLACK-EYED PEA HUMMUS** 16.00  
Pickled okra, organic vegetables, whole grain bread

**SMOKED MAHI-MAHI** 15.00  
Lettuce wrap with green tomatoes, chow-chow, hot cilantro sauce

**MUSHROOM RAVIOLI** 25.00  
Pearl onions, tomatoes, mushroom broth, parmesan

**HONEY AND GARLIC-GLAZED SALMON** 29.00  
Brown rice pilaf, pepper and onions, low-sodium soy honey glaze

## OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

