



ORDER ONLINE

RESERVATIONS

(V) – Vegetarian (GF) – Gluten Free

Personal Appetizers

Cheese Steak Spring Rolls – Steak & cheese in a crispy wrapper with spicy ketchup	\$8
Dragon Shrimp – Gulf shrimp, red chili sauce with cucumber-wasabi slaw	\$11
Boardwalk Fries – Hand-cut crispy potatoes, sea salt, malt vinegar aioli (V, GF)	\$8
Mimi's Baked Mac & Cheese – Sharp white cheddar, panko & parmesan crust (V)	\$10.50

Shareable Appetizers

Country Fried Chicken Tenders – Double battered tenders, honey mustard dip	\$15
White Cheddar Cheese Curds – Herb breaded Wisconsin Cheddar, house marinara (V)	\$9.50
Maryland Crab & Artichoke Dip – Sourdough baguette & honey crisp apple	\$15
Baba Ghanoush – Fire roasted eggplant, spicy cauliflower, pine nuts & grilled Naan (V)	\$12

Flat Breads

Classic Margarita – San Marzano tomatoes, buffalo mozzarella, garlic, basil, olive oil, Balsamic reduction (V)	\$14
Kennett Square Mushroom – Sundried tomato pesto, mozzarella, wild mushrooms, red onion, truffle oil (V)	\$15.50
Spicy Sausage & Pepper – Crumbled hot sausage, pepperoncini, mozzarella, herbs	\$15

Soups & Salads

Signature Onion Soup – Sweet roasted onions, veal broth, melted Swiss and Provolone cheeses, flaky puff pastry	\$10
Chadwick's Wild Mushroom Soup – Hearty cream soup, local wild mushrooms, hint of sherry, fresh herbs	Cup \$7/ Bowl \$8
House Soup of the Day – Ask your server for the Chef's daily selection	Cup \$6.25/ Bowl \$7.25
House Salad – Mixed Greens, tomatoes, cucumber, shredded carrots, red onion, croutons (V, GF) (ADD: Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8)	Half \$6.25/ Full \$9.50
Caesar Salad – Tender romaine lettuce, shaved pecorino Romano cheese, focaccia croutes (ADD: Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8)	Half \$6.75/ Full \$9.50
Chadwick's Chophouse Salad – Grilled chicken, mixed field greens, dried cranberries, candied pecans, hickory smoked bacon, apples, goat cheese, white chocolate, white-honey vinaigrette (GF)	\$17.25
Grilled Chicken & Pear Salad – Baby arugula, blue cheese, port wine poached pears, spiced walnuts, pomegranate vinaigrette	\$16
Seared Ahi Tuna Salad – Napa cabbage, boc choy, romaine, carrot, scallion, orange segments, crispy wonton, citrus wasabi dressing	\$19

Burgers & Sandwiches

Chadwick's Burger* - Prime Angus beef brisket short rib blend, brioche bun (choose American, cheddar, provolone or Swiss; add bacon or fried onions \$.50)	\$15.25
Black & Blue Burger* – Cajun spices, bourbon bacon jam, Maytag blue cheese	\$15.75
Honey Dijon Chicken – Grilled chicken breast, bacon, honey Dijon mustard (add cheese \$.50)	\$14
North Carolina Pulled BBQ Pork – With Carolina-style BBQ sauce, coleslaw, brioche bun	\$14

Chadwick's Favorites

Pan Seared Angus Filet Mignon* – Twin cut petite filet medallions, house-made coffee steak sauce, baked potato, vegetable du jour	\$30
Chicken Asiago – Pan roasted chicken breast, blend of asiago and fontina cheeses, seasoned breadcrumbs, mashed potatoes, vegetable du jour	\$18
12-Hour Braised Short Rib – Braised boneless short rib, roasted garlic mashed potatoes, sauteed garlic spinach, pinot noir pan jus	\$28
Bacon Wrapped Meatloaf – Ground short rib and sirloin meatloaf, applewood smoked bacon, cider tomato jam, mashed potatoes, vegetable du jour	\$18
Simply Grilled Salmon* – Fresh salmon filet grilled with lemon, fresh herbs, mashed potatoes, vegetable du jour (GF)	\$23
Chicken Parmigiana – Pan-fried chicken cutlets, house marinara, fresh buffalo mozzarella, fettuccini	\$18

Chef's Seasonal Inspired Entrées

Maryland Crab Imperial Cakes – Autumn succotash, fire roasted red pepper aioli	\$32
Grilled Day Boat Scallops – Butternut squash gratin, sautéed spinach, toasted pine nuts, aged balsamic reduction	\$36
Cedar Plank Salmon* – Rye bourbon Vermont maple glaze, grilled ancho cornbread, grilled asparagus	\$26
Pulled Short Rib Street Tacos – Smoked sharp cheddar, Mexican style street corn, avocado salsa verde, pickled jalapeno, corn tortilla (GF)	\$24
Cedar-brined Double Cut Pork Chop – Onion and bacon chutney, Granny Smith apple puree	\$26
Jamaican Jerk Chicken – Jerk marinated thighs, rum glazed plantains, red beans & rice, black current dipping sauce	\$22
Black Bean & Quinoa Napoleon – House-made black bean & sweet corn cakes, tostada, cherry tomato lime pico, smoked cheddar avocado crème fraiche (V, GF)	\$18
Kennett Square Mushroom & Rock Shrimp Risotto – Sauteed rock shrimp, local mushrooms, asparagus tips, aged parmesan, fresh herbs, truffle oil (V, GF)	\$28

Sides

\$5

Butternut Squash Gratin
Griddled Ancho Corn Bread
Grilled Asparagus with Tarragon Butter
Sautéed Spinach
Mashed Potatoes
Baked Potato

Sweets

\$9

Honey Jack Daniels Bread Pudding
Chadwick's Peanut Butter Pie
Brandied Cherry New York Cheesecake
Double Fudge and Mint French Ice Cream

Matthew Goudreault, Executive Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

** 20% Gratuity added to parties of 6 or more