Chadwick's Restaurant & Bar

RESERVATIONS

(V) – Vegetarian (GF) – Gluten Free

WINTER LUNCH MENU

Starter Plates

Cheese Steak Spring Rolls – Steak & cheese in a crispy wrapper with spicy ketchup $10

Dragon Shrimp – Gulf shrimp in red chili sauce with cucumber-wasabi slaw $12

Montreal Poutine – Hand-cut potatoes, mozzarella cheese curds, skillet gravy $10

Fried Green Tomato & Mozzarella – Cornmeal crusted green tomatoes, buffalo mozzarella, pistachio pesto, aged balsamic (V) $12

Short Rib Flat Bread – Braised beef short rib, smoked gouda & cheddar, caramelized sweet onion, San Marzano tomatoes, arugula $16

Ahi Tuna Wontons – Seared ahi tuna, pickled jicama, avocado, chipotle crema, baby cilantro $16

House Soups & Salads

Signature Onion Soup – Sweet roasted onions, veal broth, melted Swiss and Provolone cheeses, flaky puff pastry $11

Chadwick's Wild Mushroom Soup – Hearty cream soup, local wild mushrooms, hint of sherry, fresh herbs Cup $8/ Bowl $9

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) Half $7/ Full $11
(add: Chicken $3, Mushrooms $3, Shrimp $5, Steak* $7, Salmon $8)

White Bean Chili – Slow-cooked beef chili, cheddar crust, sour cream, chives $8

Caesar Salad – Tender romaine lettuce, shaved pecorino Romano cheese, focaccia croutes Half $8/ Full $12
(add: Chicken $3, Mushrooms $3, Shrimp $5, Steak* $7, Salmon $8)

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) $18

Steak Frites Salad – Sliced beef tenderloin, romaine wedge, cherry tomato, cucumber, pickled red onion, shoestring potatoes, hollandaise vinaigrette $19

Autumn Harvest Salad* – Blackened chicken, arugula, Honey Crisp apple, pomegranate, butternut squash, spiced pecans, pumpkin seeds, feta cheese, apple cider dressing $19

Burgers & Handhelds

Chadwick's Burger* – Prime Angus beef brisket short rib blend, brioche bun $16
(choose American, cheddar, provolone or Swiss; add bacon or fried onions $.50)

Chadwick's Angus Patty Melt* – Smashed angus beef, Swiss cheese, caramelized onion, $16.50
Thousand Island dressing, griddled marble rye

Black & Blue Burger* – Cajun spices, bourbon bacon jam, Maytag blue cheese, brioche bun $16.50

Impossible Smash Burger – Two plant-based Impossible patties, American cheese, lettuce, $15
tomato, sweet pickle, special sauce (V)

Honey Dijon Chicken – Grilled chicken breast, bacon, honey Dijon mustard, brioche bun $14
(add cheese $.50)

Chopped Brisket Sandwich – Slow-cooked beef brisket, bourbon BBQ sauce, pickles, raw onion, bun $15

Pulled Chicken Sandwich – Slow-cooked hand-pulled chicken, tangy housemade BBQ sauce, $14
sharp cheddar, coleslaw, seeded bun

Waldorf Chicken Salad Wrap – Housemade chicken salad, crisp apples, grapes, toasted walnuts, $14
whole wheat tortilla wrap

Fried Flounder Sandwich – Panko breaded flounder, jalapeno tarter, shredded lettuce, $15
tomato, seeded bun

(All sandwiches include one side or upgrade to Caesar salad or Soup +$2, signature French Onion soup +$5)

Classic Entrées

Chicken Asiago – Pan-roasted chicken breast, blend of asiago and fontina cheeses, $18
seasoned breadcrumbs, French fries, vegetable du jour

Bacon-wrapped Meatloaf – Ground short rib and sirloin meatloaf, applewood smoked bacon, $19
cider tomato jam, French fries, vegetable du jour

Simply Grilled Salmon* – Fresh salmon filet grilled with lemon, fresh herbs, $25
French fries, vegetable du jour (GF)

Sides
$5

French Fries
House-made Chips
Cole Slaw
Vegetable Du Jour

Sweets
$9

Honey Jack Daniels Bread Pudding
Chadwick's Peanut Butter Pie
Dubai Chocolate Torte
Brandied Cherry New York Cheesecake

Matthew Goudreault, Executive Chef / General Manager

*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