



## **CURBSIDE MENU**

### **Personal Appetizers**

**Cheese Steak Spring Rolls** – Steak & cheese in a crispy wrapper with spicy ketchup \$6

**Dragon Shrimp** – Gulf shrimp with red chili sauce & cucumber-wasabi slaw \$6

**General Tso's Cauliflower** – Crispy cauliflower, tangy glaze, bird eye chiles, sesame \$6

**Bee Sting Boneless Wings** – House made boneless wings, hot and honey BBQ glaze \$6

### **Shareable Appetizers**

**Pepperoni Roll** – Uncured pepperoni, fresh mozzarella, poppy seed semolina dough, marinara \$12

**Short Rib Meatballs** – Ground seasoned short rib meatballs

in a roasted plum tomato sauce & garlic bread \$12

**Ahi Tuna Wontons** – Crispy wontons, jicama, guac, sliced ahi tuna & chipotle sauce \$13

### **Soups & Salads**

**Chadwick's Wild Mushroom Soup** – Hearty cream soup in a beef stock with local wild mushrooms and a hint of sherry and fresh herbs Cup \$5 / Bowl \$6

**Caesar Salad** – Tender romaine lettuce, shaved pecorino Romano cheese, focaccia croutes Half \$6 / Full \$9

(ADD TO HOUSE OR CAESAR SALAD: Chicken \$3, Portabella \$3, Shrimp \$5, Steak \$7, Salmon \$8)

**Chadwick's Chophouse Salad** – Mixed field greens, dried cranberries, candied pecans, hickory smoked bacon, apples, goat cheese, white chocolate, chicken & white-honey vinaigrette \$15.5

**Falafel Salad** – House falafel, tomato, cucumber, bell pepper, onion, ground sumac and feta cheese tossed in a lemon vinaigrette \$11.5

### **Burgers & Sandwiches**

**Chadwick's Burger\*** - Prime Angus beef brisket (American, cheddar, provolone, swiss) \$11.5  
add bacon or fried onions \$.50

**Honey Dijon Chicken** – Grilled chicken breast, bacon & honey Dijon mustard \$11 add cheese \$.50

**North Carolina Pulled BBQ Pork** – Slow roasted pulled pork, tangy Carolina style BBQ sauce & coleslaw \$11

**Lump Crab Cake Sandwich** – Lump crab cake, lettuce, tomato onion and lemon herb tartar sauce \$13

## **Chadwick's Favorites**

- Chicken Asiago** – Pan roasted chicken breast a blend of asiago and fontina cheeses with seasoned breadcrumbs served with vegetable du jour and mashed potato **\$16**
- Bacon Wrapped Meatloaf** – Ground short rib and sirloin meatloaf wrapped with Applewood smoked bacon, cider tomato jam, mashed potato & vegetable du jour **\$17**
- Chicken Parmigiana** – Pan fried chicken medallions, plum tomato sauce, fresh mozzarella, capellini **\$15**
- Pennsylvania Dutch Chicken Pot Pie** – Pulled Lancaster chicken thighs, carrots, celery, onion, potatoes, homemade pot pie noodles, served with cheddar chive biscuit **\$15**
- Local Mushroom Vegan Pho Bowl** – Kennett Square mushrooms, shaved Brussels sprouts, carrot, baby cilantro, lime, rice noodles, vegan broth **\$15**
- 12 Hour Braised Short Rib** – Braised boneless short rib, roasted garlic mashed potatoes, sauteed garlic spinach, pinot noir pan jus **\$17.5**

## **Seafood**

- Blue Corn Fish Tacos** – Marinated fresh Cod, Refried black beans, fresh salsa, guacamole, chipotle cream **\$15**
- Simply Grilled Salmon** – Fresh salmon filet with fresh herbs and grilled with lemon, served with mashed potatoes and vegetable du jour **\$17.5**

## **Kids Meals**

(with a choice of chips, fries or applesauce)

Chicken Crispers **\$6.5** Mac and Cheese **\$6.5** Mini Cheeseburgers **\$6.5** Hot Dog **\$6.5**

## **Sweets**

- Honey Jack Daniels Bread Pudding **\$8**
- Chadwicks Peanut Butter Pie **\$8**
- Brandied Cherry New York Cheesecake **\$8**
- Flourless Chocolate Torte **\$8**

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