



RESERVATIONS

(V) – Vegetarian (GF) – Gluten Free

## LUNCH MENU

### Starter Plates

<b>Cheese Steak Spring Rolls</b> – Steak & cheese in a crispy wrapper with spicy ketchup	\$8
<b>Dragon Shrimp</b> – Gulf shrimp, red chili sauce with cucumber-wasabi slaw	\$11
<b>Boardwalk Fries</b> – Hand-cut crispy potatoes, sea salt, malt vinegar aioli (V)	\$8
<b>Pepperoni Roll</b> – Semolina dough, uncured pepperoni, mozzarella, basil, house marinara	\$12
<b>General TSO Cauliflower</b> – Flash fried cauliflower, tangy glaze, bird's eye chilis, toasted sesame	\$10
<b>Black Mission Fig Flatbread</b> – Poached figs, goat cheese, applewood bacon, arugula, Pinsa bread	\$15

### House Soups & Salads

<b>Signature Onion Soup</b> – Sweet roasted onions, veal broth, melted Swiss and Provolone cheeses, flaky puff pastry	\$10
<b>Chadwick's Wild Mushroom Soup</b> – Hearty cream soup, local wild mushrooms, hint of sherry, fresh herbs	Cup \$7/ Bowl \$8
<b>House Soup of the Day</b> – Ask your server for the Chef's daily selection	Cup \$6.25/ Bowl \$7.25
<b>House Salad</b> – 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
<b>Caesar Salad</b> – 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
<b>Chadwick's Chophouse Salad</b> – Grilled chicken, mixed field greens, dried cranberries, candied pecans, hickory smoked bacon, apples, goat cheese, white chocolate, white-honey vinaigrette (GF)	\$17.25
<b>Carlos' Cobb Salad</b> – Romaine, smoked cheddar, fresh salsa, avocado, street corn, black beans, sliced organic turkey, tortilla strips, chipotle lime Greek yogurt dressing	\$16
<b>Key West Shrimp</b> – Jumbo shrimp marinated in sweet onion, key lime and cilantro, brown rice and quinoa, mango & pineapple salsa, baby arugula, mango purée	\$19

## Burgers & Handhelds

<b>Chadwick's Burger*</b> - Prime Angus beef brisket short rib blend, brioche bun (choose American, cheddar, provolone or Swiss; add bacon or fried onions \$.50)	\$15.25
<b>Big Texas Cheeseburger</b> – Prime beef brisket patty, BBQ sauce bacon, battered vidalia onions	\$15.75
<b>Black &amp; Blue Burger*</b> – Cajun spices, bourbon bacon jam, Maytag blue cheese, brioche bun	\$15.75
<b>Honey Dijon Chicken</b> – Grilled chicken breast, bacon, honey Dijon mustard, brioche bun (add cheese \$.50)	\$14
<b>The Monte Cristo</b> – Double battered French toast, sliced turkey, maple ham, gruyere cheese	\$15
<b>Toro Salmon Burger</b> – House made salmon patty, wasabi aioli, sesame slaw	\$14.75
<b>North Carolina Pulled Pork</b> – Slow roasted pork, Carolina-style BBQ sauce, coleslaw, brioche bun	\$13.50
<b>Tomato and Mozzarella Caprese</b> – Marinated local tomato, fresh mozzarella, basil pesto, rosemary focaccia roll	\$14
<b>The Farmers Grilled Cheese</b> – Bacon jam, tomato, smoked cheddar, arugula, griddled brioche	\$14
<b>South of the Border Turkey Wrap</b> – Sliced turkey, pico, smoked cheddar, avocado, lettuce, chipotle lime spread	\$13
<b>Parmesan Chicken Caesar Wrap</b> – House-made parmesan chicken salad, romaine, Caesar dressing, flour tortilla	\$13

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

## Entrées

<b>Chicken Asiago</b> – Pan roasted chicken breast, blend of asiago and fontina cheeses, seasoned breadcrumbs, French fries, vegetable du jour	\$18
<b>Bacon Wrapped Meatloaf</b> – Ground short rib and sirloin meatloaf, applewood smoked bacon, cider tomato jam, French fries, vegetable du jour	\$18
<b>Simply Grilled Salmon*</b> – Fresh salmon filet grilled with lemon, fresh herbs, French fries, vegetable du jour (GF)	\$23

### Sides

\$4.25

French Fries  
House-Made Chips  
Cole Slaw  
Vegetable Du Jour

### Sweets

\$8.50

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