



RESERVATIONS

(V) – Vegetarian (GF) – Gluten Free

LUNCH MENU

Starter Plates

- 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) \$8
- Ahi Tuna Lettuce Wraps** – Bibb lettuce, seared tuna, jicama, guacamole, chipotle crema, wontons \$10
- Lollipop Chipotle Chicken Wings** – Bone-in drumettes, chipotle honey BBQ, ranch sour cream (GF) \$14
- Shrimp Scampi Flatbread** – Poached shrimp, pesto, mozzarella, lemon ricotta, chili flakes, oregano \$16

House 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) Half \$6.25/ Full \$9.50
(add: Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8)
- Caesar Salad** – Tender romaine lettuce, shaved pecorino Romano cheese, focaccia croutes Half \$6.75/ Full \$9.50
(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) \$17.25
- Autumn Waldorf Salad** – Bibb lettuce, roasted Honey Crisp apple, butternut squash, spiced walnuts, crumbled blue cheese, blackened chicken, apple cider vinaigrette (GF) \$15.50
- Steak & Parmigiano Reggiano Salad*** – Romaine and arugula, cherry tomato, red bell pepper, cucumber, bacon, shaved Parmigiano Reggiano, grilled steak, peppercorn dressing (GF) \$18

Burgers & Handhelds

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
Big Texas Cheeseburger – Prime beef brisket patty, BBQ sauce bacon, battered vidalia onions	\$15.75
Black & Blue Burger* – Cajun spices, bourbon bacon jam, Maytag blue cheese, brioche bun	\$15.75
Honey Dijon Chicken – Grilled chicken breast, bacon, honey Dijon mustard, brioche bun (add cheese \$.50)	\$14
Pesto Chicken Wrap – Grilled chicken, fresh mozzarella, basil pesto, plum tomato, balsamic	\$15
Falafel Gyro – House made falafel, diced tomato, onion, lettuce, pita, Greek yogurt tzatziki	\$15
Pub Cod Sandwich – Beer battered cod filet, lettuce, tomato, onion, pickles, malt vinegar aioli	\$14
North Carolina Pulled Pork – Slow roasted pork, Carolina-style BBQ sauce, coleslaw, brioche bun	\$13.50
Smokehouse Rib Sandwich – Pulled St. Louis pork rib, brown sugar BBQ, shaved red onion, pickles	\$14
Trenton Bomber – Hickory smoked pork roll, fried free-range egg, Cooper Sharp American, seeded roll	\$12
(All sandwiches include one side or upgrade to Caesar salad or Soup +\$2, signature French Onion soup +\$5)	

Entrées

Chicken Asiago – Pan roasted chicken breast, blend of asiago and fontina cheeses, seasoned breadcrumbs, French fries, vegetable du jour	\$18
Bacon Wrapped Meatloaf – Ground short rib and sirloin meatloaf, applewood smoked bacon, cider tomato jam, French fries, vegetable du jour	\$18
Simply Grilled Salmon* – 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
Cinnamon Brown Sugar 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