

# PALOMA'S

## APPETIZERS

POTATO LEEK SOUP Bacon Jam, Lemon Creme & Chives	\$12
TUNA TARTARE Ahi Tuna, Avocado, Pineapple, Sriracha Aioli & Ginger Soy Sauce. Served with Crispy Wontons.	\$20
ARANCINI Provolone & Mozzarella Served With Marinara	\$14
WINGS Choice of Lemon Pepper Dry Rub, House Buffalo & Mango Jerk. Served with Radish and Celery.	\$16

ICEBERG WEDGE SALAD House Blue Cheese Dressing, Pomegranate Pickled Eggs, Pork Belly Lardons, Radishes, Baby Heirloom Tomatoes & Toasted Croutons	\$15
MUSHROOM TOAST Kennett Square Mushroom Medley, Garlic Herb Crema, Chicory & Pickled Shallot Escabeche	\$18
OYSTERS Chef Select Oysters Served with Mignette	\$MP

## BOARDS

FROMAGE	\$20
3 Premium Cheeses Paired with Chef Select Accountrement	

CHARCUTERIE	\$20
3 Cured Meats Served with Chef Select Accountrement	

CRUDITE	\$17
Farm Fresh Vegetables with Red Beet Hummus & House Made Green Goddess	

## ENTREES

ROASTED CHICKEN BREAST Herbed Polenta, Oyster Mushrooms & Truffle Jus	\$32
SALMON Sesame Crusted Salmon with Red Beet Hummus, Wild Rice, Asparagus, Cherry Tomatoes & Bearnaise Sauce	\$32
BRAISED SHORT RIB Red Wine Braised Short Rib, Horseradish Mashed Potatoes, Garlic Spinach, Seared Root Vegetables, Lemon Mustard Vin & Red Wine Jus	\$40
SHRIMP SCAMPI Sauteed Shrimp Over Spaghetti With A Garlic White Wine Sauce & Pepper Flakes	\$32

ROSEMARY PAPPARDELLE Short Rib Ragu, Butternut Squash, Oyster Mushrooms, Whipped Ricotta & House Made Bread Crumb	\$32
HOUSE BURGER 8 Ounce Patty with Lettuce, Tomato, Onion & Cooper Sharp. House Aioli, Pickles & Fries.	\$16
Egg \$1 Bacon Jam \$2	
HOUSE CURED PORK BELLY Butternut Squash Puree, Roasted Apples & Brussel Sprouts, Candied Walnuts & Apple Cider Bourbon Glaze	\$36
HOUSE GRILLED CHEESE Cooper Sharp on Toasted Brioche	\$12
Tomato \$2 Avocado \$3 Short Rib \$8	

## ACCOMPANIMENTS

POMME PUREE	\$7
SAUTEED GARLIC SPINACH	\$7
MAC & CHEESE	\$9

HOUSE FRIES	\$7
HERBED POLENTA	\$7
TRUFFLE PARM FRIES	\$10

HOUSE BREAD	\$4
Toasted Baguette & Herb Compound Butter	

# Cocktails

**OYSTER SHOOTER** \$9  
Freshly Shucked Oyster, Bar Spoon Of House Cocktail & Boardroom Vodka Served Chilled With Old Bay Salt Rim

**SMOKED OLD FASHIONED** \$9  
Northbound Bourbon, Cane Sugar, Cocktail Bitters, And Smoked Black Tea. Served On The Rocks With Luxardo Cherry & Orange Zest

**CHILI LIME MANGO MARTINI** \$12  
Mango Puree, Fresh Lime Juice, Boardroom Vodka and Cayenne Pepper Server Up With A Spicy Rim and Garnished With A Lime Wheel

**ESPRESSO MARTINI** \$12  
Freshly Brewed Espresso, Cane Sugar, Boardroom Vanilla Vodka. Served Up & Garnished With Three Espresso Beans. No More, No Less

**FRENCH 75** \$11  
Boardroom American Gin, Cane Sugar & Fresh Lemon Juice. Chilled & Topped With Sparkling Wine

**LONG LIVE THE KING** \$12  
House Made Elderflower Syrup & Equal Parts Boardroom Vodka & Gin. Served Up With Lemon Zest.

**OLIVE OIL MARTINI** \$13  
Olive Oil & Rosemary Infused Gin, Dry Vermouth, & A Pinch Of Sea Salt Served Up With Olives.

**WHISKEY SOUR** \$12  
Boardroom Wheat Whiskey, Cane Sugar, Fresh Lemon Juice, & Egg White. Dry Shaken & Served Up With Luxardo Cherry and Orange Zest.

**BLACKBERRY MOJITO** \$9  
Muddled Blackberries, Fresh Lime Juice, Cane Sugar, Fresh Mint & Boardroom White Rum.

# Wine

Cabernet - Highway 12 - CA \$12  
Pinot Noir - Eola Hills - OR \$12  
Bordeaux Blend - Folino Estate - PA \$17

Pinot gris - Eola Hills - OR \$10  
Chardonnay - Highway 12 - CA \$11  
Sauvignon Blanc - Bridge Lane - NY \$11  
Riesling - Galen Glen -NY \$10  
Gruener Vetliner - Wayvine - PA \$11

Bubbly Blanc - Galen Glen - PA \$11  
Bubbly Rose - Galen Glen - PA \$11  
Brut - Treveri - PA \$13

- Ask Your Server For Our Bottle List \*

# Happy Hour

4:00 - 6:00

## DRINK

SMOKED OLD FASHIONED \$6  
HOUSE COCKTAILS \$9  
DRAFTS \$6  
CABERNET \$7  
CHARDONNAY \$7  
OYSTER SHOOTER \$7

## EAT

FLATBREAD OF THE DAY \$10  
WINGS \$8  
PETIT FROMAGE \$7  
CHEESEBURGER \$12  
HOUSE FRIES \$7  
TRUFFLE FRIES \$8

# Desserts

CREME BRULEE \$12  
Served With Mixed Berries

APPLE CRANBERRY COBBLER \$12  
Cranberry Caramel Topped with Cinnamon Streusel & Vanilla Ice Cream

TRIPLE CHOCOLATE BROWNIE \$12  
Served With Peanut Butter Ice Cream & Caramel Sauce

# Follow Us



# Kids

CHICKEN FINGERS \$12

GRILLED CHEESE \$10

PIZZA \$12

BURGER \$12

MAC & CHEESE \$10

SHIRLEY TEMPLE

LEMONADE

ROOT BEER

APPLEJUICE

MANDARINE

ORANGE SODA