

# PALOMA'S

## APPETIZERS

POTATO LEEK SOUP \$12  
Bacon Jam, Lemon Creme & Chives

FRENCH ONION SOUP \$13  
Brandied Onions In House Made Broth With  
Toasted Crostini and Swiss cheese

TUNA TARTARE \$20  
Ahi Tuna, Avocado, Pineapple, Sriracha Aioli  
& Ginger Soy Sauce. Served with Crispy  
Wontons.

WINGS \$16  
Choice of Lemon Pepper Dry Rub, House  
Buffalo & Mango Jerk. Served with Radish  
and Celery.

ICEBERG WEDGE SALAD \$15  
House Blue Cheese Dressing, Pomegranate  
Pickled Eggs, Pork Belly Lardons, Radishes, Baby  
Heirloom Tomatoes & Toasted Croutons

MUSHROOM TOAST \$18  
Kennett Square Mushroom Medley, Garlic  
Herb Crema, Chicory & Pickled Shallot  
Escabeche

OYSTERS \$MP  
Chef Select Oysters Served with Mignette

ARANCINI \$14  
Provolone & Mozzarella Served With Marinara

## 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

CHICKEN PARMESAN \$32  
House Breaded Chicken Cutlet, Fresh  
Mozzarella, Pomodoro, Basil Fettucine, Torn  
Basil and Freshly Grated Parmesan

SALMON \$32  
Sesame Crusted Salmon with Red Beet  
Hummus, Wild Rice, Asparagus, Cherry  
Tomatoes & Bearnaise Sauce

BRAISED SHORT RIB \$40  
Red Wine Braised Short Rib, Horseradish Mashed  
Potatoes, Garlic Spinach, Seared Root Vegetables,  
Lemon Mustard Vin & Red Wine Jus

SHRIMP SCAMPI \$32  
Sauteed Shrimp Over Spaghetti With A Garlic  
White Wine Sauce & Pepper Flakes

FLAT IRON STEAK \$32  
Grilled Flat Iron Steak, Salt Baked Potatoes  
Tossed In Chipotle Aioli, & House Made  
Chimichurri With House Salad

ROSEMARY PAPPARDELLE \$32  
Short Rib Ragu, Butternut Squash, Oyster  
Mushrooms, Whipped Ricotta & House Made  
Bread Crumb

HOUSE BURGER \$16  
8 Ounce Patty with Lettuce, Tomato, Onion &  
Cooper Sharp. House Aioli, Pickles & Fries.  
Egg \$1 Bacon Jam \$2

HOUSE CURED PORK BELLY \$36  
Butternut Squash Puree, Roasted Apples &  
Brussel Sprouts, Candied Walnuts & Apple  
Cider Bourbon Glaze

HOUSE GRILLED CHEESE \$12  
Cooper Sharp on Toasted Brioche  
Tomato \$2 Avocado \$3 Short Rib \$8

VEGAN ENTREE \$28  
Red Beet Hummus, Wild Rice Medley,  
Roasted Seasonal Vegetables, Tossed In  
Lemon Mustard Vinagrette With Chimichurri

## ACCOMPANIMENTS

POMME PUREE \$7

SAUTEED GARLIC SPINACH \$7

MAC & CHEESE \$9

HOUSE FRIES \$7

FRIED HOUSE PICKLES \$9

TRUFFLE PARM FRIES \$10

HOUSE BREAD \$4  
Toasted Baguette & Herb Compound Butter

LOVE YOUR FOOD \$10  
Contributes To A Monthly Bonus For Our Dedicated Kitchen Staff

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

# 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  
Bourdeaux 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



# LUNCH

## SMALL BITES

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

<b>ICEBERG WEDGE SALAD</b> House Blue Cheese Dressing, Pomegranate Pickled Eggs, Pork Belly Lardons, Radishes, Baby Heirloom Tomatoes & Toasted Croutons	\$15
<b>PALOMA'S SALAD</b> Mixed Greens, Apples, Walnuts & Goat Cheese Tossed In A White Balsamic Dressing.	\$13
Add Chicken - 8 Salmon - 10 Steak - 15	
<b>OYSTERS</b> Chef Select Oysters Served with Mignette	\$MP

## BOARDS

<b>FROMAGE</b> \$20 3 Premium Cheeses Paired with Chef Select Accountrement
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<b>CHARCUTERIE</b> \$20 3 Cured Meats Served with Chef Select Accountrement
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<b>CRUDITE</b> \$17 Farm Fresh Vegetables with Red Beet Hummus & House Made Green Goddess
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## MAINS

<b>HOUSE BURGER</b> 8 Ounce Patty with Lettuce, Tomato, Onion & Cooper Sharp. House Aioli, Pickles & Fries.	\$18
Egg \$1 Bacon Jam \$2	
<b>HOUSE CURED PORK BELLY</b> Butternut Squash Puree, Roasted Apples, Brussel Sprouts, Candied Walnuts & Apple Cider Bourbon Glaze	\$36
<b>HOUSE GRILLED CHEESE</b> Cooper Sharp on Toasted Brioche	\$12
Tomato \$2 Avocado \$3 Short Rib \$8	
<b>CHICKEN PARM SANDWICH</b> Breaded Chicken Cutlet, Fresh Mozzarella, House Pomodoro, Torn Basil, & Freshly Grated Parmesan Cheese On A Toasted Baguette Served with Fries	\$18

<b>STEAK FRITES</b> Flat Iron Steak, House Cut Fries, Balsamic Demi, and Chimichurri	\$28
<b>BUFFALO CHICKEN FLATBREAD</b> Roasted Chicken Breast, House Blue Cheese, House Buffalo, and Red Onion On Toasted Flatbread	\$16
<b>MARGHERITA FLATBREAD</b> House Pomodoro, Fresh Mozzarella, and Torn Basil & Grated Parmesan On Toasted Flatbread	\$15
<b>ROAST PORK FLATBREAD</b> Thinly Sliced House Cured Pork Belly, Butternut Squash, Spinach, Garlic Crema, and Swiss Cheese On Toasted Flatbread	\$16

## ACCOMPANIMENTS

<b>MAC &amp; CHEESE</b>	\$9
<b>FRIED PICKLES</b>	\$9

<b>HOUSE FRIES</b>	\$7
<b>TRUFFLE PARM FRIES</b>	\$10

<b>HOUSE BREAD</b> \$4 Toasted Baguette & Herb Compound Butter
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# Kids

CHICKEN FINGERS \$12

GRILLED CHEESE \$10

PIZZA \$12

BURGER \$12

MAC & CHEESE \$10

SHIRLEY TEMPLE

LEMONADE

BLUEBERRY SODA

APPLEJUICE

MANDARINE

ORANGE SODA