

PALOMA'S

APPETIZERS

FRENCH ONION SOUP \$14
Brandied Onions in House Made Broth with
Toasted Crostini & Swiss Cheese

TUNA TARTARE \$22
Ahi Tuna, Avocado, Sriracha Aioli & Ginger
Soy Sauce. Served with Cucumber, Melon &
Crispy Wontons.

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

ARANCINI \$14
Provolone & Mozzarella with Marinara

BRUSSELS SPROUTS \$14
Tossed in Sweet Thai Chili Sauce, Garnished
with Peanuts & Scallions

EY TONY FLATBREAD \$18
Speck, Red Onion & Mozzarella Over Red
Sauce Topped with Arugula, Freshly Shaved
Parmesan & House Made Chili Oil

PALOMA'S SALAD \$14
Mixed Greens Dressed With House White
Balsamic. Garnished With Goat Cheese, Sliced
Apples & Almonds.

MUSHROOM TOAST \$18
Toasted French Baguette Topped with
Kennet Square Mushrooms in a Garlic Cream
Sauce

CAESAR SALAD \$16
Romaine Lettuce in House Caesar Dressing,
Finished with House Croutons & Parmesan
Crisp

CALAMARI \$18
Crispy Sliced Peppers & Citrus Aoli

OYSTERS \$MP
Chef Select Oysters Served with Mignonette

RED EYE FLATBREAD \$18
Braised Short Rib with Butternut Squash,
Mushrooms & Sundried Tomatoes with Red Eye
Sauce & Whipped Ricotta

BOARDS

FROMAGE \$22
3 Premium Cheeses Paired with
Chef Select Accountrement

CHARCUTERIE \$22
3 Cured Meats Served with
Chef Select Accountrement

HUMMUS \$22
Trio of House Hummus Variety with Farm
Fresh Vegetables & House Made Pita

ENTREES

SHORT RIB CAVATAPPI \$34
Cavatappi Pasta in Short Rib Mushroom
Cream Sauce with Sauteed Asparagus Pieces
& House Made Bread Crumb

SHRIMP RISOTTO \$32
Pan Seared Oishi Shrimp Over Saffron
Risotto With A Snap Pea & Asparagus
Succotash & Lemon Crema

HANGER STEAK \$36
Served With Fresh Summer Corn Salad,
Chipotle Aioli Potatoes & Pickled Red Onions
Topped With Tomatillo Salsa Verde

NASHVILLE HOT CHICKEN \$22
Buttermilk Breaded Chicken Breast, Fried &
Tossed In Chef's Nashville Hot Chicken
Spice. Garnished With House Pickles, Carrot
& Cabbage Slaw & Citrus Aioli. Served With
Fries.

SEVEN STARS BURGER \$18
8 Ounce Grass Fed Patty On A Le Bus Brioche Bun
Garnished With Lettuce, Tomato, Onion, Cooper
Sharp, House Aioli & Pickles. Served With Fries.
Egg \$1 Bacon Jam \$2

SHORT RIB GRILLED CHEESE \$22
Slow Braised Short Rib & Cooper Sharp
Cheddar on Toasted Brioche Bread From Le
Bus Bakery

VEGAN ENTREE \$26
Grilled Tofu, Curried Summer Vegetables,
Fresh Grilled Pita, House Made Hummus

SALMON \$34
Quinoa Tabouli, Zucchini & Squash Salad, &
Chili Spiced Chickpeas With A Miso Lemon
Vinaigrette & Dill Yogurt Sauce.

ACCOMPANIMENTS

HOUSE FRIES \$7 TRUFFLE FRIES \$10 FRIED PICKLES \$9 MAC & CHEESE \$9 SAUTEED SPINACH \$7

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

ESPRESSO MARTINI	\$12
Freshly Brewed Espresso, Cane Sugar, Boardroom Vanilla Vodka. Served Up & Garnished with Three Espresso Beans. No More, No Less.	
OYSTER SHOOTER	\$9
Freshly Shucked Oyster, Bar Spoon of House Cocktail & Boardroom Vodka Served Chilled with Old Bay Salt Rim	
BOARDROOM SMOKED OLD FASHIONED	\$10
Northbound Bourbon, Cane Sugar, Cocktail Bitters & Smoked Black Tea. Served on the Rocks with Luxardo Cherry & Orange Zest.	
CHILI LIME MANGO MARTINI	\$11
Mango Puree, Fresh Lime Juice, Boardroom Vodka & Cayenne Pepper. Served Up with a Spicy Rim & Garnished with a Lime Wheel.	
GUAVA MELON BELLINI	\$10
Guava Puree Topped with Sparkling Wine. Garnished Rim with Sugar Lime Zest.	
LONG LIVE THE KING	\$12
House Made Elderflower Syrup & Equal Parts Boardroom Vodka & Gin. Served Up with Lemon Zest.	
WATERMELON SUGAR	\$11
Boardroom Vodka, Fresh Cucumber Juice, Fresh Lime Juice & Melon Liqueur. Served Over a Watermelon Ice Cube With a Lime Zest Rim.	
LAVENDER LEMONADE	\$11
Fresh House Lemonade Shaken with Boardroom Vodka & Lavender Syrup. Served Over Ice with a Lemon Wheel.	

Classics

WHISKEY SOUR	\$12
Boardroom Wheat Whiskey, Cane Sugar, Fresh Lemon Juice & Egg White. Dry Shaken & Served Up with Luxardo Cherry & Orange Zest.	
OLD FASHIONED	\$14
Northbound Bourbon, Cane Sugar & Cocktail Bitters. Served on the Rocks with Luxardo Cherry & Orange Twist.	
MANHATTAN	\$15
Boardroom Rye Whiskey, Sweet Vermouth & Angostura Bitters. Stirred & Served Up with Luxardo Cherry & Orange Twist.	
FRENCH 75	\$12
Boardroom American Gin, Simple Syrup & Lemon Juice. Topped with Sparkling Wine & Lemon Twist.	
IRVINE DIRTY MARTINI	\$15
Boardroom Distilled Irvine's Vodka Shaken with Olive Brine & Garnished with House Stuffed Blue Cheese Olives.	

Tiki Drinks

RUM OLD FASHIONED	\$12
Boardroom Aged Rum, Cane Sugar, Angostura Cocktail Bitters & Tiki Bitters, Over A Large Ice Cube Garnished With An Orange and A Lemon Twist	
PUT THE LIME IN THE COCONUT	\$12
House Infused Coconut Rum, Boardroom Spiced Rum, Cane Sugar & Lime Juice Served Up in a Coupe Glass with Toasted Cinnamon.	
HURRICANE	\$14
Passion Fruit Puree, Pineapple Juice & Grenadine Shaken with Boardroom White & Aged Rum. Finished with an Orange Slice & Cherry.	
PAINKILLER	\$12
Boardroom Spiced Rum, Cream of Coconut, Pineapple & Orange Juices. Shaken & Served on the Rocks with Nutmeg & Pineapple Garnish.	

Wine

Cabernet - Highway 12 - CA	\$12
Pinot Noir - Eola Hills - OR	\$12
Bordeaux Blend - Folino Estate - PA	\$17
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Delle Venezie Pinot Grigio - Cantina Casetto - Bardolino, Italy	\$11
Chardonnay - Highway 12 - CA	\$12
Sauvignon Blanc - Bridge Lane - NY	\$12
Riesling - Fox Run - NY	\$12
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Chiarretto Spumante Brut (Sparkling) - Cantino	\$13
Casetto - Bardolino, Italy	
Chiarretto Rosato (Still) - Cantino	\$12
Casetto - Bardolino, Italy	
Brut - Treveri - PA	\$13

*Ask Your Server For Our Bottle List *

Desserts

MANGO COCONUT CREME BRULEE	\$12
Mango Coconut Custard with Bruleed Sugarcane	
TRIPLE CHOCOLATE BROWNIE	\$12
Served with House Peanut Butter Ice Cream & Caramel Sauce	
BOURBON BANANA CREAM PARFAIT	\$12
Graham Cracker, Banana Custard, Bourbon Caramel & Marscapone Whipped Creme with Bruleed Banana Garnish	
AFFOGATO	\$10
Served With Chocolate Ice Cream (Contains Walnuts)	

PALOMA'S

BRUNCH

APPETIZERS

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

OYSTERS \$MP
Chef Select Oysters Served with Mignonette

SEAFOOD TOWER \$MP
Dozen Oysters & Eight Shrimp Served with
Mignonette, Cocktail Sauce & Lemon.

PALOMAS SALAD \$13
Arugula Greens with Apples, Goat Cheese,
Almonds & White Balsamic Dressing

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

BOARDS

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

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

PASTRIES \$20
Assorted Croissants &
Pastries

ENTREES

BREAKFAST SANDWICH \$17
Scrambled Eggs, Your Choice Of Bacon,
Sausage, Scrapple Or Pork Roll On a Bagel,
Served with Sautéed Potatoes

PALOMA'S STANDARD \$17
2 Eggs Your Way with Choice Of Bacon,
Sausage, Scrapple Or Pork Roll, Served with
Sautéed Potatoes

EGGS BENEDICT \$18
2 Poached Eggs Over Canadian Bacon,
Spinach & English Muffin, Smothered in
House Made Hollandaise. Served with
Sautéed Potatoes.

LEMON RICOTTA PANCAKES \$16
Double Stack Pancake Served with a
Blueberry Coulis & Whipped Cream

CHICKEN N WAFFLES \$22
Breaded Chicken Cutlet Smothered in House
Gravy Over Waffles with Maple Syrup &
Herb Butter.

BREAKFAST BURGER \$19
8 Ounce Patty Of Grass Fed Beef From Seven
Stars Farm with Lettuce, Tomato, Onion &
Cooper Sharp. House Aioli, Pickles, Fries & Egg
Add Bacon Jam or Bacon \$2

FRITTATA \$15
Goat Cheese, Mushrooms & Spinach with
Sautéed Potatoes

FRENCH TOAST \$14
Served With Mixed Berry Medley, Whipped
Cream & Powdered Sugar

STEAK & EGGS \$24
Steak Off The Grill with Eggs Your Way &
Sautéed Potatoes

LOVE YOUR FOOD \$10

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Kids

CHICKEN FINGERS \$12

GRILLED CHEESE \$10

PIZZA \$12

BURGER \$12

MAC & CHEESE \$10

SHIRLEY TEMPLE

LEMONADE

BLUEBERRY SODA

APPLEJUICE

MANDARIN
ORANGE SODA

Happy Hour

4-6 Tuesday, Wednesday,
Thursday & Sunday

DRINKS

DRAFTS	\$7
CHARDONNAY	\$7
CABERNET	\$7
SMOKED OLD FASHIONED	\$6
BOARDROOM CANS	\$5

BITES

FLATBREAD OF THE DAY	\$15
TRUFFLE PARM FRIES	\$8
WINGS	\$8
HOUSE FRIES	\$7
PETIT FROMAGE	\$7

LATE NIGHT

10-11 FRIDAYS & SATURDAYS

DRINKS

DRAFTS	\$7
CHARDONNAY	\$7
CABERNET	\$7
SMOKED OLD FASHIONED	\$6
BOARDROOM CANS	\$5

BITES

TENDERS & FRIES	\$15
TRUFFLE PARM FRIES	\$9
WINGS	\$12
HOUSE FRIES	\$7
ARANCINI	\$9