



Dinner Menu

Beginnings

CRAB AND CORN DIP* 16.00
Fresh mozzarella, corn and jumbo lump crabmeat, naan bread

HUMMUS PLATTER 14.00
Freshly prepared hummus, grilled naan bread, feta cheese crumbles, tomato-cucumber salsa

PAN-SEARED SCALLOPS* 18.00
Served on a bed of southern fried green tomatoes, chow-chow, Navy Yard remoulade

SHRIMP COCKTAIL SHOOTERS* 16.00
Jumbo shrimp, tomato gazpacho, served shooter-style

CHEESY ITALIAN MEATBALLS* 16.00
Jumbo veal and beef meatballs, portabella mushrooms, homemade marinara sauce, shaved parmesan

Soups and Salads

SOUP OF THE DAY 7.00
Ask your server

SEAFOOD GUMBO* 8.00
Andouille sausage, shrimp seafood, fresh okra

CHILI CON CARNE* 10.00
100% Black Angus beef and beans, shredded cheese topping, green onion, sour cream, cornbread muffins

TUSCAN COBB SALAD 15.00
Grilled chicken breast, Virginia Farm pork belly, blue cheese crumbles, diced egg, avocado, tomatoes, classic Italian dressing

GOAT CHEESE CAESAR SALAD* 12.00
Baby romaine, roasted tomatoes, white anchovies, goat cheese, parmesan crisp, deviled egg

Add Chicken* 6
Add Salmon* 10
Add Jumbo Shrimp* 10

Burgers, Sandwiches + Flatbreads

Our beef burgers are made with 100% Black Angus and served with your choice of housemade chips, French fries, fruit or sweet potato fries

CHEDDAR CHEESE ANGUS BURGER* 16.00
Patty cooked to your desired temperature, lettuce, tomato, onion jam, pickle, grilled brioche bun

PADELLA SIGNATURE BURGER* 18.00
Our Angus Burger topped with Virginia pork belly, blue cheese, B.B.Q. sauce, fried onions

Custom Toppers – bacon, pork belly, avocado, fried egg, sautéed mushrooms, sautéed onions 2.00 ea.

FRESH MOZZARELLA TURKEY BURGER* 16.00
Grilled lean ground turkey, red leaf lettuce, tomato, sweet onion jam

CRAB CAKE SANDWICH* 19.00
Pan-seared lump crab cake, chow-chow relish, Navy Yard remoulade, brioche bun

MARGHERITA FLATBREAD 14.00
Yellow sweet tomato pesto, fresh local mozzarella, balsamic

VEGETABLE FLATBREAD 16.00
Wild mushrooms, onions, sun-dried tomatoes, smoked Gouda

Main Dishes

RACK OF LAMB* 35.00
Roasted domestic lamb with peppercorn demi-glace, whole grain mustard, goat cheese risotto

GRASS-FED RIBEYE STEAK* 38.00
Demi-glace, broccolini and baby carrots, potatoes gratin

NEW YORK STRIP* 35.00
Black Angus beef served with demi-glace and chimichurri sauce, vegetables, potatoes gratin

CRAB CAKES* 35.00
Two pan-seared lump crab cakes, broccolini and baby carrots, beet and Yukon mashed potatoes, beurre blanc

ORGANIC CHICKEN BREAST* 25.00
Farro, pesto creamed spinach, chicken demi-glace

PAN-SEARED SALMON* 29.00
Farm-raised salmon, broccolini, beet and Yukon mashed potatoes, beurre blanc

SEAFOOD PASTA* 30.00
Scallops, shrimp, homemade fettuccine, tomato cream sauce

Sides 5.00

- Beet and Yukon Potatoes
- Bacon Spinach*
- Broccolini
- Baby Carrots
- Potatoes Gratin

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

HEIRLOOM TOMATO AND ORGANIC PEACH SALAD 15.00
Garden baby basil, pickled mustard seeds, olive oil

SLICED BEET SALAD 15.00
Radicchio and arugula, goat cheese, pistachio, red onion, balsamic vinegar

BLACK-EYED PEA HUMMUS 16.00
Pickled okra, organic vegetables, whole grain bread

SMOKED MAHI-MAHI* 15.00
Lettuce wrap with green tomatoes, chow-chow, hot cilantro sauce

MUSHROOM RAVIOLI 25.00
Pearl onions, tomatoes, mushroom broth, parmesan

HONEY AND GARLIC-GLAZED SALMON* 29.00
Brown rice pilaf, pepper and onions, low-sodium soy honey glaze

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

