



snacks

Fancy Hummus 13.5

roasted garlic hummus, roasted cauliflower & romanesco, balsamic reduction, wine poached egg, pita bread

Queso Fundido 12

fire-roasted poblano, red bell peppers, scallions, housemade blue corn chips, bruleed avocado

Portobella Fries 10

rice flour fried portobella strips, chipotle aioli

Truffle Crispy Reds 10

smashed & fried redskin potatoes, truffle aioli, scallions

Chef Erika's Snack Board mp

weekly selection of charcuterie and snacks

salads

GR Caprese 12.5

seasoned burrata, heirloom tomatoes, heritage greens, herbed couscous, fresh basil, balsamic reduction

Lake Drive 9.5

grilled endive, bleu cheese crumbles, raisins, oat granola clusters, balsamic-truffle vinaigrette

Paddock Place Caesar 12.5

grilled romaine, caesar dressing, parmesan, rye chips, wine poached egg, olive tapenade

Side Caesar Salad 5

Side House Salad 5

Salad Additions

grilled chicken breast 7, faroe island salmon filet 9, grilled shrimp 8, veggie chicken 7, sesame seared tofu 4

handhelds

Add side of truffle crispy reds 4

Cauliflower Red Quinoa Tacos 13

seasoned cauliflower rice, red quinoa, heritage greens, fire-roasted tomatoes, avocado, chipotle aioli

Smoked Salmon Tacos 14

smoked salmon, pickled red cabbage, orange segments, avocado slides, lime sour cream, scallions, choice of blue corn or flour tortilla

Szechuan Pork Tacos 14

szechuan shredded pork, fire-roasted tomatoes, crispy onions, watercress, avocado, lime-cilantro sour cream

burgers

Served with kettle chips, substitute truffle crispy reds 4, substitute portobella fries 6, substitute grilled chicken breast, veggie beef patty or veggie chicken upon request

TLC Burger 16

5oz lamb patty, sauteed wild mushrooms, farm country truffle cheese, pickled cabbage, truffle aioli

Black & Bleu 15

blackened 7oz beef patty, melted bleu cheese, fire-roasted tomatoes, crispy jalapenos, romaine, garlic aioli

Paddock Place Burger 15

7oz beef patty, demi-glace, crispy onions, thick-cut pickles, horseradish sauce

bowls

Mediterranean Bowl 15

stuffed grape leaves, lentils, chevre, roasted artichokes, fire-roasted tomatoes, olive tapenade

Crock Of Gold 13

cavatappi, sauce royal, croutons, sour cream, scallions

Spinach Tortellini 16

handmade ricotta-stuffed spinach tortellini, garden pesto cream sauce, fire-roasted tomatoes, almonds

Coconut Chicken Curry 14

ginger, peanuts, bell peppers, red onions, cilantro, cumin scented basmati rice, toasted naan (substitute veggie chicken to make it vegan)

Blood Orange Chow Mein 16

red cabbage, roasted tomato, baby corn, red peppers, green peppers, parisian carrots, diced tofu, chow mein noodles, blood orange sauce, peanuts

mains

Italian Wedding Chicken 19

10oz seared & roasted chicken breast, red sauce, mozzarella, herb bread crumbs, orzo, italian sausage, roasted artichoke & tomato hash

Faroe Island Salmon 24

7oz cut of herb-crusted salmon, tomato-basil coucous, roasted florets, olive tapenade

Lions Mane Cakes 19

vegetarian lions mane crab cakes, corn pudding, seasonal roasted vegetable medley, dill aioli

From The Butcher mp

chef erika's cut of the day, root vegetable puree, seasonal vegetable medley, daily rotating sauce

pizza

Fig & Chevre 19

herb oil, black mission figs, caramelized onions, chevre, herbed cheese, watercress

Piggly Wiggly 18

red sauce, herb cheese, calabrese, diced bacon, italian sausage, smoked ham, pepperoni

Loaded Crispy Potato 15

crispy red potatoes, diced bacon, herbed cheese, scallions, sour cream

Chicken Pesto 16

garden pesto, fresh mozzarella, fire-roasted tomatoes, roasted garlic, diced chicken (veggie chicken available)

Margherita 15

heirloom grape tomatoes, torn burrata ball, herb oil, balsamic reduction, basil purée, fresh basil

Truffle Mushroom 17

herb oil, wild mushroom blend, herbed cheese, truffle oil, watercress

build your own pizza

Includes red sauce and mozzarella blend 12 (add gluten-free crust for 5)

Sauces .5 each

red sauce (included), garden pesto, herb oil, jerk sauce

Meats 1.5 each

italian sausage, veggie sausage, chicken, veggie chicken, pepperoni, ham, bacon, tofu, baked egg

Toppings 1 each

pineapple, red onions, banana peppers, caramelized onions, green olives, kalamata olives, baby spinach, wild mushrooms, fire-roasted tomatoes, artichokes, jalapenos, red bell peppers, green bell peppers, roasted garlic, roasted cauliflower, lions mane mushrooms, red potatoes, green onions, dried figs, dried cherries

Cheeses 1 each

chevre, bleu cheese, parmesan, vegan blend, fresh mozzarella

dessert

Red Velvet Jumbo Macaron Cake 9

Paddock Place Bakewell Tart 9

puff pastry, frangipane, topped with seasonal fruit & reduction

Vanilla Creme Brulee 7.5

Chef's Choice Cheesecake mp

craft cocktails

Strawberry Basil Mule 12

tito's handmade vodka, lime juice, strawberry syrup, basil simple syrup, ginger beer, fresh basil, sliced strawberry

Fire Roasted Jalapeno Margarita 12

mezcal, lime juice, triple sec, muddled fire-roasted jalapeno, lime wheel, salted rim

Tiki Poloma 12

espolon tequila, muddled lime, muddled mango, pineapple juice, soda, lime wedge

Lake Michigan Lemonade 12

ketel one cucumber-mint vodka, mount gay rum, lemonade, fresh lemon juice, basil simple syrup, lemon wheel, cucumber slice, fresh basil, sugar rim

Grapefruit Sour 12

knickerbocker grapefruit gin, triple sec, grapefruit juice, house bitters, sour mix, grapefruit wedge

Mad Hatter 13

bulleit bourbon, allspice dram, walnut bitters, blood orange, king cube

na mocktails

Beforelife

fresh lime juice, grapefruit juice, basil syrup, spritz

Rosemary Lemonade

rosemary syrup, lemonade, spritz

brunch cocktails

Available on saturday and sunday from 10am to 3pm only

French Toast 11

vanilla vodka, fireball whiskey, kahlua, half & half, caramel sauce, cinnamon stick

Wake Me Up 11

vanilla vodka, coffee, cream, chocolate sauce

Orange You Glad It's Not A Mimosa 10

loopy vodka, orange vodka, triple sec, cream

Madcap Old Fashioned 12

bulleit bourbon, long road amaro pazzo madcap coffee liqueur, orange syrup, muddled cherries, walnut bitters, orange peel

BYO House Bloody Mary

choice of spirit (house vodka 7, tito's handmade vodka 10, grey goose vodka 12,

Paddock Place Menu

house gin 7, hendricks gin 11, house tequila 7, jose cuervo tequila 10, patron tequila 13) choice of toppings (pickle, bacon, candied bacon, olives, bleu cheese, celery, banana peppers, fire-roasted jalapenos .50 each)

House Mimosa 10

sparkling wine, choice of grapefruit, orange, pineapple, or sunrise juice

Mimosa Flight 25

bottle of sparkling wine, grapefruit, orange, pineapple & sunrise juices

brunch beverages

Available on saturday and sunday from 10am to 3pm only

Table Side Steeped Coffee Press 12

Coffee 3

Orange Juice 7

Apple Juice 7

Whole Milk 3