

WINTER 2026

# WOODEN PADDLE

- ◆ VEGETARIAN
- ◆ GLUTEN FREE
- ◆ NEW THIS MENU

STAFF FAVE

## Start Here

### JUST SEND IT!

Don't think. Eat like Chef. A rotating chef's spread built for the table—featuring our greatest-hit starters from across the menu: Goat Cheese Arancini, Ricotta & Honeycomb, Fried Mozz Brick, and Fried Meatballs. — 28

## For The Table

My neck, my back, look at all these snacks.

### FRIED MOZZ BRICK ◆

IYKYK - Hand-breaded local mozz, fried until golden & ooey-goey, with warm marinara for dipping - 'cause when you dip, I dip, we dip. Make it a stack +7 — 13

### FRIED MEATBALLS ◆

Hand-rolled prime chuck beef, marinara, freshly grated parm, basil chiffonade (4 pcs), add another for +3 — 15

### GOAT CHEESE ARANCINI ◆

Warm, herbed goat cheese, crispy breadcrumb crust, roasted garlic aioli (4 pcs). Add another for +3 — 14

### RICOTTA & HONEYCOMB ◆

Toasted housemade focaccia, herb-y whipped ricotta, tart lime & black pepper honey... you may catch more flies with honey, but you catch more honeys being fly — 14

### POLENTA SHRIMP POPS ◆

Crispy fried polenta squares, pan-seared shrimp, caramelized shallot cream sauce — 15

### REALLY GOOD BREAD & BUTTER ◆

Toasted housemade focaccia with black truffle, pimento, & vanilla-honey butter — 11

### MAPLE BRUSSELS SPROUTS ◆

Fried brussels sprouts tossed in maple bourbon butter, topped with crispy bacon bits — 16

### BONE MARROW CANOE ◆

Oven-roasted bone marrow with garlicky breadcrumbs and a drizzle of saba, focaccia crostini on the side — 18

## Eat Your Greens

Add some proteins for them gains. Steak + 10 Chicken + 7 Shrimp + 8

### HAIL YES! CAESAR SALAD

Roasted focaccia breadcrumbs, freshly grated pecorino romano, romaine hearts, mesclun greens, Caesar dressing — 14

### WOOD-FIRED WEDGE SALAD ◆ ◆

Torched iceberg lettuce, sharp Gorgonzola, crispy pork belly, pickled red onions, blistered cherry tomatoes, and blue cheese dressing — 19

### JUST BEET IT ◆ ◆

Fire-roasted beets, whipped goat cheese, candied pecans, and maple vinaigrette on a sunflower sprout salad — 19

NO SEED OILS! We use beef tallow in our fryer, and extra virgin olive oil in err'thang else. It ain't cheap! But it's better for you, for us, for everyone. Enjoy!

# WOODEN PADDLE

## Pizzas To Pass

Don't @ us Little C's.  
Gluten-free crust +4 Dairy-free cashew ricotta +3 Prosciutto & Parm +6

### "A LA BIRRIA" ♦ SEASONAL!

Mexican-inspired slow-braised beef topped with cilantro, onion, and a drizzle of our "Salsa Falsa" — 24

### PEPPER ONLY

Charred pepperoni cups, fresh garlic, sharp provolone, fresh mozz, tomato sauce, fresh grated parm — 20

### GRANDMA'S PIE ♦

Sweet tavern-style tomato sauce, provolone, fresh mozz, freshly grated parm, basil chiffonade — 18

### BUZZKILL

Calabrian chili peppers, pepperoni, fresh basil, fresh mozz, tomato sauce, sweet honey — 21

### THE ORIGINAL MR. BEEF

Slow-braised short rib, mid spicy housemade giardiniera relish, red tomato sauce, provolone, mozz - Carmy eaten, Carmy approved — 24

### SMOKE & 'SHROOMS ♦

Roasted cremini mushrooms, fresh mozz, nutty smoked gouda, extra virgin olive oil, fresh thyme, black truffle puree — 26

### PRETTY FLY FOR A WHITE PIE ♦

Creamy herbed ricotta, dollops, sharp gorgonzola, freshly grated parm, fresh garlic, fresh mozz, extra virgin olive oil, cracked black pepper (Ask for everything bagel seasoning. It's on us) — 21

### SAUSAGE FEST

Smokey applewood bacon, pepperoni, fennel sausage, fresh mozz, sharp provolone, tomato sauce — 22

## Plates To Share

Main character energies.

### WAGYU BAVETTE STEAK ♦

Juicy wagyu bavette finished with chimichurri and Maldon salt. Medium rare — trust the chef, darling — 35

### BASIL PESTO RIGATONI ♦

Creamy shallot cream & our housemade (nut-free!) pesto, rigatoni, freshly grated parm. Chef's reco: add chicken +7 or shrimp +8! — 22

### GENOVESE PASTA ♦

Chuck-roasted beef and sweet onions tossed with ziti, green peppercorn mascarpone, and pecorino romano — 22

### CHICKY CHICKY PARM PARM

Roasted garlic burrata, grated parmesan, chicken katsu, angel hair pasta, marinara, extra virgin olive oil, micro basil — 25

### BALSAMIC SKIRT STEAK ♦

Balsamic-tamari marinated, skirt steak, thick gorgonzola schmear, parsley gremolata, broccolini on the side — 28

### THE LITTLE PIGGY GOT SHANKED ♦

Apple cider-braised pork shank, creamy mascarpone polenta, and a glossy apple demi-glace. Big, bold, fall-off-the-bone vibes — 28

### DINOSAUR SHORT RIB ♦

Braised bone-in short rib, cooked low and slow, bb. Laid atop buttery mash, crowned with crispy fried onions — 35

### CRUST DIP FLIGHT

When I dip, you dip, we dip. Choose 3 housemade sauces: marinara, basil pesto, roasted garlic aioli, buttermilk ranch, or caramelized shallot cream — 9