

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

KILLA CALAMARI ◆◆

Sweet chili glaze, a little heat, basil oil, crispy parsley, grilled lemon wedge. Shining red like my 'rari — 20

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

Eat Your Greens

Add some proteins for them gains. Steak + 10 Chicken + 7 Salmon + 12 Shrimp + 8

HAIL YES! CAESAR SALAD

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

SNAP INTO IT ◆◆

Snap peas, asparagus, creamy burrata, grilled sourdough, bright lemon vinaigrette. Fresh, clean, snackable — 19

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

WOODEN PADDLE

Pizzas To Pass

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

THE PORCHETTA PROJECT PIZZA ^{SEASONAL!}

Creamy garlic sauce, roasted porchetta, smoked mozzarella, arugula, lemon zest — 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

GETTIN' FIGGY WIT IT

Sweet mission fig jam, salty prosciutto, fresh mozz, creamy mascarpone — 22

PRETTY FLY FOR A WHITE PIE

Creamy herbed ricotta, dollops, sharp gorgonzola, freshly grated parm, fresh garlic, fresh mozz, 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

ROCKETMAN

Arugula, hand-sliced prosciutto, fresh mozz, extra virgin olive oil, fresh grated parm, balsamic reduction — 24

Plates To Share

Main character energies. Steak + 10 Chicken + 7 Salmon + 12 Shrimp + 8

BALSAMIC SKIRT STEAK

Balsamic-tamari marinated, skirt steak, thick gorgonzola schmear, parsley gremolata, broccolini on the side — 30

WAGYU BAVETTE STEAK

Juicy wagyu bavette finished with chimichurri and Maldon salt. Medium rare — trust the chef, darling — 39

SAFFRON BUCCATINI

Saffron garlic cream, shallots, basil oil, stracciatella. Chef's reco: add blackened shrimp — 22

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

CHICKY CHICKY PARM PARM

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

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