WOODEN PADDLE

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-gooey, 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

HAUTE WINGS Brined and roasted, then tossed and fried, coated in our housemade chili sauce. Served on a bed of slaw with tangy Sriracha aioli on the side (6 pcs). Contains sesame seeds. — 12

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

FALL 2026

♦ VEGETARIAN
♦ GLUTEN FREE
♦ NEW
STAFF FAVE

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!

ALLERGEN NOTICE: Our gluten-free menu items are made with gluten-free ingredients, but (big but!) we cook those items in the exact same equipment. Cross-contamination is a thing, bb. If you've got a serious allergy, let's chat before you order! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WOODEN ◆ PADDLE

Pizzas To Pass

Gluten-free crust +4 · Dairy-free cashew ricotta +3 · Prosciutto & parm +6

FRESH PIZZA OF BEL-AIR ♦ Philly-style pie: thinly sliced ribeye, garlic cream, white cheddar, peppers, onions, Cheez Whiz — 22

PEPPERONLY 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, mildly 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 purée — 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 Smoky 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 energy. Steak +10 · Chicken +7 · Salmon +12 · Shrimp +8

PENNE ALLA VODKA ♦ Penne in rich San Marzano vodka sauce with Tito's, Pecorino Romano, and torn basil — 18

THE TRUFFLE SHUFFLE ♦ Baked ditalini in truffle cheddar, topped with garlic croutons and grated parm — 20

PASTA ALL'INFURIATA ♦ Spicy vodka sauce, Italian sausage, gemelli, stracciatella, micro basil — 21

GNOCCHI, MEET BOLOGNESE ♦ Fluffy gnocchi, slow-simmered beef bolognese, dollops of ricotta melting into the sauce, and a swirl of bright basil oil — 19

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

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

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