

APPETIZERS

Chicken Wings

Your choice of Buffalo, BBQ, Asian Chili, Honey Firecracker, Desert Heat, Chipotle Peach or Garlic Parmesan served with crisp celery and Ranch or Bleu Cheese Dressing (12)\$18 (6)\$10

Hummus with Pita *A red pepper garbanzo and tahini blend drizzled with olive oil, served with grilled pita \$12*

Mozzarella Sticks

Crunchy, breaded, deep fried, served with zesty marinara sauce \$9

Onion Rings

Gourmet breaded, crispy fried, served with zesty onion ring sauce \$12

Sweet Potato Fries

Served with whipped marshmallow and pecan dipping sauce \$8

Loaded Nachos

Tortilla chips smothered with our house made chili, queso cheese, black beans, pico de gallo, jalapenos, sour cream, guacamole and fresh cilantro Whole \$14 Half \$9

Crispy Chicken Tenders

Juicy, golden fried, served with your choice of dipping sauce \$10

Pickle Spears

Breaded, deep fried dill pickle spears, served with our spicy house made sauce \$9

Thick Cut Seasoned Fries

Gourmet seasoned, served with your choice of of sauce \$6 (Add bacon and cheese \$4)

Chips and Salsa \$6

(Add creamy queso and house made guacamole \$2)

Dipping Sauces:

Ranch, Sriracha Ranch, Bleu Cheese, Maple Bleu Cheese, BBQ, Bullock Bourbon BBQ, Honey Mustard (Extra Dipping Sauce .50¢ each)

FRESH FROM THE GARDEN

Chicken Pecan Cranberry Salad

Fresh garden greens, grilled chicken, bacon, pecans, dried cranberries & bleu cheese crumbles, served with your choice of dressing \$14

Side Salad

Fresh garden greens, tomato, red onion, cucumber, radishes, topped with cheddar jack cheese, served with your choice of dressing \$10

Greek Salad

Cherry tomato, kalamata olives, red onion, green pepper & cucumber, served on a bed of greens with Greek-Feta dressing \$13

Dressings: Ranch, Sriracha Ranch, Bleu cheese, Golden Italian, French, Thousand island, Balsamic Vinaigrette, Raspberry Vinaigrette or Honey Mustard (Extra Dressing .50¢ each)

*Add to your salad, **Crispy Breaded or Grilled Chicken** \$3
or **Sliced Avocado** \$2*

SANDWICHES AND MORE

Served with House Made Kettle Chips and Pickle Spear, upgrade to French Fries, Sweet Potato Fries, Potato Salad or Cottage Cheese \$3 each

Black Angus Burger (Minimum temp 155°)

A juicy half pound of chuck, brisket and sirloin with lettuce, tomato, onion and pickle, served on a brioche or gluten free bun \$16

The ACE Club

Generous amounts of turkey, ham and bacon with tomato and lettuce, served on grilled sourdough bread \$15

Appalachian Steak Sandwich

Seasoned chopped ribeye steak smothered with red & green bell peppers, onions and provolone cheese, served on a brioche sub bun \$16

Blackened Chicken Wrap

Grilled chicken, bacon, cheddar jack, black beans, pico de gallo, lettuce & fiesta sauce, served in a flour or gluten free tortilla \$15

The Bigfoot

Our award winning house smoked brisket served on a seasoned onion bun with caramelized onions, Bullock Bourbon BBQ sauce with horseradish on the side \$16

The D Run Wrap (*Back By Popular Demand*)

Grilled chicken, bacon, black beans, jalapenos, lettuce, pineapple, shredded cheddar jack, BBQ sauce, pico de gallo and fiesta sauce, served in a flour or gluten free tortilla \$15

Brick Oven Baked Spaghetti

Your choice of a hearty meat pasta sauce \$14 or a robust marinara sauce \$12, topped with fresh mozzarella cheese

Veggie Wrap

A fresh medley of roasted vegetables with American cheese, served in a flour or gluten free tortilla \$13

Home Made Chili

A bowl of home made Chili topped with shredded cheddar jack cheese and served with crackers \$6

Extra Sandwich Toppings:

*Bacon, Fried Egg or Sliced Avocado \$2 each
Bullock Bourbon BBQ Sauce, Swiss, American, Provolone, Cheddar, Pepper Jack Cheese, Bleu Cheese Crumbles, Mushrooms or Pineapple \$1*

KIDS' PICK

Served with French Fries

All Beef Hot Dog

Cheese Burger

Chicken Tenders

Grilled Cheese

\$8 each

ASK ABOUT THE DESSERTS OF THE DAY!!!

BEGINNING NOVEMBER 7 th, 2025
Lost Paddle Trivia and All You Can Eat
Brick Oven Pizza & Garden Salad \$15
(Every Friday 7 pm - 9 pm) (Dine In Only, no carryout)

SPECIALITY BRICK OVEN PIZZA

Standard (priced as listed), Individual (10 inch) \$13, Gluten Free Crust (10 inch) \$15

The ACE

House smoked brisket, roasted bell peppers, roasted red onions and fresh cilantro \$26

Grape & Gorgonzola

Fresh grapes, gorgonzola cheese, rosemary, balsamic glaze drizzle on an olive oil base \$24

Old World Style

A spin on Old World Style pizza, mozzarella cheese base topped with a creamy house made vodka marinara sauce and fresh basil \$22

Caprese Pizza

Fresh tomato, fresh mozzarella, feta cheese, and basil, drizzled with balsamic glaze on a roasted garlic olive oil base \$24

Buffalo Chicken

Grilled chicken breast tossed in buffalo sauce with roasted red onion, bacon and a five cheese blend, topped with bleu cheese crumble \$26

Classic Margherita

Fresh basil, roma tomato, fresh mozzarella on an olive oil base \$24

Roasted Veggie

Tomato, onions, bell peppers, mushrooms and black olives with zesty marinara sauce \$22

Pepperoni and Cheese

Generous amounts of pepperoni and mozzarella cheese with zesty marinara sauce \$24

Street Corn

Roasted corn, pico de gallo and house blend cheese on a chipotle-aioli base, garnished with lime wedges \$24

Dill Pickle

Sliced dill pickle, fresh mozzarella cheese and grated parmesan cheese on a garlic white sauce base \$22

Extra Pizza Toppings: Pepperoni, Sausage, Bacon, Ham, Chicken, Mozzarella, Avocado, Roasted Garlic, Onions, Jalapeno Peppers, Banana Peppers, Red Bell Peppers, Green Bell Peppers, Mushrooms, Tomato, Black Olives, Green Olives, Kalamata Olives or Pineapple Meats, Cheeses or Avocado \$2 each, Fruits and Veggies \$1 each

BEVERAGES

ICED TEA

SODA

COFFEE

DOMESTIC, IMPORT & CRAFT

Corona	Leinenkugel	Michelob Ultra	Red Stripe
Heineken	Lindemens	Michelob Ultra Zero	Budweiser
Dos Equis	Sam Adams	Miller High Life	Bud Light
Guinness	Fat Tire	Miller Lite	Bush Light
Stella Artois	New Castle	Coors Banquet	PBR
Blue Moon	Big Timber	Coors Light	O'Doul's
Modelo	Sierra Nevada	Yuengling	Ginger Beer

ASK ABOUT OUR **WEST VIRGINIA CRAFT BEER SELECTION**

WINE, HARD CIDER & SELTZER

A VAST VARIETY OF BRANDS AND FLAVORS AVAILABLE

Chardonnay	Cabernet Sauvignon	ACE Cider
Moscato	Merlot	Twisted Tea
Sauvignon Blanc	Pinot Noir	High Noon
Rose	Champagne	White Claw
	Hawk Knob Hard Cider	