

RUTHIE'S ALL-DAY

BREAKFAST · LUNCH · DINNER · COFFEE · BAR
GOOD AND DELICIOUS OPEN ALL DAY

TO SHARE

Skillet Cornbread 6
benne honey butter

Brunswick Stew 8
chicken, sausage, corn, beans

Wood Grilled Oysters 16
yuzu kosho butter*

Deviled Eggs 6
garlic croutons, paprika, chives

Harry's Hot Hushpuppies 7
shrimp and roasted jalapeno

Lady Edison Country Ham and Pimento Cheese Board 16
buttermilk biscuits, pickles, red onion jam

Wood Grilled Octopus 15
black eyed pea hummus, lacinato kale, smoked chili aioli

Crispy Smoked Wings 14
dry rub, spicy soy, white BBQ, or buffalo

Yellowfin Tuna Tartare 16
avocado, radish, lime, ponzu*

GREENS

Fried Chicken Cobb Salad 18
avocado, farm egg, apple-wood bacon, green beans, cucumber, romaine, smokey blue cheese

Nice Grilled Salmon Salad 23
fennel, anchovy, roasted peppers, crisp potato, farm egg, nicoise olive aioli, green beans, frisee, arugula, red wine vinaigrette *

Hearty Grain Salad 13
quinoa, roasted corn, avocado, sunflower, crispy black eyed peas, watercress, arugula, crushed cucumbers, cherry tomatoes, hummus (add chicken 6/ salmon* 10/steak* 14)

Farm Greens 9
shaved vegetables, farm cheddar, croutons, red wine vinaigrette or RAD Ranch (add chicken 6/salmon* 10/ steak* 14)

Romaine Salad 9
caesar dressing*, parmesan, croutons, chive (add chicken 6/salmon* 10/steak* 14)

*Consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness

RUTHIE'S MEAT + TWO/THREE

Select a Meat and Then a Choice of Two/Three Sides (Included). In order to provide our guests with the highest quality barbecue, we make limited quantities daily.

Smoked Pulled Pork Shoulder 19/22
house pickles, milk bread

Fried Chicken Tenders (Three) 16/19
with RAD Ranch

Smoked Brisket 22/25
house pickles, milk bread

Wood Grilled Salmon* 23/26
lemon pepper butter

Smoked Half Rack Sticky Spare Ribs 26/29
house pickles, milk bread

Pan Seared Sea Scallops* 27/30
roasted root vegetable

Wood Fired Citrus Marinated ½ Chicken 20/23
white barbeque sauce

Wood Grilled Branzino 26/29
"angry" sauce, fresno chili, benne seed

Wood Grilled Roseda Farms Tri-tip Steak* 26/29
charred scallion chimichurri, bearnaise

Smoked Shenandoah Lamb Shoulder* 28/30
tzatziki, pickled red onion

Allen Brothers New York Strip* 45/48
au poivre, brandy peppercorn sauce

Crispy Smoked Cauliflower 18/21
bulgar wheat salad, marinated cucumber, tzatziki

SIDES TWO/THREE

Buttermilk Biscuits 4/7

Hand Punched Fries 4/6

Braised Greens, Smoked Tomato 4/7

Ruthie's Mac and Cheese 4/8

Creamy Dill Potato Salad 4/7

Pulled Pork Pinto Beans 3/6

Classic Chopped Coleslaw 3/6

Charred Kimchi Dirty Rice 3/6

Crispy Brussels, Fish Sauce Vinaigrette 4/7

Crushed Red Bliss Potatoes 4/8

Marsh Hill Mill Grits 4/8

Arugula, Shaved Fennel Salad 4/8

RAD FAMILY STYLE

Meat By the Half Pound

Brisket 17 • Ribs 21 (half) / 38 (full) • Pulled Pork 13

Wood Grilled Chicken 16 (half) /28 (whole)

SANDWICHES

Simple Sandwiches with Meat and Slaw
Pork 9 / Brisket 11

RAD Burger or RAD Double Burger 9/13
special sauce, house pickles, iceberg, red onion, tomato, american cheese*
(add egg 2 / add bacon 2)

Fried Chicken Sandwich 13
jalapeno, house pickle, slaw, avocado ranch, potato roll

Big Bad Brisket Sammy 14
sausage, crispy onions, american cheese

Crispy Cod Sandwich 15
panko, cabbage, tomato, lemon caper remoulade

Black Bean Quinoa Burger 11
vegan mayo, tomato, iceberg, red onion, house pickles
add hand punched fries to any sandwich for \$2

DESSERTS

Warm Campfire Cookies 8
cookies + cream ice cream

Butterscotch Pudding 8
chantilly cream, heath bar crumble

Maple Apple Cobbler 12
vanilla ice cream

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COCKTAILS

Original Cocktails

- Tee Time** bluecoat gin, black tea, lemon **12**
- It's Berry Nice!** Bulleit bourbon, jam, honey, salt **14**
- A Loss of Words** mezcal, cucumber, pineapple, fresno, honey **14**
- Thyme & Thyme Again** gin, Creme de Violette, lemon thyme syrup **15**
- Lady in Red** vodka, Lillet Rouge, lemon, honey, orange bitters **14**
- Fever Dream** reposado tequila, hibiscus-chipotle, lemon, chili bitters **15**
- A Winter's Daze** spiced rum, green chartreuse, cranberry, lemon, cherry **17**

- Variations of Classics**
- Palmetto(manhattan)** Thrasher's Spiced, Carpana Antiqua, Angostura, lemon **16**
- Fall out of Fashion** Bulleit bourbon, averna, cinnamon, orange **14**
- Old, new, and buzzing (boulevardier)** rye, cardamaro, lillet blanc **13**
- Ardbeg Daquiri (daquiri)** Ardbeg An Oa, lime, simple **15**
- Fernet Me Not (hanky panky)** rum, sweet vermouth, fernet branca, lemon, cinnamon-hibiscus **15**

- Hot Cocktails**
- Hot Mulled Cider** ginger, orange, bay leaves with dark rum **14**
- Ruthie's Hot Chocolate** valrhona, milk, Fernet Menta **14**
- Hot Todd-y** rye whiskey, honey, rosemary, lemon **12**

WINE

Sparkling

- Cava Torre Oria, Brut** **10/36**
- Cava Rose** Los Monteros, Brut Rose **12/46**
- Brachetto** Ca' Bibbo, Acqui D.O.C.G, Brut Rose **11/42**
- Rose**
- Provence Blend** Dom. Gavoty, Grand Classique, Cotes de Provence 2024 **13/50**
- White**
- Sauvignon Blanc** Torrent Bay, New Zealand 2024 **10/38**
- Riesling** Saarstein, Mosel 2022 **14/54**
- Chenin Blanc** Clement & Florian Berthier, Samur 2023 **14/54**
- Bordeaux Blend** Ch. Puy-Servain, Montravel 2023 **14/54**
- White Burgundy** Bouchard Pere & Fils, Bourgogne 2021 **15/58**
- Red**
- Pinot Noir** Liocco, Mendocino 2023 **17/66**
- Rhone Blend** Dom. Paul Autard, Côtes du Rhône 2022 **12/46**
- Dolcetto D'Alba**, Catina del Pino, Dolcetto D'Alba 2023 **14/54**
- Montepulciano** Ciavolich, Montepulciano D'Abruzzo 2023 **14/54**
- Bordeaux Blend** Ch. de Grandchamp, Montagne St. Emilion 2020 **14/50**
- Cabernet** Hedges Family, CMS, Columbia Valley 2021 **15/58**
- Tempranillo** Ondarre, Reserva, Rioja 2019 **14/54**

- House Mocktails**
- Garden Sipper** cucumber, honey, mint, lemon, soda **7**
- Tea Refresher** iced tea, ginger, mint **7**
- Whoa Black Berry** Blackberry-Lime Shrub, Pineapple, Lime Soda **7**
- Kombucha** Wild Mango Peach **7**
- Cocomo Dreams** Coco Lopez, mint, pineapple, orange, lemon **8**

BREWS

Draft (sorted by ABV)

- Wit Port City, Optimal Wit, Alexandria VA, 4.9% ABV** **7**
- Gose Traditions, Blood Orange Gose, Newport News VA, 4.3% ABV** **8**
- Pilsner Eggenberg Pils, Austria, 5.1% ABV** **7**
- Pilsner Solace, Crazy Pils, Dulles VA 5.2% ABV** **7**
- Blonde Brouwerij De Halve Maan, Brugse Zot, Belgium, 6% ABV** **10**
- NIPA Solace, Partly Cloudy, Dulles, VA 7.4% ABV** **8**
- WCIPA Right Proper, Big Tomorrow, DC 7.2% ABV** **8**
- Tripel Brouwerij De Halve Maan, Straffe Hendrix, Tripel, Belgium, 9% ABV** **10**
- Strong Ale Brasserie Dubuisson, Scaldis Peche, Belgium, 8.4% ABV** **10 (25ml)**

- Others**
- Cider**, Potter's Craft Cider, Farmhouse Dry, Charlottesville, 4.5% ABV **6**
- Sparkling Cocktail** Coastal Cocktails, Blackberry Bramble, 7.5% ABV **8**
- Half Bottle Selections**
- Champagne** Devaux, Grande Reserve, Cote des Bar **50**
- Chardonnay** Jean-Marc Brocard, Vau de Vey, Premier Cru, Chablis **46**
- Cabernet Sauvignon** Mount Vedeer, Napa Valley 2019 **58**

- Sparklings**
- Champagne** R.H. Coutier, Grand Cru, Ambonnay **85**
- Champagne** Nominé-Renard, Blanc de Blancs, Villevenard **82**
- Sparkling Nebbiolo** Ettore Germano, Rosanna, Serralunga **70**
- Sparkling Pinot Noir** Roederer Estate, Anderson Valley **75**
- Rose**
- Gamay** Folk Machine, Arroyo Seco, Santa Rosa 2024 **52**
- Bandol Blend** Ch. Pradeaux, Bandol 2022 **62**

- White**
- Grüner Veltliner** Höllerer, Alte Reben, Kamptal 2021 **62**
- Vermentino** Antinori, Guado al Tasso, Bolgerhi 2022 **64**
- Garganega** Roccolo Grassi, Broia, Soave 2020 **52**
- Chablis** Domaine Vincent Dampt, Chablis 2023 **88**
- Burgundy** Clos De La Perriere, Monopole, Clos du Moulin Aux Moines 2023 **87**
- Chardonnay** Lioco, Esterro, Russian River Valley 2022 **85**
- Chardonnay** Oro Bello, California 2021 **65**
- White Rhone** M. Chapoutier, Les Meysonniers, Croze-Hermitage 2020 **85**

- Bottles and Cans**
- Non Alcoholic**, Clausthaler, Dry Hopped. Hessen Germany, 0% ABV **5**
- Radler**, Eggenberg, Grapefruit, Austria, 16oz Can, 2.0% ABV **8**
- Geuze**, Oude Beersel, Oude Geuze Vielle, Belgium, 6% ABV **14**
- Flanders Red**, Brouwerj Verhaeghe, Duchesse Chocolate Cherry, Belgium, 6.8% ABV **12**
- Pilsner**, North Coast, Scrimshaw, Fort Bragg CA, 12oz Bottle 4.7% ABV **7**
- Witbier**, St. Bernadus, Tokyo, 11.2oz Can, 6% ABV **5**
- Hefeweizen**, Tucher Helles 11.2oz Can, 5.4%ABV **6**
- Hefeweizen**, Hofbräu Hefe-weizen 11.2oz Bottle, 5.1%ABV **6**
- European Pale Ale**, Estrella, Daura, Damm, 12.0oz Bottle, 5.4% ABV **6 GF**
- Blonde Triple** Brasserie Dubuisson, Scaldis, Belgium, 10.5% ABV **11**
- Amber Lager**, Great Lakes, Eliot Ness, Cleveland OH, 12oz Bottle, 6.1% ABV **7**
- Session IPA** Solace, Sun's Out, Hop's Out, 16oz Can, 4.7% ABV **8**
- DIPA** Honor Brewing, Sonic Boom, 16oz Can, 8.0% ABV **9**
- WCIPA** Great Lakes, Midwest IPA, Cleveland OH, 12oz Can 6.7% ABV **6**
- Amber** Brasserie Dubuisson,Scaldis, Caractere, Belgium, 12% ABV **12**
- Specialty Beers** (25oz bottles)
- Belgium Strong** Brasserie Dubuisson, Scaldis Prestige de Charmes, Belgium, 10.4% ABV **40**

- Red**
- Gamay** Dom. Mee Godard, Morgon Corcelette 2021 **70**
- Burgundy** H. Prudhon, Les Chambres, Chassagne-Montrachet 2021 **78**
- Pinot Noir** Illahe, Willamette Valley 2023 **68**
- Rhone Blend** Domaine du Gour de Chaule, Gigondas 2021 **72**
- Syrah** Dom. Lionnet, Terree Brulée, La Grande Terre, Cornas 2019 **120**
- Syrah DuMol**, Eddie's Patch, Russian River Valley CA 2022 **75**
- Châteauneuf du Pape** Dom. Jean Royer, Cuvee Tradition, CDP 2022 **90**
- Nerello Mascalese** Passopisciaro, Passorosso, Mt. Etna 2021 **75**
- Chianti** Marchese Antinori, Tenuta Tignanello, Riserva, Tuscany 2021 **72**
- Barbaresco** Cantina del Pino, Albesani, Barbaresco 2018 **135**
- Barolo** Ettore Germano, Barolo 2018 **92**
- Bordeaux Blend** Ch. Cantermerle, Haut-Medoc 2015 **110**
- Bordeaux Blend** Ch. Saint-Paul, Haut-Medoc 2021 **80**
- Bordeaux Blend** Pauillac de Ch. Latour, Pauillac 2017 **150**
- Bordeaux Blend** Lassegue, St. Emilion 2019 **120**
- Cabernet Sauvignon** Routestock, Napa Valley 2022 **78**
- Cabernet Sauvignon** Clos du Val, Napa Valley 2022 **85**
- Cabernet Sauvignon** Jayson by Pahlmeyer, Napa Valley 2021 **120**
- Tempranillo** Goyo Garcia Viadero, Joven, Ribera del Duero 2021 **70**