

Ruthie's All Day

SOUTHERN MEAT & THREE
ARLINGTON, VA and FAIRFAX, VA

TO SHARE

Skillet Cornbread 6
benne honey butter

Harry's Hot Hushpuppies 7
shrimp and roasted jalapeno

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

Yellowfin Tuna Tartare 16
avocado, radish, lime, citrus-soy ponzu*

Brunswick Stew 8
chicken, sausage, pork, corn, beans

Deviled Eggs 6
garlic croutons, paprika, chives

LUNCH MENU

SANDWICHES

Simple Sandwiches with Meat
Slaw, Pickles
Pork 9 / Brisket 11

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

Fried Chicken Sandwich 13
fresno pepper, spicy mayo, pickled daikon and carrot radish slaw, potato roll

Virginia Pit Beef Sandwich 16
aged white cheddar, smoked onion jam, spiced tiger sauce, potato roll

Black Bean Quinoa Burger 11
vegan mayo, heirloom tomato, iceberg, red onion, dill pickles

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

add hand punched fries to any sandwich for \$2

SALAD 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, lemon, watercress, arugula, crushed cucumbers, cherry tomatoes, hummus, butternut squash (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)

RUTHIE'S MEAT + TWO/THREE

Select a Meat and Then a Choice of Two/Three Sides (Included).

Smoked Pulled Pork Shoulder 18/21
house pickles, milk bread

Smoked Brisket 23/26
house pickles, milk bread

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

Grilled Salmon* 24/27
lemon pepper butter

Grilled Flat Iron Steak* 26/29
charred scallion chimichurri

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

Grilled Maitake Mushrooms and Asparagus 19/22
Vidalia onion, ramp almond pesto

SIDES TWO/THREE

Buttermilk Biscuits 4/7

Braised Greens, Smoked Tomato 4/7

Creamy Dill Potato Salad 4/7

Classic Chopped Coleslaw 3/6

Marsh Hen Grits 4/8

Arugula, Shaved Fennel Salad 4/8

Hand Punched Fries 4/6

Ruthie's Mac and Cheese 4/8

Pulled Pork Pinto Beans 3/6

Crispy Brussels, Fish Sauce 4/7

DESSERTS

Warm Campfire Cookies 8
cookies + cream ice cream

Butterscotch Pudding 8
chantilly cream, heath bar crumble

Maple Apple Cobbler 12
vanilla ice cream

RAD FAMILY

Meat By the Half Pound
Brisket 17 • Pulled Pork 13

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

COCKTAILS

Original Cocktails

- Tee Time** bluecoat gin, black tea, lemon 13
It's Berry Nice! Elijah Craig Small Batch, jam, honey, salt 14
A Loss of Words mezcal, cucumber, pineapple, fresno, honey 14
Up & Cumber Tito's, cucumber, basil, lime 14
Ruthie's All-Day Lemonade II vodka, lemon, strawberry, galliano 13
Coco-Locomotion Bluecoat gin, Coco Lopez, mint, pineapple, lime 15
Pin on the Tail Thrasher's rum, pineapple shrub, lemon, walnut bitters 14
Black Velvet blanco tequilla, blackberry shrub, vanilla, lime, egg white 16

Variations of Classics

- Old, new, and buzzing (boulevardier)** rye, cardamaro, lillet blanc 13
Ardbeg Daquiri (daquiri) Ardbeg An Oa, lime, simple 15
Ain't No Pal-O-Mine (paloma) tequila blanco, grapefruit, hibiscus-chipotle, Solerno, chili bitters 15

House Spritz's

- French 75** gin, lemon, simple, sparkling 13
Garden Party elderflower, mint, lime, sparkling 12
Thyme & Thyme Again gin, Creme de Violette, lemon thyme syrup 15
Aperol Spritz Aperol, sparkling, soda 13

House Mocktails

- Garden Sipper** cucumber, honey, mint, lemon, soda 8
Tea Refresher iced tea, ginger, mint 8
Whoa Black Berry blackberry-lime shrub, pineapple, lime soda 8
Golden Hour pineapple shrub, lemonade, soda

BREWS

Draft

- Hefeweizen** Tucher, Helles Hefeweizen, Germany, 5.2% ABV 8
Pilsner Eggenberg Pils, Austria, 5.1% ABV 7
Pilsner Solace, Crazy Pils, Dulles VA 5.2% ABV 7
Pale Right Proper, Raised by Wolves, DC 5.0% ABV 8
WCIPA Denizens Brewing Co, Southside IPA 7.4% ABV 8
NIPA Solace, Partly Cloudy, Dulles, VA 7.4% ABV 8
Blonde Brouwerij De Halve Maan, Brugse Zot, Belgium, 6% ABV 10
Tripel Brouwerij De Halve Maan, Straffe Hendrix, Tripel, Belgium, 9% ABV 10

Others

- Cider** Potter's Craft Cider, Farmhouse Dry, Charlottesville, 4.5% ABV 7
Sparkling Cocktail Coastal Cocktails, Blackberry Bramble, 7.5% ABV 8

Bottles and Cans

- Non Alcoholic** Clausthaler, Dry Hopped. Hessen Germany, 0% ABV 6
Light Lager Miller Lite, 12oz Can, 4.2% ABV 6
Lager Pacifico, Mexico, 12oz Bottle, 4.5% ABV 6
Pilsner Denizens, Born Bohemian Pilsner, MD, 12oz Bottle 4.7% ABV 7
Amber Lager Great Lakes, Eliot Ness, Cleveland OH, 12oz Bottle, 6.1% ABV 7
IPA Lagunitas IPA, CA 12oz Bottle 6.2% ABV 7
WCIPA Great Lakes, Midwest IPA, Cleveland OH, 12oz Can 6.7% ABV 7
DIPA Honor Brewing, Sonic Boom, 16oz Can, 8.0% ABV 9
Radler Eggenberg, Grapefruit, Austria, 16oz Can, 2.0% ABV 8
Geuze Oude Beersel, Oude Geuze Vielle, Belgium, 6% ABV 14
Hefeweizen Hofbräu Hefe-weizen 11.2oz Bottle, 5.1% ABV 7
Blonde Triple Brasserie Dubuisson, Scaldis, Belgium, 10.5% ABV 11
Amber Brasserie Dubuisson, Scaldis, Caractere, Belgium, 12% ABV 12

WINE

Half Bottle Selections

Champagne Devaux, Grande Reserve, Cote des Bar 50

Sparklings

- Rose Champagne** R.H. Coutier, Grand Gru, Ambonnay 105
Champagne Olivier Marteaux, Brut Reserve, NV 100
Sparkling Nebbiolo Ettore Germano, Rosanna, Serralunga 70

White

- Albariño** Zarate, Rias Baixas 2024 62
Grüner Veltliner Höllerer, Alte Reben, Kamptal 2021 58
Sancerre Dom. des Vieux Pruniers, Sancerre 2024 75
Vermentino Antinori, Bolgheri 2024 52
Chablis Domaine Vincent Dampt, Chablis 2023 88
Burgundy Clos De La Perriere, Monopole, Clos du Moulin Aux Moines 2023 87
White Rioja Alegre Valgañón, Rioja 2021 60
White Rhone Vincent Paris, Granit Blanc, 2023 58

Red

- Pinot Noir** Illahe, Willamette Valley 2023 68
Rhone Blend Domaine du Gour de Chaule, Gigondas 2021 72
Syrah Dom. Vincent Paris, Granit 30, Cornas 2023 105
Châteauneuf du Pape Dom. Bois de Boursan, CDP 2022 115
Nerello Mascalese Passopisciario, Passorosso, Mt. Etna 2021 75
Barolo Ettore Germano, Barolo 2018 92
Bordeaux Blend Closerie du Pelan, Francs-Côtes-de-Bordeaux 2009 120
Bordeaux Blend Le Cloître du Prieuré-Lichine 2021 105
Bordeaux Blend La Fleur GardeRose, Grand Cru, St. Emilion 2018 82
Bordeaux Blend Lassegue, St. Emilion 2019 120
Cabernet Sauvignon Routestock, Napa Valley 2022 78
Cabernet Sauvignon Clos du Val, Napa Valley 2022 85
Tempranillo Muga, Reserva, Rioja 2022 82

Sparkling by the Glass

Cava Torre Oria, Brut 10/38

Sparkling Pinot Noir Planet Oregon, Willamette Valley 2023 16/62

Rose by the Glass

Provence Blend Dom. Gavoty, Grand Classique, Cotes de Provence 2024 13/50
Txakoli Natural Wine Co, Balea, 2025 14/54

White by the Glass

- Albariño** Gran Vinum, Mar de Vinas, Rias Baixas 2024 13/50
Sauvignon Blanc Torrent Bay, New Zealand 2024 10/38
Riesling Saarstein, Mosel 2022 14/54
Chenin Blanc Clement & Florian Berthier, Samur 2023 14/54
White Burgundy Bouchard Pere & Fils, Bourgogne 2021 15/58

Red by the Glass

- Pinot Noir** Liocco, Mendocino 2023 17/66
Rhone Blend Rhone Grange de Payan, Côtes du Rhône 20 11/42
Montepulciano Ciavolich, Montepulciano D'Abruzzo 2023 14/54
Cab Franc Domaine de la Bergerie, La Cerisaie, Anjou 2020 14/54
Cabernet Hedges Family, CMS, Columbia Valley 2021 15/58
Tempranillo Bod. Bagordi, Baron de Pardo, Crianza, Rioja 2022 14/54
Cabernet Hedges Family, CMS, Columbia Valley 2021 15/58