

RUTHIE'S

ALL-DAY

BREAKFAST · LUNCH · DINNER · COFFEE · BAR
EVERYTHING BUT THE DUKES IS MADE FROM SCRATCH

TO SHARE

Skillet Cornbread 6
benne honey butter

Brunswick Stew 8
chicken, sausage, pork, 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 & 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, 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). In order to provide our guests with the highest quality barbecue, we make limited quantities daily.

Smoked Pulled Pork Shoulder 20/23
house pickles, milk bread

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

Smoked Brisket 23/26
house pickles, milk bread

Wood Grilled Salmon* 24/27
lemon pepper butter

Smoked Half Rack Sticky Spare Ribs 27/30
house pickles, milk bread

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

Wood Fired Citrus Marinated ½ Chicken 21/24
white barbeque sauce

Smoked Shenandoah Lamb Shoulder* 30/33
tzatziki, pickled red onion

Wood Grilled Roseda Farms Tri-tip Steak* 27/30
charred scallion chimichurri

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

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

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 Andouille Dirty Rice 3/6

Crispy Brussels, Fish Sauce Vinaigrette 4/7

Arugula, Shaved Fennel Salad 4/8

Marsh Hill Mill Grits 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)

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

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
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, 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 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
- Ardbeq 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 7

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 Damp, 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

WE PROUDLY SERVE COUNTER CULTURE COFFEE & TEA PIGS TEA

Drip Coffee 3/4	Cappuccino 4.25	Hot Chocolate 5	Earl Grey Tea	Peppermint Tea	Add: Vanilla/Caramel/
Espresso 3	Flat White 4	Chai Latte 4	English Breakfast Tea	Chamomile Tea	Mocha 0.75
Macchiato 4	Latte 4.5/5.5		Mao Feng Green Tea	Lemon & Ginger Tea	Sub: Almond/Soy 0.75

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** Passopisciaro, Passorosso, Mt. Etna 2021 75
- Barolo** Ettore Germano, Barolo 2018 92
- Bordeaux Blend** Closserie 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