



LUNCH MENU

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, corn, beans

Deviled Eggs 6
garlic croutons, paprika, chives

SANDWICHES

Simple Sandwiches with Meat and 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
jalapeno, pickle, slaw, avocado ranch, potato roll

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

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 (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 17/20
house pickles, milk bread

Smoked Brisket 22/25
house pickles, milk bread

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

Grilled Salmon* 23/26
lemon pepper butter

Grilled Flat Iron Steak* 26/29
charred scallion chimichurri

Pan Seared Sea Scallops* 27/30
roasted root vegetable

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

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 STYLE

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 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 vermouthe, 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

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

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

Sparklings

Champagne Henriot, Brut Souverain NV 88
Champagne Nomine-Renard, Blanc 85
Nebbiolo Ettore Germano, Rosanna, Serralunga 60

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 Pêche, Belgium, 8.4% ABV 10 (25ml)

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
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, 12oz Can, 4.7% ABV 7
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 ABV 40

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

Rose

Gamay Folk Machine, Arroyo Seco, Santa Rosa 2024 52
Bandol Blend Ch. Pradeaux, Bandol 2022 62

White

Grüner Veltliner Höllner, Alte Reben, Kamptal 2021 62
Vermentino Antinori, Guado al Tasso, Bolgerhi 2022 64
Garganega Rocolo Grassi, Broia, Soave 2020 52
Chablis Domaine Vincent Damp, 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

Red

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
Barbaresco Cantina del Pino, Albesani, Barbaresco 2018 135
Barolo Ettore Germano, Barolo 2018 92
Bordeaux Blend Ch. Cantermerle, Haut-Medoc 2015 110