

OPEN ROAD

BRUNCH COCKTAILS

BLOODY MARY 8

Three Olives vodka, housemade bloody mary mix

MIMOSA 5 | 22

cava, fresh O.J.

BLOOD ORANGE BELLINI 6

cava, blood orange, peach schnapps

WHITE PEACH BELLINI 6

cava, white peach, peach schnapps

HANDCRAFTED COCKTAILS

MAKERS & CIDER 12

Makers Mark bourbon, Bold Rock cider, cinnamon, maple syrup, lemon, Angostura bitters

BASIL & BLUE 11.5

Beefeaters gin, blueberries, ginger, lemon, basil

BOURBON SMASH 11.5

Old Forester bourbon, Bittermens Boston Bittahs, lemon, mint

RUBY MULE 11

locally distilled Belle Isle Grapefruit, Q Mixers ginger beer, lime, grapefruit, turbinado

MAPLE OLD FASHIONED* 14

Knob Creek Rye whiskey, Fee Brothers aromatic bitters, maple syrup

*PROUDLY AGED IN WHITE OAK BARRELS AT OPEN ROAD FOR 3 WEEKS

OPEN ROAD SANGRIA 11

daily selection white or red wine, tequila or brandy, white or red wine syrup, lemon, orange segments

LIFE IS BUENO 12

Camarena Reposado tequila, housemade blood orange shrub, agave, lime, Angostura orange bitters

VODKA MOJITO 11.5

strawberry infused Three Olives vodka, mint, lime

DRAFTS

CRISP

MILLER LITE Milwaukee, WI 4.2%	6.25 7.5
EGGENBERG PILS Austria 5.1%	6.75 8
PACIFICO CLARA Mexico 4.5%	6.5 7.75

HOPS

ATLAS TROPIC THUNDER Washington, DC 6.1% <i>EXCLUSIVE BREW</i>	7.5 9.5
ARDENT IPA X Richmond, VA 7.1%	8 10
VASEN NORSE DIPA Richmond, VA 8%	8 10
BELLS TWO HEARTED ALE Kalamazoo, MI 7%	7.75 9.75
ASLIN BEER CO. ROTATING IPA Herndon, VA	7.50 9.5

MALT & ROAST

GREAT LAKES ELIOT NESS AMBER LAGER Cleveland, OH 6.2%	6.75 8.25
GUINNESS Ireland 4.2%	7.75 9.25
PARKWAY RAVENS ROOST PORTER Salem, VA 7.1%	7.5 9

FRUIT & SPICE

BOLD ROCK IPA CIDER Nellysford, VA 4.7%	7.25 8.75
SOLACE 2 LEGIT 2 WIT Dulles, VA 5.7%	7.5 9

SEASONAL ROTATORS

ASK US ABOUT OUR MONTHLY ROTATING TAPS!

ASK YOUR SERVER
ABOUT GROWLER FILLS

BOTTLES

CRISP

★ BUD LIGHT St. Louis, MO 4.2%	5.75
★ COORS LIGHT Golden, CO 4.2%	5.75
● CORONA Mexico 4.6%	5.75
HEINEKEN 0.0 Netherlands 0%	5.5
★ MICHELOB ULTRA St. Louis, MO 4.2%	5.75
★ MILLER LITE Milwaukee, WI 4.2%	5.75
● MODELO ESPECIAL Mexico, 4.4 %	6

HOPS

DC BRAU THE CORRUPTION IPA (CAN) Washington, DC 6.5%	7
STONE DELICIOUS IPA (CAN) Richmond, VA 7.7%	7
DOGFISH HEAD 90 MIN IPA Milton, DE 9%	9
FOUNDERS ALL-DAY IPA (CAN) Grand Rapids, MI 4.7%	6.75

FRUIT & SPICE

PORT CITY OPTIMAL WIT (CAN) Alexandria, VA 5.0%	7
AVERY EL GOSE (CAN) Boulder, CO 4.5%	7
WOLFFER ESTATE CIDER Sagaponack, NY 6.0%	8.5
EGGENBERG RADLER Austria 2.5%	6
ORIGINAL SIN CIDER (CAN) New York, NY 6.0%	6
VICTORY GOLDEN MONKEY TRIPEL Downingtown, PA 9.5%	8

HARD SELTZER

■ TRULY WILD BERRY Boston, MA 5%	6
■ WHITE CLAW MANGO Chicago, IL 5%	6
■ WHITE CLAW NATURAL LIME Chicago, IL 5%	6
■ HIGH NOON GRAPEFRUIT California, 4.5%	6.5

★ BUCKET SPECIALS ★

- ★ DOMESTICS | \$20 (5) ■ HARD SELTZERS | \$24 (6)
- FIND YOUR BEACH | \$20 (5)

SMALL PLATES

CHILI BOWL 7

diced onions, white cheddar, sour cream

FLASH FRIED CALAMARI 14

cherry peppers, caper aioli, marinara

BRUSSELS & BLUE 11

flash fried, bacon, balsamic glaze, smoked blue cheese

NACHOS 10 | 16

choice of bbq chicken or chili, creamy nacho cheese, jalapeños, pico de gallo, sour cream

COBB LETTUCE WRAPS 13

wood grilled chicken salad, blue cheese, artisan romaine, candied bacon, avocado, tomato, hard boiled egg, buttermilk dressing

FOUR CHEESE MAC 10

cavatappi pasta, 4 cheese sauce, parmesan crisp

ROADHOUSE WING CO.

CLASSIC WINGS

8|\$14 • 16|\$25 • 24|\$37

tossed in your favorite sauce and served with celery and smoked blue cheese dressing

CHICKEN TENDERS

3|\$10 • 6|\$18 • 9|\$26

served with your favorite sauce on the side

★ CHICKEN BITES ★

½ LB|\$12 • 1 LB|\$22

served with your favorite sauce on the side

RUBS & SAUCES

Mild, Hot, Buffalo Garlic, Teriyaki, Korean, Spicy Apricot, BBQ, Hickory Honey Mustard, Jamaican Jerk, Old Bay Rub

SIDES

BACON 5

EGGS 5

FRUIT 5

HOMEFRIES 5

★ ON THE RUN? ★

ORDER ONLINE

FOR CURBSIDE PICKUP & DELIVERY
OPENROADGRILL.COM

BRUNCH ENTRÉES

AVOCADO TOAST* 15

grand rustico, poached eggs, black bean salsa, feta cheese, cilantro, chili oil

HUEVOS RANCHEROS* 14

black bean purée, crispy tortillas, Mexican chorizo, avocado, hash, cilantro, and lime crema, sunny side up egg

BREAKFAST SANDWICH 12

toasted brioche, applewood bacon, 2 eggs any style, white cheddar, home fries

BREAKFAST TACO 13

corn tortillas, scrambled eggs, Mexican chorizo, white cheddar, shredded lettuce, ranchero sauce, guacamole, salsa verde, home fries

ALL AMERICAN BREAKFAST* 14

two eggs your way, applewood smoked bacon, brioche toast, cup of fruit, choice of home fries or cheddar grits

CHALLAH FRENCH TOAST 13

macerated berries, citrus cream, crispy corn flakes

GREENS

CAESAR 9

romaine, garlic croutons, parmesan, Caesar dressing | blackened chicken + 7

CHOPPED 9

romaine, black beans, grilled corn, red onion, pico, white cheddar, chipotle ranch

GRILLED SALMON* 21

mixed greens, grilled corn, tomatoes, goat cheese, garlic croutons, sherry vinaigrette

ROADHOUSE CHICKEN 18

romaine, grilled chicken, grilled corn, jicama, red onion, pico, black beans, avocado, white cheddar, tortilla strips, chipotle ranch

BLACKENED CHICKEN CAESAR 16

romaine, brioche garlic croutons, parmesan, Caesar dressing

CRISPY CHICKEN COBB 18

mixed greens, crispy chicken bites, Nueske's bacon, hard boiled egg, blue cheese, marinated tomato, avocado, cucumbers, carrots, grilled corn, sherry vinaigrette + blue cheese dressing

OR CUT NY STRIP* 23

7oz steak, mixed greens, grilled corn, avocado, tomatoes, grilled onions, blue cheese, balsamic vinaigrette

SANDWICHES

★ GUEST FAVORITE ★

OPEN ROAD BURGER* 15

Wisconsin cheddar, tomato, romaine, onion ring, scallion aioli, brioche bun, french fries

FRENCH ONION BURGER* 16

gruyere cheese, caramelized onions, crispy onions, steak sauce aioli, french fries

BACON BLUE BURGER* 16

blue cheese, applewood bacon, romaine, chipotle aioli, caramelized onions, brioche bun, french fries

FRENCH DIP 19

slow roasted ribeye, au jus, horseradish cream, toasted roll, french fries

VEGGIE BURGER 14

housemade patty, sunflower seeds, hummus, cucumber, red onion, pickled beets, sliced avocado, brioche bun, sweet potato fries
make it vegan | ask for a lettuce wrap

GRILLED CHICKEN SANDWICH 15

goat cheese, roasted red peppers, dressed arugula, Italian rustico, french fries

LOADED GRILLED CHEESE 14

avocado, applewood bacon, tomato, Wisconsin cheddar, scallion aioli, french fries

FRIED CHICKEN SANDWICH 14

shredded lettuce, dill pickles, dill pickle aioli, brioche bun, french fries

DESSERTS

PEANUT BUTTER PIE 9

oreo crust, whipped cream, chopped peanuts

BRIOCHE BREAD PUDDING 9

bourbon caramel sauce, vanilla ice cream

HOT FUDGE ICE CREAM CAKE 9

homemade chocolate cake, vanilla bean ice cream, hot fudge, chocolate pearls

GREAT FALLS ICE CREAM 7

chocolate, vanilla, strawberry or seasonal flavor



VEGETARIAN



GLUTEN SENSITIVE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

GENERAL MANAGER MICHAEL BOLEA | EXECUTIVE CHEF DANE SEWLALL

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS