

GLUTEN SENSITIVE DISHES

APPETIZERS

GUACAMOLE	8.5	PEI MUSSELS	11
avocado, grilled corn, cilantro, jalapeños, lime, pico de gallo, tortilla chips		white wine cream sauce, marinated tomatoes, cilantro, Andouille sausage	
GRILLED CHICKEN WINGS	10	COBB LETTUCE WRAPS	11.5
choice of spicy apricot, bbq, old bay, or hickory honey mustard - served with celery and smoked blue cheese		wood grilled chicken salad, blue cheese, bibb lettuce, candied bacon, avocado, tomato, hard cooked egg, buttermilk dressing	
SAUTÉED BRUSSELS & BLUE	9		
bacon, balsamic glaze, smoked blue cheese			

GREENS

CAESAR	8	BLACKENED CHICKEN CAESAR	15
romaine, tomatoes, parmesan cheese, Caesar dressing		romaine, hickory grilled blackened chicken, tomatoes, Caesar dressing	
MARKET SALAD	7.5	FLAT IRON STEAK SALAD*	18
mixed greens, grilled corn, avocado, tomatoes, housemade pickles, blue cheese crumbles, sherry vinaigrette		mixed greens, grilled corn, avocado, tomatoes, housemade pickles, blue cheese crumbles, balsamic vinaigrette	
SPINACH SALAD	8	GRILLED SHRIMP SALAD	16
baby spinach, applewood bacon, candied walnuts, granny smith apples, red onion, goat cheese, apple vinaigrette		mixed greens, marinated herb shrimp, grilled corn, cherry tomatoes, golden beets, blood orange vinaigrette	
ROADHOUSE SALAD	15	SALMON SALAD*	17
chopped romaine, grilled chicken, black beans, grilled corn, cilantro, avocado, pico de gallo, buttermilk dressing, apple vinaigrette		mixed greens, grilled salmon, grilled corn, tomatoes, housemade pickles, goat cheese, sherry vinaigrette	

SANDWICHES

SERVED ON BIBB LETTUCE

OPEN ROAD BURGER*	13	BIG BOY BURGER*	13
Wisconsin cheddar, tomato, romaine, scallion mayo, hand-cut fries		two pork belly & beef patties, pimento cheese, house made pickles, Open Road sauce, hand-cut fries	
BACON BLUE BURGER*	14	GRILLED CHICKEN SANDWICH	13
blue cheese, applewood bacon, romaine, chipotle aioli, caramelized onions, hand-cut fries		goat cheese, roasted red peppers, dressed arugula, hand-cut fries	

ENTRÉES

FISH TACOS	MKT	BLACKENED SALMON*	19
bibb lettuce, blackened market fish, romaine, pico de gallo, jack cheese, chipotle aioli, rice, guacamole, sour cream		sautéed spinach, grilled corn and red onion relish, balsamic glaze	
STEAK TACOS	16	BBQ PORK RIBS	22
marinated flat iron, radish, cucumber, pico de gallo, tomatillo salsa verde, cilantro rice, corn tortilla		half rack, BBQ sauce, coleslaw, hand-cut fries	
		STEAK FRITES*	21
		hickory-grilled sirloin, chimichurri sauce, garlic & herb hand-cut fries	

BRUNCH

SATURDAY & SUNDAY - 11 AM TO 3 PM

AVO & EGGS*	11.5	HUEVOS RANCHEROS*	12
avocado, poached eggs, black bean salsa, cilantro, chili oil		black bean purée, crispy tortillas, Mexican chorizo, two eggs sunny-side up, spicy ranchero sauce, avocado	

BACON	5	HOME FRIES	3.5
EGGS	3.5	SWEET POTATO FRIES	5
FRUIT	4	HAND-CUT FRIES	5.5

GENERAL MANAGER REES FREIBERG | EXECUTIVE CHEF CRISTOBAL GUEVARA

* 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

VEGGIE FRIENDLY DISHES

APPETIZERS

GUACAMOLE

avocado, grilled corn, cilantro, jalapeños, lime, pico de gallo, tortilla chips

8.5

NACHOS

creamy nacho cheese, jalapeños, pico de gallo, sour cream, guacamole

SMALL 8 | LARGE 15

BRUSSELS & BLUE

flash fried brussels, smoked blue cheese

9

CAROLINA CAVIAR

(AKA PIMENTO CHEESE)

12

HEIRLOOM TOMATO BRUSCHETTA

marinated heirloom cherry tomatoes, fresh mozzarella, garlic grand rustico, basil pesto, balsamic reduction

10

baked pretzel, Tillamook cheddar and ricotta spread with jalapeño and smoked paprika

GREENS

MARKET SALAD

mixed greens, grilled corn, avocado, tomatoes, pickled cucumbers, blue cheese crumbles, sherry vinaigrette

7.5

ROADHOUSE SALAD

chopped romaine, black beans, grilled corn, cilantro, avocado, tortilla strips, dried cranberries, pico de gallo, buttermilk dressing, apple vinaigrette

9

SPINACH SALAD

baby spinach, candied walnuts, granny smith apples, red onion, goat cheese, apple vinaigrette

8

PIZZA

TRADITIONAL CHEESE

crushed tomato sauce, mozzarella, provolone, oregano

12/17

VEG LOVER

kalamata olives, artichokes, red bell peppers, roasted cremini mushrooms, garlic spinach, red onion

14/19

CLASSIC MARGHERITA

crushed tomato sauce, fresh mozzarella, slices tomatoes, basil

12/17

FOUR CHEESE WHITE PIZZA

mozzarella, provolone, ricotta, goat cheese, garlic spinach

15/21

ENTRÉES

LOADED GRILLED CHEESE

avocado, tomato, Wisconsin cheddar, scallion aioli

10

PENNE PRIMAVERA

zucchini, yellow squash, roasted red peppers, heirloom cherry tomatoes, goat cheese, pine nuts, basil

17

EGGPLANT PARMESAN SANDWICH

breaded eggplant, mozzarella, parmesan, toasted ciabatta, basil pesto, marinara, mixed green salad, sherry vinaigrette

11.5

HAND-CUT FRIES

5.5

ONION RINGS

5

SWEET POTATO FRIES

5

COLESLAW

4

SEASONAL VEGETABLE

5

SOUP OF THE DAY

6.5

BRUNCH

SATURDAY & SUNDAY - 11 AM TO 3 PM

AVOCADO TOAST*

grilled Grand Rustico, poached eggs, black bean salsa, feta cheese, cilantro, chili oil

11.5

WAFFLES

Belgian waffles, fruit

11

BREAKFAST SANDWICH*

egg any style, American cheese, biscuit

11.5

EGGS

3.5

CHALLAH FRENCH TOAST

macerated berries, citrus cream, crispy corn flakes

12

FRUIT

4

HOME FRIES

3.5

GENERAL MANAGER REES FREIBERG | EXECUTIVE CHEF CRISTOBAL GUEVARA

* 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