

OPEN ROAD

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 DIP 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)

WINE

REDS

CABERNET SAUVIGNON J Lohr 'Seven Oaks', California	12.5 49
CABERNET SAUVIGNON MERF, Washington	11.5 45
MALBEC Nieto Senetiner, Argentina	10 39
PINOT NOIR HobNob, France	10.5 41
PINOT NOIR Meiomi, California	12.5 47
RED BLEND RYE AGED Robert Mondavi, California	11 43
TEMPRANILLO Campo Viejo, Spain	10 39
SHIRAZ Angove, Australia	12.5 49

WHITES

CHARDONNAY Athena, California	10 39
CHARDONNAY Eve, Washington	10.5 41
ROSÉ Band of Roses, Washington	10 39
PINOT GRIGIO Bella Sera, Italy	9.5 37
PROSECCO Ruffino, Italy	10.5 41
RIESLING Firestone Vineyard, California	10 39
SAUVIGNON BLANC Nobile, New Zealand	10.5 41
BRUT Domaine Ste. Michelle, Washington	11.5 45
ROSÉ Kim Crawford, New Zealand	11.5 45
ALBARINO Abadia de San Campio, Spain	11 43

★ 50% OFF ALL BOTTLES OF WINE FOR TAKEOUT ★

RS 10/15/21

SMALL PLATES

SOUP OF THE DAY 7
Chef's daily selection

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

FRENCH FRIES 5

SWEET POTATO FRIES 5

GRILLED BROCCOLINI 6

JOIN US DOWNSTAIRS AT

salt

NO SECRET KNOCK REQUIRED

ENTRÉES

JAMBALAYA 23
penne pasta, andouille sausage,
chicken, shrimp, diced tomatoes, scallions,
chipotle cream sauce, Parmigiano Reggiano

STEAK FRITES* 27
7 oz OR cut NY strip, chimichurri,
garlic + herb fries

BLACKENED SALMON* 24
sautéed spinach, grilled corn & red onion relish,
balsamic glaze

SHRIMP + GRITS 27
blackened shrimp, stone ground cheddar grits,
andouille sausage, roasted peppers, corn,
baby spinach

BLACKENED SHRIMP TACOS 20
blackened shrimp, corn tortillas,
cabbage slaw, chipotle aioli,
sweet potato fries

PERUVIAN SPICED HALF CHICKEN 22
grilled free range chicken, french fries,
green herb sauce, mixed green salad

CHICKEN TENDERS ENTRÉE 16
three house brined tenders, coleslaw,
french fries, hickory honey mustard

PUMPKIN RAVIOLI 21
brown butter sauce, parmesan breadcrumbs,
crispy sage

GREENS

CAESAR 9
romaine, brioche garlic croutons, parmesan,
Caesar dressing

CHOPPED 9
romaine, black beans, grilled corn, red onion, pico,
white cheddar, garlic croutons, 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
romaine + mixed greens,
crispy chicken bites,
Nueske's bacon, hard boiled egg, blue cheese,
marinated tomato, avocado,
carrots, cucumbers,
grilled corn, sherry vinaigrette
+ smoked 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

BACON BLUE BURGER* 16
blue cheese, applewood bacon, romaine,
chipotle aioli, caramelized onions,
brioche bun, french fries

FRENCH ONION BURGER* 16
gruyere cheese, caramelized onions,
crispy onions, steak sauce aioli,
french fries

FRENCH DIP 19
slow roasted ribeye, au jus, horseradish cream,
toasted roll, french fries

LOADED GRILLED CHEESE 14
avocado, applewood bacon, tomato,
Wisconsin cheddar, scallion aioli,
french fries

FRIED CHICKEN SANDWICH 14
brioche bun, shredded lettuce, dill pickles,
dill pickle aioli, french fries

GRILLED CHICKEN SANDWICH 15
goat cheese, roasted red peppers, dressed arugula,
Italian rustico, 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

VEGETARIAN | GLUTEN SENSITIVE

ON THE RUN? ORDER ONLINE FOR CURBSIDE PICKUP OR DELIVERY

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