



BEGINNINGS

BEEF TARTARE

hand minced, cured yolk, shallots, capers, dijon, grilled sourdough, cracked pepper 16

🌱 TUNA & AVOCADO POKE

ahi tuna, Haas avocado, birds eye chili, pickled onions, sweet soy, ponzu, crispy wonton, wasabi 16

GF SHORT RIB TACOS

chipotle-braised short ribs, pickled onion, ancho crema, queso fresco, salsa verde, warm white corn tortillas 16

GF OYSTERS

ever changing variety | shucked to order, chipotle lime cocktail, hard pear mignonette, lemon

• half dozen 14 | full dozen 26

CALAMARI & LONG HOTS

new jersey squid, italian long hots, buttermilk seasoned flour, flash crisped, lemon, smoked tomato crema 20

GF JUMBO SHRIMP & CRAB COCKTAIL

U-10 jumbo gulf shrimp, chipotle lime cocktail, horseradish. domestic blue crab claw, chef's crab juice 23

ROCKWELL'S CROSTINI

garlic & pepper seared shaved steak, grilled vidalia onion, warm olive oil, sea salt baguette, Point Reyes bleu cheese, house horseradish 18

SHAREABLES

CHEDDAR BISCUITS

sharp cheddar drop petite
buttermilk biscuits, sea salt,
whipped butter 8



STUDY HALL NACHOS

house corn chips, Colby cheese,
chipotle braised short rib,
heirloom tomatoes, jalapeño,
pickled onions, cilantro, queso
fresco, salsa verde, pico de
gallo, lime ancho crema 18

HEN HOUSE WINGS

(8) duck fat & guajillo chili
confit wings, flash crisped,
ancho tajín dry rub, lime,
smoked tomato crema 18

SOUPS

ROCKWELL'S CHILI

sirloin, rib-eye, coulotte beef, guajillo & ancho chilis, honey, pickled onion, jalapeño, tomato crema, queso fresco 9

FRENCH ONION

vidalia, bermuda & spring onions, beef broth, gruyere & asiago cheeses, buttered focaccia crostini 10

LOW COUNTRY SHE-CRAB

crab stock, pepper flakes, sherry, cream, lump crab, Texas Pete, green onion 10

SALADS

All dressing made in house

CAESAR

romaine hearts, focaccia crouton, Caesar dressing, grana padano, red wine vinegar reduction 14

🌱 GF SPINACH

wild mushrooms, artisan olives, roasted peppers, cucumbers, heirloom tomatoes, feta, lemon vinaigrette 14

WEDGE

baby iceberg, pickled onion, pancetta, chopped heirloom tomatoes, gorgonzola dressing, cracked peppercorn 13





ALL BLUE CRAB LOCALLY SOURCED ON EAST COAST
20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

A LA CARTE STOCKYARD CUTS

Our beef is sourced from trusted farms, grass-fed and pasture-finished for superior marbling and unmatched flavor.
All beef hand-cut in house and seasoned with sea salt & pepper

- GF BEEF FILET**
6oz | 10oz | bearnaise sauce 42| 57
- GF NY STRIP**
14oz | roasted garlic butter 55
- GF COWBOY CHOP**
22-24oz Chop
house made horseradish 60
- GF BONE-IN RIBEYE**
30-32oz
house made horseradish 75

- GF FLANK STEAK**
14oz | chimichurri 31
- GF TERES MAJOR**
12oz | Bearnaise sauce 30
- GF PORK CHOP**
16oz | premium heritage Duroc pork,
roasted Winesap apple compote 39
- LOLLIPOP CHOPS**
garlic & herb griddled New Zealand lamb, country
olives, roasted peppers, feta, oregano, EVOO
drizzle, pita bread 48

BROKE COLLEGE KID CUT
Chef's special 12oz cut of the day! Mac-n-Cheese au gratin.
27
• Valid only with College ID •

TOPPERS FOR YOUR CUTS

- 🍄 MUSHROOMS**
cremini & straw mushrooms, garlic,
merlot butter reduction 8
- 🌶️ CIPOLLINIS & LONG HOTS**
garlic, thyme, oregano,
EVOO, chianti 7

- 🦀 JUMBO LUMP CRAB**
Carolina "panned" jumbo lump blue crab,
sweet butter, cayenne, sea salt 18
- 🍅 TOMATO & GARLIC**
blistered heirloom tomatoes, roasted elephant garlic,
sea salt, baby rosemary, port wine espagnole 7

A LA CARTE SIDES

- 🍷 ROASTED ASPARAGUS**
hearth roasted asparagus, EVOO drizzle,
lemon, pepper, sea salt 13
- YUKON GOLD FINGERLINGS**
flash crisped, crushed potatoes, lemon, parsley,
EVOO drizzle, sea salt, grana padano 11
- LOADED TWICE BAKED POTATO**
Idaho russet, bacon, chives, Irish cheddar,
butter, sea salt, cracked pepper, sour cream 12
- RAPINI**
browned garlic, pepper flake,
EVOO drizzle, tomato, grana padano 12
- CREAMED SPINACH**
garlic, parmesan 12

- MAMA'S COLLARDS**
made with love, southern collard greens,
sweet pepper relish 10
- RISOTTO**
arborio rice, sweet onions,
saffron, asiago cheese 12
- 🍷 BROCCOLI & MUSHROOMS**
florets, cremini mushrooms, shiitake, garlic,
caramelized sweet onion, French butter 11
- MAC-N-CHEESE- AU GRATIN**
 three cheeses, heavy cream,
open flame hearth-fired 13

COMPLETES

all Seafood wild caught in the Atlantic

PAN ROASTED SALMON
pink peppercorn, lemon garlic meunière, saffron risotto, chili flake rapini 28

VEAL OSSOBUCO
8 hour braised with vegetables, garlic, rosemary, wine, gremolata, served with saffron & spinach risotto 49

JUMBO LUMP CRAB CAKES
single or double | 4oz jumbo lump, pan roasted, whole grain mustard remoulade, roasted asparagus, yukon gold
fingerling potatoes 40 | 55

ROCKWELL'S WELLINGTON
 7oz filet, prosciutto di parma, mushroom duxelle, flaky puff pastry, merlot reduction, roasted asparagus, crushed
Yukon gold fingerling potatoes 48

CHICKEN SALTIMBOCCA
organic chicken thighs, prosciutto di parma, mozzarella cheese, asiago, toasted sage, lemon pan sauce, served with
roasted asparagus & tomato risotto 31

EACH DISH IS THOUGHTFULLY CRAFTED BY OUR CHEF AS A FORM OF CULINARY ART
AND PERSONAL EXPRESSION, BRINGING EVERY INGREDIENT AND FLAVOR TOGETHER IN PERFECT HARMONY.
WE RECOMMEND ENJOYING EACH DISH AS PRESENTED TO EXPERIENCE THE FULL CULINARY VISION.