

FOOD

RC
Co.

BRYAN LINDSAY EXECUTIVE CHEF

	\$		\$
SMALL PLATES		SALADS	
POTATO CHIPS	8	SHRIMP SALAD PLATE	14
House fried potato chips served with foie gras gravy		Shrimp salad, avocado, tomato, bibb lettuce	
SMOKED BUTTER BEAN HUMMUS	7	FRIED CHICKEN SALAD	15
Taro chips, local carrots, celery, sugar snap peas		Crispy fried chicken breast over chopped iceberg lettuce, avocado & bacon, red onion, tomato, red peppers, butter beans, hard boiled egg, cucumbers, smoked blue cheese crumbles and green goddess dressing	
CRISPY PRETZEL DUSTED CALAMARI	10	BABY KALE SALAD	10
Mustard aioli, marinara		Golden raisins, grilled red onions, buttered bread crumbs, pecorino-serrano-mint dressing	
REUBEN SPRING ROLLS	9	CHARCOAL GRILLED SALMON	15
Corned beef, sauerkraut & gruyère cheese spring rolls with pepper jelly mustard		Mixed baby lettuces, quinoa, tomatoes, cucumbers, toasted cashews and citrus vinaigrette	
TUNA TARTARE TOSTADAS 🍴	14	GREEK SALAD	10
Hand chopped fresh tuna with harissa, lime, scallion and sesame oil served with butter bean hummus & crispy taro chips		Mixed greens, kalamata olives, feta, tomatoes, cucumbers, red onions and a red wine vinaigrette	
SMOKED TROUT DIP	8	HOUSE SALAD	6
Smoked trout, lemon, dill, capers, crème fraîche with toast		Mixed greens, cucumber, tomato, carrots	
CHICKEN WINGS	10	ADD: protein to Greek or House Salad....	5
Charcoal grilled, buffalo sauce and blue cheese dressing		chicken, shrimp or scallops	
GRILLED SCALLOPS	13	<hr/>	
Quinoa, grilled vegetables, miso-lime –sesame vinaigrette		BREAKFAST ANY TIME	
CRISPY SHORT RIB WONTONS	9	EGGS ANY STYLE 🍴	8
Smoked onion-horseradish sauce		Two eggs any style with toast and grits or potatoes	
<hr/>		HUEVOS RANCHEROS 🍴	12
SHARING PLATTERS		Braised pork, green chile sauce, cowboy beans, crispy tortillas, corn relish, fried eggs	
VEGETABLE	18	EGGS BENEDICT 🍴	11
Assorted pickled and fresh vegetables, smoked butter bean hummus & curried squash butter served with grilled bread		Poached eggs with hollandaise and roasted pork on an English muffin	
PU PU PLATTER	24	FRENCH TOAST	8
Grilled shrimp, charred scallion bbq chicken wings, crispy orange sesame pork belly, teriyaki beef skewers and tuna satay with dipping sauces		Cinnamon glaze or syrup, strawberries	
<hr/>		BUILD YOUR OWN OMELET	10
SOUPS		With cheddar, gruyère or brie	
WINTER VEGETABLE & BEEF	5/7	ADD: bacon, sausage	+1
Cup / Bowl		ADD: mushrooms, onions, peppers, tomato, spinach	+ .50
FRENCH ONION SOUP	8	SIDES	
Topped with a rye crouton, gruyère cheese		Grits	4
		Breakfast potatoes	4
		Fruit	4
		Sausage	6
		Candied bacon	4

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PLATES	\$
MAC & CHEESE	13
Shell pasta baked with béchamel sauce, gruyère and cheddar cheeses, served with a petite salad	
CHARCOAL GRILLED SCALLOPS	26
Sweet corn custard, wilted spinach and a tomato bacon vinaigrette	
CHARCOAL GRILLED SALMON 🍴	20
Roasted shiitake mushrooms, sugar snap peas, brown rice and a lime-sesame-miso vinaigrette	
BRAISED SHORT RIB	26
Braised in red wine, served with roasted root vegetables and horseradish gremolata	
VEGAN INDIAN CURRY	14
Local seasonal vegetables simmered a Indian korma curry served with rice and toasted cashews	
MOROCCAN CHICKEN	18
½ Chicken braised in a Marrakech broth with preserved lemons and olives, served over couscous	
SOUTHERN FRIED SHRIMP AND FISH	20
French fries and coleslaw	
STEAK FRITES 🍴	26
Charcoal grilled NY strip with pommes frites and salad	
SIDES	
Hand-cut fries	4
Scalloped potatoes	5
Coleslaw	3
Roasted vegetables	5
Sautéed sugar snap peas	4
SANDWICHES	
BAJA FISH TACOS	10
Blackened mahi, avocado cream, cabbage, peach chutney and pico de gallo	
SHRIMP ROLL	14
Poached shrimp tossed with capers, dill, lemon and mayonnaise on a buttered brioche bun	
BLT	10
Candied bacon, lettuce, tomato, black pepper mayo	
FISH SANDWICH	14
Shredded lettuce, shaved white onion, lemon spritz, tartar sauce	
SHORT RIB SANDWICH	14
Braised short rib, gruyère cheese, grilled onions and smoked onion horseradish sauce	
REUBEN SANDWICH	12
Housemade corned beef, gruyère cheese, sauerkraut and Thousand Island dressing	
PASTRAMI SANDWICH	12
House smoked pastrami, 1000 island dressing, gruyere cheese topped with coleslaw on toasted rye	

SUNDAY SUPPER

SLOW ROASTED PRIME RIB 🍴
& SNOW CRAB CLUSTER

Smashed potatoes, sautéed spinach,
au jus, horseradish, drawn butter

\$29

5 PM
FIRST COME, FIRST SERVED

BURGERS

8oz charcoal grilled all natural beef burger	
BUILD YOUR OWN BURGER 🍴	10
With lettuce, tomato and onion	
ADD: sauteéd mushrooms, house made pickles, caramelized onions, jalapenos	+ .50
ADD: Tillamook cheddar, gruyère, smoked blue, brie, fried egg	+1
ADD: candied bacon	+2
BLUE CHEESE BURGER 🍴	13
Topped with smoked blue cheese, balsamic onion relish and grilled tomato	
RED-EYE BURGER 🍴	14
Topped with Tillamook cheddar, fried egg, sriracha mayo and candied bacon on an English muffin	
BEEF & PASTRAMI BURGER 🍴	15
Our grilled 8 oz. all natural beef patty topped with house made pastrami, coleslaw, cheddar cheese and horseradish-Thousand Island dressing	
FRENCH ONION BURGER 🍴	13
Topped with caramelized onions, gruyère cheese, béchamel sauce on a toasted English muffin	
SHRIMP BURGER	12
Fresh herbs, bibb lettuce, pickled cucumbers and a lemon-basil aioli	
TURKEY BURGER	12
2 ground turkey patties, brie cheese, cranberry chutney, garlic mayo, raw spinach and red onion	
VEGGIE BURGER	12
Lentil, mushroom and rice burger with Thousand Island dressing, lettuce, tomato and onion	
HAND CRAFTED MILK SHAKE SELECTIONS ARE LISTED ON DRINK MENU	

DRINK

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ITEM	\$	ITEM	\$
COCKTAILS		WHITES	
MIDDLETON MULE	8	GOOD HOUSE WHITE	6 23
New Amsterdam Gin infused with fresh cucumber, fresh lime juice, topped with Goslings ginger beer, and cucumber garnish		Trust us, it's good	
MAI-TAI	8	PROSECCO, ZARDETTO	7 27
Plantation Grande Reserve Rum finished in Cognac barrels, Orange Curacao, Orgeat syrup, and fresh lime juice served on the rocks		Veneto, Italy '13	
MOJITO	8	SAUVIGNON BLANC, DOMAINE BUISSE	7 27
Premium rum, fresh muddled lime and mint topped with soda		Loire, France '13	
PINEAPPLE EXPRESS	8	PINOT GRIS, VILLA WOLF	8 31
Habañero infused tequila, pineapple juice combined with lemon, lime, Triple Sec and all natural simple syrup, finished with a cucumber garnish and served on the rocks		Pfalz, Germany '12	
RUTLEDGE REVOLVER	9	CHARDONNAY, MICHAEL POZZAN	8 31
Bourbon, coffee liquor and chilled espresso, shaken hard and served up in a martini glass		Russian River Valley, CA '12	
BLOOD ORANGE RITA	8	CHARDONNAY, ZD	49
House infused pineapple and orange tequila, shaken with fresh lime and orange juice, topped with solerna Blood Orange Liqueur, and a salted rim		Napa '12	
MILKSHAKES		RIESLING, CLEAN SLATE	7 27
CHOCOLATE	6	Mosel, Germany '13	
VANILLA	6	REDS	
BLACK & WHITE	6	GOOD HOUSE RED	7 27
ORANGE CREAMSICLE	7	Trust us, it's good	
NUTELLA	7	PINOT NOIR, LOLA	10 39
STRAWBERRY	6	North Coast, CA '12	
SPIKED SHAKES		PINOT NOIR, SASS	43
FROZEN SIBERIAN	12	Willamette Valley, OR '13	
Espresso vodka, Kahlua coffee liquor		PINOT NOIR, SAINTSBURY	55
DREAMSICLE	12	Napa, CA '10	
Stoli O, Cointreau		MALBEC, REUNION	8 31
ROOTBEER SHAKE	12	Mendoza, Argentina '12	
Jagermeister, Galliano liquor		MALBEC, ACHAVAL FERRER	45
BOURBON PEACH SHAKE	12	Mendoza, Argentina '12	
Buffalo Trace, peach schnapps		MERLOT, VELVET DEVIL	8 31
RUTLEDGE RUSSIAN	12	WA '12	
Stoli Vanilla, Godiva chocolate liquor		COTES DU RHONE, FOURNES "LES GRES"	9 35
		Rhone Valley, France '12	
		CABERNET SAUVIGNON, LANDER-JENKINS	10 39
		CA '12	
		CABERNET SAUVIGNON, O.S. WINERY "BSH"	59
		Columbia Valley, WA '12	
		TEMPRANILLO, FINCA SAN MARTIN	9 35
		Rioja, Spain '12	
		ZINFANDEL, PREDATOR	10 35
		Lodi CA '12	

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<hr/> <h2>ON TAP</h2>		<hr/> <h2>BOTTLES</h2>	
<p>We offer selections from the follow breweries along with some special guest appearances</p>		<p>YUENGLING BUD BUD LITE MILLER LITE MILLER HIGH LIFE MICHELOB ULTRA CORONA BLUE MOON STELLA STELLA CIDRE BECKS NA</p>	
<hr/> <h2>CRAFT CANS</h2>			
<p>PBR TALL BOY COORS ORIGINAL BANQUET CAN GUINNESS TERRIPAN HIGH 5 IPA DALES PALE ALE MAMMAS YELLA PILLS COAST, KOLSCH COAST, HOPART IPA AVERY'S, ELLIES BROWN ALE AVERY'S, WHITE RASCAL</p>			
<div style="border: 1px solid black; padding: 10px; text-align: center;"> <p> CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.</p> <p>18% GRATUITY ADDED TO PARTIES OF 8 OR MORE.</p> </div>			
<p>RUTLEDGE CAB Co. 1300 RUTLEDGE AVE.</p>		<p>OFFICIAL USE ONLY</p>	
		<p>843.720.1440 RUTLEDGECABCO.COM</p>	