

SNACKS & SUCH

Chicken Wings ^{GF}	10
Charcoal-grilled, buffalo sauce, blue cheese	
Tuna Poke *	13
Sesame, ginger, sweet onion, soy pickled jalapeno, taro chips	
Reuben Spring Rolls	9
Corned beef, sauerkraut, gruyere, pepper jelly mustard	
Mac & Cheese	13
Bechamel, Tillamook, gruyere, petite salad	
Smoked Butterbean Hummus ^{GF}	7
Taro chips, carrots, celery, snow peas	
French Onion Soup	8
Rye crouton, gruyere	
Chargrilled Shishito Pepper	9
Sesame, teriyaki, lime, hibachi white sauce	
Pu-Pu Platter *	24
Grilled shrimp, charred scallion bbq chicken wings, crispy orange sesame pork belly, teriyaki beef skewers, tuna satay	

CHARCOAL GRILLED FLATBREADS

Bbq Pork	10
Bbq sauce, Tillamook, pickles, cilantro, smoked onion aioli	
Roasted Potato	8
Housed-smoked blue cheese, rosemary, local honey	

SIDES

Hand Cut Fries	4
Coleslaw	3
Roasted Vegetables	5
Potato Salad	3
Braised Greens	4

BREAKFAST SIDES

Bacon	4
Sausage	4
Grits	4
Breakfast Potato	4
Fruit	4

SANDWICHES

All served with fries, slaw, or potato salad.
Add small house salad for \$1.

Baja Fish Taco	11
Blackened mahi, avocado cream, cabbage, peach chutney, pico de gallo	
Steak Taco	12
Avocado corn relish, queso fresco, cabbage, chile crema	
Fried Chicken	14
House ham, gruyere, pickled cabbage slaw, green goddess	
Shrimp Roll	14
Capers, dill, celery, lemon aioli, buttered bun	
Fried Fish	14
Beer battered cod, shaved lettuce and onion, lemon, tartar sauce	
House Smoked Pastrami	12
Thousand Island, gruyere, coleslaw, toasted rye bread	
B.L.T.	10
Candied bacon, iceberg, tomato, black pepper mayo	
Reuben	12
Corned beef, gruyere, sauerkraut, Thousand Island, toasted rye	

SALADS

Succotash Salad ^{GF}	10
Corn, local beans, local cherry tomatoes, sweet basil vinaigrette, mint	
Fried Chicken Salad	15
Iceberg, avocado, bacon, onion, red peppers, butterbeans, tomato, hard boiled egg, smoked blue cheese, Green Goddess	
Baby Kale "Caesar" Salad	10
Charred red onion, golden raisins, buttered bread crumbs, pecorino serrano mint dressing	
Charcoal Grilled Salmon ^{GF*}	15
Baby lettuce, quinoa, cherry tomato, cucumber, roasted cashew, citrus vinaigrette	
Greek Salad ^{GF}	10
Mixed greens, Kalamata olive, cucumber, red onion, feta, tomato, red wine vinaigrette	

CHAR-GRILL

Back Alley Ribs ^{GF}	½ Rack 18
Charcoal grilled, pomegranate bbq, toasted nuts, lime, served with slaw and fries	

SKEWERS

All served with wild rice pilaf and grilled vegetables.

Beef ^{GF*}	16
Tenderloin, red wine jus, chimichurri	
Chicken ^{GF}	15
Lemon butter, garlic aioli	
Local Shrimp ^{GF}	16
Shrimp butter, tomato herb vinaigrette	

BURGERS

All served with fries, slaw or potato salad.
Add small house salad for \$1.

Classic *.....	10
Lettuce, tomato, onion	
Add: Sautéed mushroom, house pickles, caramelized onions, jalapeño,.....	.50
Add: Tillamook, gruyere, smoked blue cheese, brie, fried egg.....	1
Add: Candied bacon, house ham, pastrami.....	2
Blue cheese *	13
House smoked blue cheese, balsamic onion relish, grilled tomato	
Red Eye *	14
English muffin, Tillamook, fried egg, spicy mayo, candied bacon	
French Onion *	13
English muffin, caramelized onion, gruyere, béchamel	
Shrimp Burger *	13
Sesame tomato relish, cucumber, ginger remoulade, mint and basil	
Turkey Burger	12
Brie, cranberry chutney, garlic aioli, spinach, red onion	
Garden Burger	12
Lentil, mushroom, and brown rice burger, with 1000 island, lettuce, tomato, onion	

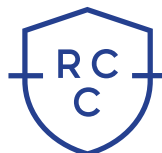
FINER FARE

Steak Frites ^{GF*}	26
Charcoal grilled NY strip with pommes frites and petite salad	
Chicken & Dumplings	16
Potato gnocchi, green peas, sage gravy, buttered bread crumbs	
Shrimp + Grits ^{GF}	18
Country ham, smoked sausage, scallions, tomato shrimp broth, crawfish	
Vegan Yellow Curry ^{GF}	16
Local seasonal vegetables simmered in an Indian korma curry served over brown rice, and toasted cashews	
Fried Chicken Platter	16
Potato salad, local peas, braised greens	

BREAKFAST ANY TIME

RCCO Omelet ^{GF}	12
Pastrami, potato, gruyere, choice of side and toast	
Huevos Rancheros	12
Braised pork, corn tortilla, beans, corn relish, fried eggs, creamy pasilla	
Chicken Biscuit	12
Hot honey, choice of eggs, choice of side	
Breakfast Burrito	10
Smoked sausage, potato, eggs, queso fresco, creamy pasilla, choice of side	
French Toast	8
Cinnamon glaze or syrup, strawberries	
Eggs Any Style	8
Served with toast and grits or breakfast potato	

ALL DAY



COCKTAILS

Middleton Mule	8
House infused cucumber gin, ginger beer, fresh lime	
Blood Orange Rita	8
Orange and pineapple infused tequila, Solerno, fresh sour mix	
Pineapple Express	8
Habanero infused tequila, triple sec, fresh lime juice, splash of pineapple juice	
Honeysuckle Lemonade	8
Cathead honeysuckle lemonade vodka, fresh lemon juice, simple syrup	
Rutledge Revolver	8
Bulleit bourbon, balsamic vinegar, ginger ale, muddled fresh basil	
Brown Derby	8
Old Grand-Dad bourbon, fresh grapefruit juice, hot honey	
Rum Sidecar	8
Cruzan Gold Rum, Cointreau and fresh lime juice served on the rocks	

WINE

WHITE

Verdejo, Pata Negro	6	23
Rueda, Spain 2013		
Prosecco, Zardetto	7	27
Veneto, Italy 2013		
Sauvignon Blanc, Domaine Buisse	7	27
Loire, France 2013		
Pinot Gris, Villa Wolf	8	31
Pfalz, Germany 2012		
Chardonnay, Michael Pozzan	8	31
Russian River Valley, Ca 2012		
Chardonnay, Zd	49	
Napa, Ca 2012		
Riesling, Clean Slate	7	27
Mosel, Germany 2013		
RED		
Tempranillo, Vina Bujanda	7	27
Rioja, Spain 2014		
Pinot Noir, Lola	10	39
North Coast, Ca 2012		
Pinot Noir, Sass	43	
Willamette Valley, Or 2013		
Pinot Noir, Saintsbury	55	
Napa, Ca 2010		
Malbec, Reunion	8	31
Mendoza, Argentina 2012		
Malbec, Achaval Ferrer	45	
Mendoza, Argentina 2012		
Merlot, Velvet Devil	8	31
Columbia Valley, Wa 2012		
Cotes Du Rhone, Mont-Redon Reserve	9	35
Rhone Valley, France 2014		
Cabernet Sauvignon, Lander-Jenkins	10	39
Multiple Regions, Ca 2012		
Cabernet Sauvignon, O.S. Winery "BSH"	59	
Columbia Valley, Wa 2012		
Tempranillo, Finca San Martin	9	35
Rioja, Spain 2012		
Zinfandel, Predator	10	35
Lodi, Ca 2012		

BEER

We offer selections from the following breweries along with some special guest appearances

ON TAP

Bell's
Westbrook
Holy City
Blue Point
Palmetto
Yuengling
Shock Top
Hi-Wire
Coast
Freehouse
Anderson Valley
Cooper River

Corona
Bud
Blue Moon
Bud Light
Stella
Miller Lite
Stella Cidre
Miller High Life
Becks NA
Michelob Ultra

BOTTLES

PBR Tall Boy
Coors Original Banquet Can
Guinness
Dale's Pale Ale
Mamma's Yella Pills
Coast, Kolsch
Coast, Hopart Ipa
Avery's, Ellie's Brown Ale
Avery's, White Rascal

CANS

MILKSHAKES

Chocolate	6
Vanilla	6
Black and White	6
Orange Creamsicle	7
Nutella	7
Strawberry	6

SPIKED SHAKES

Frozen Siberian	12
Espresso vodka, Kahlua coffee liqueur	
Dreamsicle	12
Stoli O, Cointreau	
Rootbeer Shake	12
Jagermeister, Galliano liqueur	
Bourbon Peach Shake	12
Buffalo Trace, peach schnapps	
Rutledge Russian	12
Stoli Vanilla, Godiva chocolate liqueur	

BEVERAGES

Iced Tea	2.5
Lemonade	2.5
Coke	2.5
Diet Coke	2.5
Sprite	2.5
Ginger Ale	2.5

DESSERTS

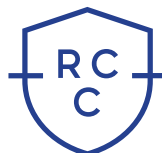
Banana Pudding	6
Vanilla wafers, whipped cream, fresh strawberry	
Seasonal Fruit Cobbler	7
Salted caramel, ice cream	
Brownie Chocolate Chip Cookie Pie	7
Chocolate sauce, ice cream, caramel	

GF Gluten Free

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.

18% Gratuity added to parties of 8 or more.

DRINK



BREAKFAST BREADS

Buttermilk Biscuits	8
With sausage gravy	
Cinnamon Bun	4
With cream cheese glaze	
First come, first served	

SNACKS + SUCH

Poutine	12
Fresh cut fries with Tillamook extra sharp cheddar, short rib, foie gras gravy and sunnyside up egg	
Chicken Wings ^{GF}	10
Charcoal-grilled, buffalo sauce, blue cheese	
Tuna Poke*	13
Sesame, ginger, sweet onion, soy pickled jalapeno, taro chips	
Reuben Spring Rolls	9
Corned beef, sauerkraut, gruyere, pepper jelly mustard	
Mac & Cheese	13
Bechamel, Tillamook, gruyere, petite salad	
Smoked Butterbean Hummus ^{GF}	7
Taro chips, carrots, celery, snow peas	
French Onion Soup	8
Rye crouton, gruyere	

SUNDAY SUPPER

5 PM - First come, first served

Slow Roasted Prime Rib
Smashed potatoes, sautéed spinach,
au jus, horseradish

22

SANDWICHES

*All served with fries, slaw, or potato salad.
Add small house salad for \$1.*

B.L.T.	10
Candied bacon, iceberg, tomato, black pepper mayo	
Shrimp Roll	14
Capers, dill, celery, lemon aioli, buttered bun	
House Smoked Pastrami	12
Thousand Island, gruyere, coleslaw, toasted rye bread	
Reuben	12
Corned beef, gruyere, sauerkraut, Thousand Island, toasted rye	
Fried Chicken	14
House ham, gruyere, pickled cabbage slaw, green goddess	
Fried Fish	14
Beer battered cod, shaved lettuce and onion, lemon, tartar sauce	

SALADS

Succotash Salad ^{GF}	10
Corn, local beans, local cherry tomatoes, sweet basil vinaigrette, mint	
Fried Chicken Salad	15
Iceberg, avocado, bacon, onion, red peppers, butterbeans, tomato, hard boiled egg, smoked blue cheese, Green Goddess	
Baby Kale "Caesar" Salad	10
Charred red onion, golden raisins, buttered bread crumbs, pecorino serrano mint dressing	
Charcoal Grilled Salmon ^{GF*}	15
Baby lettuce, quinoa, cherry tomato, cucumber, roasted cashew, citrus vinaigrette	
Greek Salad ^{GF}	10
Mixed greens, Kalamata olive, cucumber, red onion, feta, tomato, red wine vinaigrette	

BRUNCH

Granola	9
Fresh berries and yogurt	
French Toast	8
Cinnamon glaze or syrup, strawberries	
All You Can Eat Pancakes	10
All you can eat, melt in your mouth pancakes	
Buttermilk, blueberry or chocolate chip	
Eggs Any Style	8
Two eggs any style with toast and grits or potatoes	
Eggs Benedict	11
Poached eggs with hollandaise and roasted pork on an English muffin, with grits or breakfast potatoes	
Shrimp + Grits ^{GF}	18
Country ham, smoked sausage, scallions, tomato shrimp broth, crawfish	
Huevos Rancheros	12
Braised pork, corn tortilla, beans, corn relish, fried eggs, creamy pasilla	
Corned Beef Hash	13
House-made corned beef, potatoes, topped with two eggs any style, with toast or English muffin	
Salmon Spinach Omelet	12
Goat cheese, spinach, green goddess dressing, toast, grits or breakfast potatoes	
Brie, Mushroom & Spinach Omelet	10
Toast and grits or breakfast potatoes	
House Made Pastrami Omelet	12
Gruyère and roasted potatoes, toast, grits or breakfast potatoes	
Build Your Own Omelet	10
With cheddar, gruyère or brie, toast, grits or breakfast potatoes	
Add: bacon, sausage	1
Add: mushrooms, onions, peppers, tomatoes, spinach50
Chicken Biscuit	12
Hot honey, choice of eggs, grits or breakfast potatoes	
Breakfast Burrito	10
Smoked sausage, potato, eggs, queso fresco, creamy pasilla, grits or breakfast potatoes	

BURGERS

*All served with fries, slaw or potato salad.
Add small house salad for \$1.*

Classic*	10
Lettuce, tomato, onion	
Add: Sautéed mushroom, house pickles, caramelized onions, jalapeño,50
Add: Tillamook, gruyere, smoked blue cheese, brie, fried egg	1
Add: Candied bacon, house ham, pastrami	2
Blue cheese*	13
House smoked blue cheese, balsamic onion relish, grilled tomato	
Red Eye*	14
English muffin, Tillamook, fried egg, spicy mayo, candied bacon	
French Onion*	13
English muffin, caramelized onion, gruyere, béchamel	
Shrimp Burger*	13
Sesame tomato relish, cucumber, ginger remoulade, mint and basil	
Turkey Burger	12
Brie, cranberry chutney, garlic aioli, spinach, red onion	
Garden Burger	12
Lentil, mushroom, and brown rice burger, with 1000 island, lettuce, tomato, onion	

SIDES

Hand Cut Fries	4
Coleslaw	3
Roasted Vegetables	5
Potato Salad	3
Braised Greens	4

BREAKFAST SIDES

Bacon	4
Sausage	4
Grits	4
Breakfast Potato	4
Fruit	4

BRUNCH



COCKTAILS

Ultimate Bloody	8
Jalapeno infused vodka, olive juice, kicked up bloody mix, garnished with pickled veggies	
Pama Sparkler	8
Pama liquor topped with Zardetto Prosecco, garnished with an orange twist	
Classic Mimosa	5
Classic Bloody Mary	5
Cab Co. Coffee	8
Premium Charleston King Bean coffee mixed with espresso vodka, topped with Bailey's Irish Cream	
Sunny Side Up	8
Premium Stoli peach vodka, shaken with fresh squeezed lime juice and egg whites, served straight up with candied bacon garnish	
Rise And Shine	8
Good house bubbly topped with vodka, orange juice, and a splash of Red Bull	
Blood Orange Rita	8
Orange and pineapple infused tequila, Solerno, fresh sour mix	
Brown Derby	8
Old Grand-Dad bourbon, fresh grapefruit juice, hot honey	

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Guinness
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Mamma's Yella Pills
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Avery's, White Rascal

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DESSERTS

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Salted caramel, ice cream	
Brownie Chocolate Chip Cookie Pie	7
Chocolate sauce, ice cream, caramel	

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