

SNACKS & SUCH

- Chicken Wings ^{GF}** 10
Chargrilled, buffalo sauce, blue cheese
- 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, shishito peppers

SIDES

- Hand Cut Fries** 4
- Coleslaw** 4
- Roasted Vegetables** 5
- Potato Salad** 4

BREAKFAST SIDES

- Bacon** 5
- Sausage** 5
- Grits** 4
- Breakfast Potato** 4
- Fruit** 4

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.
Substitute 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

- Fried Chicken Salad** 15
Iceberg, avocado, bacon, onion, red peppers, butterbeans, tomato, hard boiled egg, smoked blue cheese, Green Goddess
- Chargrilled 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
- House Salad** 5

Add chicken or shrimp to Greek or House for \$5.

CHAR-GRILL

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.
Substitute 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 Thousand Island, lettuce, tomato, onion

FINER FARE

- 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 Thai Green Curry Bowl** 16
Seasonal vegetables simmered in a green curry coconut broth served over brown rice with fresh herbs
- Add:** Shrimp or Chicken 5

BREAKFAST ANY TIME

- RCCO Omelet ^{GF}** 12
Pastrami, potato, gruyere, grits or breakfast potato and toast
- Chicken Biscuit*** 12
Hot honey, choice of eggs, grits or breakfast potato
- Breakfast Burrito** 10
Smoked sausage, potato, eggs, queso fresco, creamy pasilla, grits or breakfast potato
- 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, Honoro Vera** 6 23
Rueda, Spain 2015
- Prosecco, Ruffino** 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, Blufeld** 7 27
Mosel, Germany 2016

RED

- Tempranillo Blend, Poema** 7 27
Aragon, 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, Jean-Luc Colombo** 9 35
Rhône 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
- LO-Fi
- Cooper River

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

BOTTLES

CANS

- 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

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

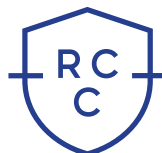
- Banana Pudding** 6
Vanilla wafers, whipped cream, fresh strawberry
- Seasonal Fruit Cobbler** 7
Salted caramel, ice cream
- Brownie Chocolate Chip Cookie Pie** 7
Chocolate sauce, ice cream, caramel

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

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.
Substitute 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 Fish 14
Beer battered cod, shaved lettuce and onion, lemon, tartar sauce

SALADS

Fried Chicken Salad 15
Iceberg, avocado, bacon, onion, red peppers, butterbeans, tomato, hard boiled egg, smoked blue cheese, Green Goddess

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

House Salad 5

Add chicken or shrimp to Greek or House for \$5.

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, toast, grits or breakfast potatoes

Brie, Mushroom & Spinach Omelet 10
Toast and grits or breakfast potatoes

House Made Pastrami Omelet 12
Gruyere and roasted potatoes, toast, grits or breakfast potatoes

Build Your Own Omelet 10
With cheddar, gruyere 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.
Substitute 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 Thousand Island, lettuce, tomato, onion

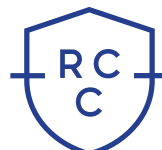
SIDES

Hand Cut Fries 4
Coleslaw 4
Roasted Vegetables 5
Potato Salad 4

BREAKFAST SIDES

Bacon 5
Sausage 5
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

WINE

WHITE

- Verdejo, Honoro Vera** 6 23
Rueda, Spain 2015
- Prosecco, Ruffino** 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, Blufeld** 7 27
Mosel, Germany 2016

RED

- Tempranillo Blend, Poema** 7 27
Aragon, 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, Jean-Luc Colombo** 9 35
Rhône 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
- LO-Fi
- Cooper River

BOTTLES

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

CANS

- 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

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

