

## SHAREABLE

### RUTLEDGE WINGS 16

Ten jumbo wings tossed in a house herb & spice blend, buffalo sauce, blue cheese

### BAKED SPINACH DIP 12

Aged cheddar, baby spinach, roasted almonds, green onions, pita chips

### PEAR & BLUE CHEESE FLATBREAD 14

Red wine-poached pears, smoked blue cheese, toasted almonds

### REUBEN EGG ROLLS 14

House-made corned beef, sauerkraut, Gruyere, pepper jelly mustard

### CRAB CAKES 16

Lump crab, peppers, onions, bread crumbs, pepper jelly mustard, coleslaw

### OKRA FRIES 12

House seasoning, spicy aioli

## SIDES 6

French fries  
Sweet potato fries  
Mac & cheese  
Mashed potatoes  
Veggie slaw  
Seasonal vegetables  
Fresh fruit

## MILKSHAKES 8

Chocolate  
Strawberry  
Vanilla  
Cookies & cream  
Orange creamsicle



## SOUPS/SALADS

### FRENCH ONION SOUP 11

Vidalia onions, rye croutons, Gruyere in a crock

### SOUP OF THE DAY 11

Ask your server about our freshly made, seasonal soup

### MARKET SALAD 17

Blackened shrimp, baby spinach, kale, roasted sweet potatoes, cayenne cashews, cherry tomatoes, goat cheese, candied bacon dressing

### GRILLED SALMON SALAD \* 18

Greens, tomatoes, quinoa, cucumbers, citrus segments, cashews, citrus vinaigrette

### CHICKEN SALAD 14

Grilled or fried chicken, lettuce, red onions, candied bacon, smoked blue cheese, cherry tomatoes, Green Goddess dressing

### GREEK SALAD 16

Baby kale, kalamata olives, pickled red onions, pepperoncini peppers, tomatoes, cucumbers, feta, oregano vinaigrette

## PLATES

### SHRIMP & GRITS 21

Sauteed shrimp with andouille sausage & concasse tomato broth, served with local Marsh Hen Mill grits

### CHICKEN TENDERS & FRIES 14

Four hand breaded chicken tenders, fries and choice of sauce

### SEARED FLOUNDER 21

Lemon caper butter sauce, seasonal roasted vegetables

### BRAISED BRISKET 28

Garlic mashed potatoes, roasted Brussels sprouts, bacon, brown gravy

## CAB Co BURGERS

Served with choice of side

### CAB Co CLASSIC BURGER \* 14

Lettuce, tomatoes, onions on a brioche bun  
Add (\$1) American cheese, cheddar, Gruyere, mushrooms, caramelized onions, fried egg, onion relish, jalapeños  
Add (\$2) smoked ham, candied bacon, Battery Park Brie

### TURKEY BURGER 16

Battery Park Brie, onions, mixed greens, cranberry chutney, garlic mayo, brioche bun

### RED EYE BURGER \* 16

Cheddar, candied bacon, fried egg, spicy aioli, English muffin

### BLUE CHEESE BURGER \* 15

Smoked blue cheese, balsamic onion relish, grilled tomatoes, brioche bun

### VEGGIE BURGER 15

Okra, black eyed peas, brown rice, chipotle tomato jam, kale, brioche bun

## SANDWICHES

Served with choice of side

### CLASSIC REUBEN 16

Rye, corned beef, sauerkraut, Gruyere, Thousand Island dressing

### CHICKEN SANDWICH 16

Grilled or fried chicken, smoked ham, pickled slaw, Green Goddess dressing, Gruyere

### RUTLEDGE BLT 15

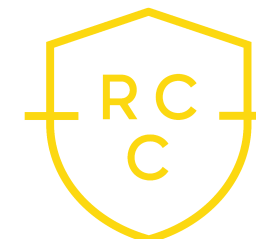
Sourdough, lettuce, tomato, candied bacon, black pepper mayo

### MAHI TACOS (2) 16

Blackened mahi, house made jerk sauce, citrus slaw, flour tortilla

### SHRIMP TACOS (2) 16

Blackened shrimp, green cabbage, pineapple pico de gallo, flour tortilla



@Rutledgecabco

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

20% gratuity added to parties of 8 or more

# RUTLEDGE CAB CO.

## BEER

### CAB TAPS

12 taps featuring the best local and national beers

### BOTTLES/CANS

Stella Artois	5	Corona	5
Guinness	5	Michelob Ultra	5
PBR Tall Boy	5	Miller Lite	5
Bud Light	5	King's Calling Trop Hop IPA	7
Coors Light	5	Becks N/A	4
Miller High Life	5	Ships Wheel Cider	5

## SPIKED SHAKES 12

### RUTLEDGE RUSSIAN

Stoli vanilla, Dorda chocolate liqueur

### COOKIES & CREAM

Kahlua, Stoli vanilla

### THIN MINT

Rumple Minze, Frangelico

### DREAMSICLE

Ketel One orange, Cointreau

### FROZEN SIBERIAN

Van Gogh espresso vodka, Kahlua

## COCKTAILS 11



BECAUSE NO GOOD STORY  
EVER STARTED WITH A SALAD

### SMOKED MANHATTAN

Bulleit Rye, sweet vermouth, Ardbeg 10  
Scotch Whisky, aromatic bitters

### LYCHEE MARTINI

Hendrick's Gin, St. Germain, lychee, lime

### CAB OLD FASHIONED

Elijah Craig Small Batch Bourbon, turbinado  
syrup, aromatic bitters, orange oil

### SLING & ARROWS

Mezcal, Campari, lime, pineapple

### GOLDEN CAGE

Lunazul Reposado Tequila, agave, pineapple,  
lime, cilantro

### SMOOTH OPERATOR

Cruzan Rum, St. George spiced pear liqueur,  
almond, lime, champagne

### DIAMOND DAME

Tito's Vodka, fresh strawberries, lemon, basil

### SUNSET SPRITZ

Aperol, Ketel One Grapefruit & Rose,  
St. Germain, lemon, prosecco, soda

## WINE



### WHITE

Impero Collection Pinot Grigio, Abruzzo, Italy	9	36
Shannon Ridge Sauvignon Blanc, Lake County, CA	9	36
Rodney Strong Chalk Hill Chardonnay, Sonoma, CA	12	48
Hogue Riesling, Columbia Valley, WA	8	32
Antinori Vermentino, Toscana, Italy		58
Chateau Fonfroide Bordeaux Blanc, France		54
Frank Family Chardonnay, Carneros, CA		78
Cloudy Bay Sauvignon Blanc, Marlborough, NZ		72

### RED

Robert Hall Cabernet Sauvignon, Paso Robles, CA	13	52
Benton Lane Pinot Noir, Willamette, OR	12	48
Rómulo Malbec, Mendoza, Argentina	10	40
Jax Y3 Taureau, Red Blend, Napa Valley, CA	13	52
Girard Cabernet Sauvignon, Napa Valley, CA		78
Hahn SLH Pinot Noir, Santa Lucia Highland, CA		58
Leviathan Red Blend, CA		76
Cancellaia, Supertuscan, Toscana, Italy		78

### ROSÉ

Mon Amour Rosé, Abruzzo, Italy	9	36
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### SPARKLING

Paul Chevalier Brut, France	8	36
Rotari Sparkling Rosé, Italy	9	40
Costaross Prosecco, Italy	9	40
G.H. Mumm Champagne, Reims, France		89

PLEASE DRINK RESPONSIBLY. DON'T DRINK AND DRIVE.  
PLEASE LET US KNOW IF YOU REQUIRE ASSISTANCE WITH TRANSPORTATION