



**Scroll
For
Menus**

**DINNER / DINNER COCKTAILS
BRUNCH / BRUNCH COCKTAILS
HAPPY HOUR
KIDS MENU**

RUTLEDGE CAB CO.

SHAREABLE

TUNA POKE (2) 16

Ahi tuna, kimchi, spicy ginger, soy, sesame oil, seaweed salad, fried wontons

FRIED PICKLES 10

Crispy dill chips, sriracha mayo

HOT HONEY SHRIMP 13

Hot honey sauce, vegetable slaw, pickled banana peppers, chives

REUBEN EGG ROLLS 14

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

SHISHITO PEPPERS 13

Marsh Hen Mill Benne Seeds, lime, roasted green onion aioli, teriyaki

OKRA FRIES 12

House seasoning, spicy aioli

RUTLEDGE WINGS 16

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

ROASTED GARLIC HUMMUS 16

Seasonal crudité and fried wontons

SIDES 6

French fries	Fresh fruit
Sweet potato fries	Mac & cheese
Veggie slaw	Veggie slaw
Seasonal veggies	

MILKSHAKES 8

Chocolate
Vanilla
Strawberry
Cookies & cream

SOUP + SALADS

FRENCH ONION SOUP 11

Vidalia onions, rye croutons, Gruyere

MARKET SALAD 17

Blackened shrimp, baby spinach, cayenne cashews, cherry tomatoes, goat cheese, candied bacon dressing

ROASTED BEET SALAD 15

Goat cheese, pistachio crumbles, mixed greens, citrus vinaigrette

CHICKEN SALAD 16

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

GRILLED SALMON SALAD * 18

Mixed greens, tomatoes, quinoa, cucumbers, citrus segments, cashews, citrus vinaigrette

PLATES

SHRIMP & GRITS 22

Tasso ham, roasted tomato and garlic, Marsh Hen Mills Grits

STEAK FRITES 25

Flat iron steak marinated in garlic oil, finished in thyme butter, choice of side

SOUTHERN FISH & CHIPS 16

Fried flounder, house fries, hush puppies, tartar sauce

CHICKEN TENDERS & FRIES 15

Hand breaded chicken tenders, fries, choice of sauce

CAB CLASSICS

Served with choice of side
Gluten-free buns available

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, brie

TURKEY BURGER 16

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 * 16

Blue cheese, balsamic onion relish, grilled tomatoes, brioche bun

SHRIMP BURGER 16

Old bay mayo, lettuce, tomato, onion, brioche bun

VEGGIE BURGER 15

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

CLASSIC REUBEN 16

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

RUTLEDGE BLT 15

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

CHICKEN SANDWICH 16

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

FRIED FISH SANDWICH 16

Fried flounder, lettuce, tomato, onion, tarter sauce, brioche bun

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

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	Kings' Calling Trop Hop IPA	7
Coors Light	5	Heineken 0.0	4
Miller High Life	5	Blake's Hard Cider	5

SPIKED SHAKES 12

MEXICAN MOCHA

Mezcal, allspice liqueur, coffee, chocolate syrup

THIN MINT

Rumple Minze, Frangelico

PECAN PIE

Striped Pig Pecan Bourbon, caramel

PAINKILLER

Pussers Rum, toasted coconut
liqueur, pineapple

FROZEN SIBERIAN

Mt. Peak Espresso Rum,
chocolate bitters

COCKTAILS 11



BECAUSE NO GOOD STORY
EVER STARTED WITH A SALAD

CAB OLD FASHIONED

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

BACKSEAT SOUR

Rittenhouse Rye Whiskey, spiced pear liquor,
house sour, garnished with black cherry & orange

DRIVE THRU MULE

Tito's Vodka, cherry liquor, lime juice, ginger beer,
garnished with cherry & lime

CAB CAR MARG

Jalapeño infused tequila, house sour, pineapple juice,
Gran Marnier float, garnished with jalapeño & lime

SMOKEY RIDER

Reposado tequila, mezcal, grapefruit juice, club
soda, garnished with lime

GIMLET-LUX

High Goal gin, lime juice, simple syrup, fresh
cucumber, garnished with cucumber

PAINKILLER

Pusser's Rum, pineapple juice, orange juice,
cream of coconut, garnished with nutmeg,
Maraschino cherry & orange slice

DIAMOND DAME

Tito's Vodka, fresh strawberries, lemon, basil

WINE



WHITE

House White	7	28
Benvolio Pinot Grigio, Friuli, Italy	9	36
Stoneleigh Sauvignon Blanc, Marlborough, NZ	10	40
La Crema Chardonnay, Sonoma Coast, CA	12	48
Antinori Vermentino, Toscana, Italy		58
Château Fonfroide Bordeaux Blanc, France		54
Frank Family Chardonnay, Carneros, CA		78
Cloudy Bay Sauvignon Blanc, Marlborough, NZ		64

RED

House Red	7	28
Trapiche Malbec, Mendoza, Argentina	8	32
Robert Hall Cabernet Sauvignon, Paso Robles, CA	13	52
Evolution Pinot Noir, Willamette, OR	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 + SPARKLING

House Rosé	8	32
Luca Paretto Brut Rosé, Italy	9	36
Paul Chevalier Brut, France	8	32
La Marca Prosecco, Italy	10	40
G.H. Mumm Champagne, Reims, France		89



@Rutledgecabco

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

20% gratuity added to parties of 8 or more

SHAREABLE

TUNA POKE (2) 🌱 16

Ahi tuna, kimchi, spicy ginger, soy, sesame oil, seaweed salad, fried wontons

FRIED PICKLES 10

Crispy dill chips, sriracha mayo

HOT HONEY SHRIMP 13

Hot honey sauce, vegetable slaw, pickled banana peppers, chives

REUBEN EGG ROLLS 14

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

SHISHITO PEPPERS 13

Marsh Hen Mill Benne Seeds, lime, roasted green onion aioli, teriyaki

OKRA FRIES 🌱 12

House seasoning, spicy aioli

RUTLEDGE WINGS 🌱 16

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

ROASTED GARLIC HUMMUS 16

Seasonal crudité and fried wontons

SOUP + SALADS

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Vidalia onions, rye croutons, Gruyere

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Blackened shrimp, baby spinach, cayenne cashews, cherry tomatoes, goat cheese, candied bacon dressing

ROASTED BEET SALAD 🌱 15

Goat cheese, pistachio crumbles, mixed greens, citrus vinaigrette

CHICKEN SALAD 🌱 16

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

GRILLED SALMON SALAD * 🌱 18

Mixed greens, tomatoes, quinoa, cucumbers, citrus segments, cashews, citrus vinaigrette

RUTLEDGE CAB CO.

BRUNCH PLATES

CLASSIC BREAKFAST 🌱 11

Two eggs any style, choice of toast and side

SALMON OMELETTE 🌱 15

Goat cheese, spinach, salmon, Green Goddess dressing, choice of bread and side

AVOCADO TOAST 15

Rye toast, avocado-tomato relish, over easy egg, hollandaise

SHRIMP & GRITS 22

Tasso ham, roasted tomato and garlic, Marsh Hen Mills Grits

CORN BEEF HASH 🌱 14

House corned beef, home fries, caramelized onions, two eggs any style, choice of bread

FRENCH TOAST 11

Normandy Farms Brioche, cinnamon glaze, strawberries

BUTTERMILK PANCAKES 11

House pancake batter. Add (\$2) chocolate chips, blueberries

BISCUIT AND SAUSAGE GRAVY 14

Two buttermilk biscuits with southern style white pork sausage gravy, two eggs any style. Add (\$6) fried chicken

CHICKEN TENDERS & FRIES 15

Hand breaded chicken tenders, fries, choice of sauce

Bread: Sourdough, Rye, Gluten free, Buttermilk biscuit

SIDES 6

French fries

Fresh fruit

Veggie slaw

Sweet potato fries

Breakfast potatoes

Candied bacon

Mac & cheese

Cheese grits

Sausage links

Seasonal vegetables

CAB CLASSICS

Served with choice of side
Gluten-free buns available

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, brie

TURKEY BURGER 16

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 * 16

Blue cheese, balsamic onion relish, grilled tomatoes, brioche bun

SHRIMP BURGER 16

Old bay mayo, lettuce, tomato, onion, brioche bun

VEGGIE BURGER 15

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

CLASSIC REUBEN 16

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

RUTLEDGE BLT 15

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

CHICKEN SANDWICH 16

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

FRIED FISH SANDWICH 16

Fried flounder, lettuce, tomato, onion, tarter sauce, brioche bun

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



naturally gluten-free based solely on the ingredients used in the menu item without regard to potential cross contact that may occur in the kitchen

* 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

BLOODY MARY BAR

CHARLESTON 8

Fris Vodka, Charleston Bloody Mary Mix

ULTIMATE 10

Jalapeno infused Tito's Vodka, house-made bloody mary mix, topped with pickled veggies and a spiced salt rim

NATURAL BLONDE 11

Ketel One Vodka, Natural Blonde Bloody Mary Mix, spiced salt rim, celery and blue cheese stuffed olives

BLT BLOODY MARIA 12

Illegal Mezcal Joven, Natural Blonde Mix, topped with candied bacon, romaine lettuce, cherry tomato, crouton, Hidden Valley ranch rim

BRUNCH CLASSICS

HOUSE SANGRIA 6

Seasonal house recipe

AMERICANO 9

Sweet Vermouth, Campari, soda

CLASSIC MIMOSA 6

CAB COLD BREW 10

Vodka, house brewed chilled coffee, Mt. Peak Espresso Rum, Six & Twenty Carolina Cream

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	Kings' Calling Trop Hop IPA	7
Coors Light	5	Heineken 0.0	4
Miller High Life	5	Blake's Hard Cider	5

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CAB OLD FASHIONED

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

BACKSEAT SOUR

Rittenhouse Rye Whiskey, spiced pear liquor, house sour, garnished with black cherry & orange

DRIVE THRU MULE

Tito's Vodka, cherry liquor, lime juice, ginger beer, garnished with cherry & lime

CAB CAR MARG

Jalapeño infused tequila, house sour, pineapple juice, Gran Marnier float, garnished with jalapeño & lime

SMOKEY RIDER

Reposado tequila, mezcal, grapefruit juice, club soda, garnished with lime

GIMLET-LUX

High Goal gin, lime juice, simple syrup, fresh cucumber, garnished with cucumber

PAINKILLER

Pusser's Rum, pineapple juice, orange juice, cream of coconut, garnished with nutmeg, Maraschino cherry & orange slice

DIAMOND DAME

Tito's Vodka, fresh strawberries, lemon, basil

WINE



WHITE

House White	7	28
Benvolio Pinot Grigio, Friuli, Italy	9	36
Stoneleigh Sauvignon Blanc, Marlborough, NZ	10	40
La Crema Chardonnay, Sonoma Coast, CA	12	48
Antinori Vermentino, Toscana, Italy		58
Château Fonfroide Bordeaux Blanc, France		54
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Leviathan Red Blend, CA		76
Cancellalaia, Supertuscan, Toscana, Italy		78

ROSÉ + SPARKLING

House Rosé	8	32
Luca Paretto Brut Rosé, Italy	9	36
Paul Chevalier Brut, France	8	32
La Marca Prosecco, Italy	10	40
G.H. Mumm Champagne, Reims, France		89



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CAB HAPPY HOUR

Every day 4 - 6 PM



Sangria

House liquors

Wine (red, white, sparkling)

Local whiskeys:

- William Wolf Pecan Bourbon
- Ugly Mug Coffee Whiskey

Select draft beer

- (\$1 off all other drafts)



BAR SNACKS

Cab loaded fries

Fries topped with Candied bacon bits,
pickled jalapeño, cheddar, green onions

Fried Pickles

Crispy dill chips with sriracha mayo

Hot Honey Shrimp

Crispy fried shrimp, hot honey sauce,
pickled banana peppers

Veggie Spring Rolls

Fried spring rolls with a sweet and sour
dipping sauce

Hummus Combo

Roasted garlic hummus served with seasonal
crudité and fried wontons



Rutledge Cab Co

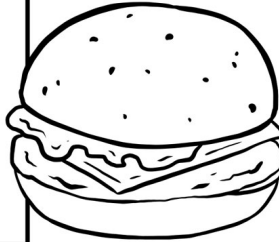
Entrees

(Served with choice of one side)

MAC & CHEESE
PASTA WITH BUTTER
CHICKENFINGERS
CHEESEBURGER
QUESADILLA

Kids Menu \$7

(Must be 12 or younger)



Kid's Milkshakes \$8



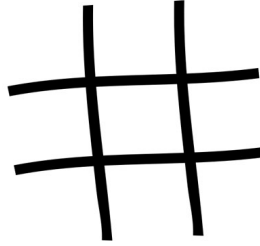
Sides

FRENCH FRIES
FRESH FRUIT
VEGGIES
COLESLAW
MAC & CHEESE

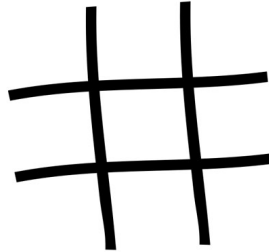
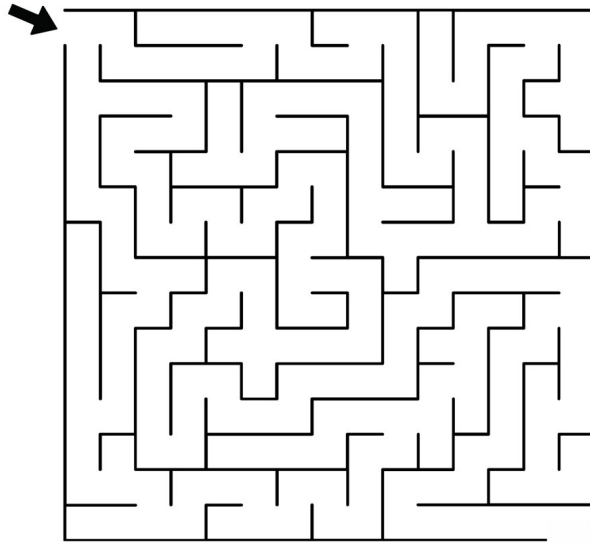
CHOCOLATE
STRAWBERRY
VANILLA
COOKIES & CREAM
ORANGE CREAMSICLE


















TIC TAC TOE

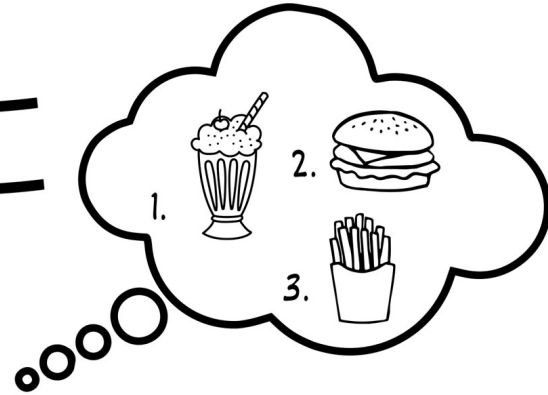


COLOR THE TAXI CAB AND HELP HIM GET
ON THE ROAD TO RUTLEDGE CAB CO



FIND WHAT DOES NOT BELONG IN EACH ROW

1.     
2.     
3.     



What's Bill thinking about?

1. M _ _ K S _ _ _ E
2. H A _ B U _ _ _ R
3. F _ _ N _ H F _ Y