**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 |

**SOUps + 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 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** 16
Blackened mahi, house made jerk sauce, citrus slaw, flour tortilla

**SHRIMP TACOS** 16
Blackened shrimp, green cabbage, pineapple pico de gallo, flour tortilla

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**Sides 6**

- French fries
- Sweet potato fries
- Veggie slaw
- Seasonal veggies

**Milkshakes 8**

- Fresh fruit
- Mac & cheese
- Veggie slaw
- Cookies & cream

---

* 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

---

*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*
**BEER**

**CAB TAPS**

12 taps featuring the best local and national beers

**BOTTLES/CANS**

<table>
<thead>
<tr>
<th>Brand</th>
<th>数量</th>
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<tbody>
<tr>
<td>Stella Artois</td>
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</tr>
<tr>
<td>Guinness</td>
<td>5</td>
</tr>
<tr>
<td>PBR Tall Boy</td>
<td>5</td>
</tr>
<tr>
<td>Bud Light</td>
<td>5</td>
</tr>
<tr>
<td>Coors Light</td>
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</tr>
<tr>
<td>Miller High Life</td>
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</tr>
<tr>
<td>Corona</td>
<td>5</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>5</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>5</td>
</tr>
<tr>
<td>Kings’ Calling Trop Hop IPA</td>
<td>7</td>
</tr>
<tr>
<td>Heineken 0.0</td>
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</tr>
<tr>
<td>Blake’s Hard Cider</td>
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</tbody>
</table>

**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**

Pussers’ 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**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>House White</td>
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<tr>
<td>Benvolio Pinot Grigio, Friuli, Italy</td>
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<tr>
<td>Stoneleigh Sauvignon Blanc, Marlborough, NZ</td>
<td>10</td>
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<tr>
<td>La Crema Chardonnay, Sonoma Coast, CA</td>
<td>12</td>
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<tr>
<td>Antinori Vermentino, Toscana, Italy</td>
<td>58</td>
</tr>
<tr>
<td>Château Fonfroide Bordeaux Blanc, France</td>
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<tr>
<td>Frank Family Chardonnay, Carneros, CA</td>
<td>78</td>
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<tr>
<td>Cloudy Bay Sauvignon Blanc, Marlborough, NZ</td>
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**RED**

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<td>House Red</td>
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<tr>
<td>Trapiche Malbec, Mendoza, Argentina</td>
<td>8</td>
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<tr>
<td>Robert Hall Cabernet Sauvignon, Paso Robles, CA</td>
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</tr>
<tr>
<td>Evolution Pinot Noir, Willamette, OR</td>
<td>13</td>
</tr>
<tr>
<td>Girard Cabernet Sauvignon, Napa Valley, CA</td>
<td>78</td>
</tr>
<tr>
<td>Hahn SLH Pinot Noir, Santa Lucia Highland, CA</td>
<td>58</td>
</tr>
<tr>
<td>Leviathan Red Blend, CA</td>
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<td>Cancellia, Supertuscan, Toscana, Italy</td>
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**ROSE + SPARKLING**

<table>
<thead>
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<th>Brand</th>
<th>Price</th>
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<tbody>
<tr>
<td>House Rosé</td>
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<tr>
<td>Luca Paretti Brut Rosé, Italy</td>
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</tr>
<tr>
<td>Paul Chevalier Brut, France</td>
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</tr>
<tr>
<td>La Marca Prosecco, Italy</td>
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</tr>
<tr>
<td>G.H. Mumm Champagne, Reims, France</td>
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</tbody>
</table>

*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.*
**TUNA POKE (2) $16**
Ahi tuna, kimchi, spicy ginger, soy, sesame oil, seaweed salad, fried wontons

**FRIED PICKLES**
Crispy dill chips, sriracha mayo

**HOT HONEY SHRIMP**
Hot honey sauce, vegetable slaw, pickled banana peppers, chives

**REUBEN EGG ROLLS**
House-made corned beef, sauerkraut, Gruyere, pepper jelly mustard

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

**OKRA FRIES**
House seasoning, spicy aioli

**RUTLEDGE WINGS $16**
Ten jumbo wings tossed in a house herb & spice blend, buffalo sauce, blue cheese

**ROASTED GARLIC HUMMUS**
Seasonal crudités and fried wontons

## SOUP + SALADS

**FRENCH ONION SOUP**
Vidalia onions, rye croutons, Gruyere

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

**ROASTED BEET SALAD**
Goat cheese, pistachio crumbles, mixed greens, citrus vinaigrette

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

**GRILLED SALMON SALAD**
Mixed greens, tomatoes, quinoa, cucumbers, citrus segments, cashews, citrus vinaigrette

## SHAREABLE

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

**SHRIMP & Grits**
Tasso ham, roasted tomato and garlic, Marsh Hen Mills Grits

**CORN BEEF HASH**
House corned beef, home fries, caramelized onions, two eggs any style, choice of bread

**FRENCH TOAST**
Normandy Farms Brioche, cinnamon glaze, strawberries

**BUTTERMILK PANCAKES**
House pancake batter. Add ($2) chocolate chips, blueberries

**BISCUIT AND SAUSAGE GRAVY**
Two buttermilk biscuits with southern style white pork sausage gravy, two eggs any style. Add ($6) fried chicken

**CHICKEN TENDERS & FRIES**
Hand breaded chicken tenders, fries, choice of sauce

* Bread: Sourdough, Rye, Gluten free, Buttermilk biscuit

## SIDES $6

- **French fries**
- **Sweet potato fries**
- **Mac & cheese**
- **Seasonal vegetables**
- **Fresh fruit**
- **Breakfast potatoes**
- **Cheese grits**
- **Veggie slaw**
- **Candied bacon**
- **Sausage links**

**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**
$16
Blackened mahi, house made jerk sauce, citrus slaw, flour tortilla

**SHRIMP TACOS**
$16
Blackened shrimp, green cabbage, pineapple pico de gallo, flour tortilla

---

* 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.

## Cocktails

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

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## Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand &amp; Varietal</th>
<th>Price</th>
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<tr>
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<td>House White</td>
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</table>

## Bloody Mary Bar

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charleston</td>
<td>Fris Vodka, Charleston Bloody Mary Mix</td>
</tr>
<tr>
<td>Natural Blonde</td>
<td>Ketel One Vodka, Natural Blonde Bloody Mary Mix, spiced salt rim, celery and blue cheese stuffed olives</td>
</tr>
<tr>
<td>Ultimate</td>
<td>Jalapeno infused Tito’s Vodka, house-made bloody mary mix, topped with pickled veggies and a spiced salt rim</td>
</tr>
<tr>
<td>BLT Bloody Maria</td>
<td>Illegal Mezcal Joven, Natural Blonde Mix, topped with candied bacon, romaine lettuce, cherry tomato, crouton, Hidden Valley ranch ranch</td>
</tr>
</tbody>
</table>

## Brunch Classics

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
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<tbody>
<tr>
<td>House Sangria</td>
<td>Seasonal house recipe</td>
</tr>
<tr>
<td>Americano</td>
<td>Sweet Vermouth, Campari, soda</td>
</tr>
<tr>
<td>Classic Mimosa</td>
<td>Rittenhouse Rye Whiskey, spiced pear liquor, house sour, garnished with black cherry &amp; orange</td>
</tr>
<tr>
<td>Cab Cold Brew</td>
<td>Vodka, house brewed chilled coffee, Mt. Peak Espresso Rum, Six &amp; Twenty Carolina Cream</td>
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## Beer

### Cab Taps
12 taps featuring the best local and national beers

<table>
<thead>
<tr>
<th>Name</th>
<th>Taps</th>
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<tr>
<td>Stella Artois</td>
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<td>Guinness</td>
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<td>PBR Tall Boy</td>
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<td>Miller High Life</td>
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<table>
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<tbody>
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<td>Michelob Ultra</td>
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<tr>
<td>Blake’s Hard Cider</td>
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## Bottles/Cans

<table>
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<th>5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Painkiller</td>
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</tr>
</tbody>
</table>

# 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
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)

**Sides**
- French Fries
- Fresh Fruit
- Veggies
- Coleslaw
- Mac & Cheese

**Kid's Milkshakes**
- $8
  - 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