Scroll For Menus

DINNER / DINNER COCKTAILS
BRUNCH / BRUNCH COCKTAILS
HAPPY HOUR
KIDS MENU
**SOUP + SALADS**

- **French Onion Soup** 11
  Vidalia onions, rye croutons, fontina

- **Market Salad** 18
  Blackened shrimp, spinach, cajun cane cashews, tomatoes, goat cheese, candied bacon dressing

- **Chicken Caesar Salad** 18
  Grilled chicken, Romano, Asiago and Parmesan cheese, house candied bacon, Caesar dressing

- **Roasted Beet Salad** 16
  Mixed greens, goat cheese, roasted pistachios, dried cranberries, red onion, Green Goddess dressing

- **Chicken Salad** 17
  Grilled or fried chicken, lettuce, red onions, candied bacon, blue cheese, tomatoes, hard boiled egg, Green Goddess dressing

- **Grilled Salmon Salad** 18
  Mixed greens, tomatoes, quinoa, cucumbers, mandarin slices, cashews, citrus vinaigrette

**Soup + Sandwich Combo**

- Half BLT served with our soup of the day 16

**PLATES**

- **Shrimp & Grits** 27
  Tasso ham, roasted tomato and garlic, Marsh Hen Mills Grits

- **Steak Frites** 29
  Grilled NY Strip loin finished in clarified garlic and herb butter with fries

- **Southern Fish & Chips** 17
  Fried flounder, house fries, hush puppies, tartar sauce

- **Chicken Tenders & Fries** 16
  Grilled or fried, hand breaded chicken tenders, fries, choice of sauce

**SIDES 6**

- French fries
- Sweet potato fries
- Seasonal veggies
- Chocolate
- Vanilla
- Strawberry
- Cookies & cream

**MILKSHAKES 9**

- Fresh fruit
- Mac & cheese
- Veggie slaw

**CAB CLASSICS**

- **Cab Co Classic Burger** 14
  Lettuce, tomatoes, onions on a brioche bun
  Add ($1 each) American cheese, cheddar, fontina, mushrooms, caramelized onions, fried egg, onion relish, jalapeños
  Add ($2 each) 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 tomato, brioche bun

- **Shrimp Burger** 17
  Old bay mayo, lettuce, tomato, onion, brioche bun

- **Black Bean Burger** 16
  Black eyed peas, black beans, rice, chipotle tomato jam, mixed greens, brioche bun

- **Chicken Caesar Wrap** 17
  Grilled chicken, Romano, Asiago and parmesan cheese, house candied bacon, Caesar dressing

- **Classic Reuben** 16
  Rye, corned beef, sauerkraut, fontina, Thousand Island dressing

- **Rutledge BLT** 15
  Sourdough, lettuce, tomato, candied bacon, black pepper mayo

- **Chicken Sandwich** 17
  Grilled or fried chicken, smoked ham, fontina, pickled slaw, Green Goddess dressing

- **Fried Fish Sandwich** 16
  Fried flounder, lettuce, tomato, onion, tarter sauce, brioche bun

- **Fish Tacos (2)** 17
  Jerk glazed Grouper, citrus slaw, pineapple pico de gallo, ginger remoulade, flour or corn tortilla

- **Shrimp Tacos (2)** 16
  Blackened shrimp, citrus slaw, Green Goddess dressing, pineapple pico de gallo, flour or corn tortilla

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* 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

Mirline Berrouet: Executive Chef and General Manager
RUTLEDGE CAB CO.

BEER

Cab Taps
12 taps featuring the best local and national beers

Bottles/Cans

<table>
<thead>
<tr>
<th>Beer</th>
<th>Bottles</th>
<th>Cans</th>
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<tbody>
<tr>
<td>Stella Artois</td>
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<td>Guinness</td>
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<tr>
<td>PBR Tall Boy</td>
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<td>Bud Light</td>
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<tr>
<td>Coors Light</td>
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<tr>
<td>Miller High Life</td>
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Cocktails 12

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 liqueur, house sour, garnished with black cherry & orange

Drive Thru Mule
Tito’s Vodka, cherry liqueur, 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

Smoky 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 Forrofero 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 7 28
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

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**

**SPINACH ARTICHOKE DIP** 13
Parmesan, Asiago, Romano and fontina cheeses, garlic, cream cheese, sour cream, tortilla chips

**RUTLEDGE WINGS** 18
Ten jumbo wings tossed in a house herb & spice blend, buffalo sauce, blue cheese

**TUNA POKE** 17
Ahi tuna, kimchi, spicy ginger, soy, sesame oil, seaweed salad, fried wontons

**FRIED PICKLES** 13
Crispy dill chips, sriracha mayo

**MAGIC MUSHROOMS** 14
Crispy fried mushrooms topped with melted parmesan, romano, and asiago cheeses, green onion, house made balsamic, truffle garlic aioli

**HOT HONEY SHRIMP** 17
Hot honey sauce, vegetable slaw, pickled banana peppers, chives

**REUBEN EGG ROLLS** 14
House-made corned beef, sauerkraut, cheese, pepper jelly mustard

**OKRA FRIES** 13
House seasoning, spicy aioli

**Soup + Salads**

**FRENCH ONION SOUP** 11
Vidalia onions, rye croutons, fontina

**MARKET SALAD** 18
Blackened shrimp, spinach, cayenne cashews, tomatoes, goat cheese, candied bacon dressing

**CHICKEN SALAD** 17
Grilled or fried chicken, lettuce, red onions, candied bacon, blue cheese, tomatoes, hard boiled egg, Green Goddess dressing

**CHICKEN CAESAR SALAD** 17
Grilled chicken, Romano, Asiago and parmesan cheese, house candied bacon, Caesar dressing

**ROASTED BEET SALAD** 16
Mixed greens, goat cheese, pistachios, dried cranberries, red onion, Green Goddess dressing

**GRILLED SALMON SALADA** 18
Mixed greens, tomatoes, quinoa, cucumbers, mandarin slices, cashews, citrus vinaigrette

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**RUTLEDGE CAB CO.**

**Brunch Plates**

**CLASSIC BREAKFAST** 12
Two eggs any style, bacon, choice of toast

**SALMON OMELETTE** 16
Goat cheese, spinach, salmon, Green Goddess dressing, choice of bread and side

**AVOCADO TOAST** 15
House avocado spread on grilled rye with fresh local tomato and balsamic glaze reduction, fried egg, Add grilled shrimp ($6)

**SHRIMP & GRITS** 27
Tasso ham, roasted tomato and garlic, Marsh Hen Mills Grits

**CORN BEEF HASH** 16
House corned beef, breakfast potatoes, caramelized onions, two eggs any style, choice of bread

**FRENCH TOAST** 11
Texas toast, cinnamon glaze, strawberries

**BUTTERMILK PANCAKES** 11
House pancake batter. Add chocolate chips or blueberries ($2)

**BISCUIT AND SAUSAGE GRAVY** 14
Two buttermilk biscuits with black pepper sausage gravy, two eggs any style. Add fried chicken ($6)

**CHICKEN TENDERS & FRIES** 16
Grilled or fried, hand breaded chicken tenders, fries, choice of sauce

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

**Soup + Sandwich Combo**
Half BLT served with our soup of the day 16

**Sides** 6

French fries
Sweet potato fries
Seasonal veggies

Fresh fruit
Mac & cheese
Grits

Sausage links
Candied bacon
Breakfast potatoes

**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 each) American cheese, cheddar, fontina, mushrooms, caramelized onions, fried egg, onion relish, jalapeños
Add ($2 each) 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 tomato, brioche bun

**Shrimp Burger** 17
Old bay mayo, lettuce, tomato, onion, brioche bun

**Black Bean Burger** 16
Black eyed peas, black beans, rice, chipotle tomato jam, mixed greens, brioche bun

**Chicken Caesar Wrap** 17
Grilled chicken, Romano, Asiago and parmesan cheese, house candied bacon, Caesar dressing

**Classic Reuben** 16
Rye, corned beef, sauerkraut, fontina, Thousand Island dressing

**Rutledge BLT** 15
Sourdough, lettuce, tomato, candied bacon, black pepper mayo

**Chicken Sandwich** 17
Grilled or fried chicken, smoked ham, fontina pickled slaw, Green Goddess dressing

**Fried Fish Sandwich** 16
Fried flounder, lettuce, tomato, onion, tartar sauce, brioche bun

**Fish Tacos (2)** 17
Jerk glazed Grouper, citrus slaw, pineapple pico de gallo, ginger remoulade, flour or corn tortilla

**Shrimp Tacos (2)** 16
Blackened shrimp, citrus slaw, Green Goddess dressing, pineapple pico de gallo, flour or corn tortilla

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Mirline Berrouet: Executive Chef and General Manager

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**Bloody Mary Bar**

**Ultimate** 10
Jalapeño infused Tito's Vodka, Charleston Bloody Mary Mix, topped with pickled veggies, spiced salt rim

**Natural Blonde** 12
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 Bloody Mary mix, topped with candied bacon, romaine lettuce, cherry tomato, crouton

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**Rutledge Cab Co.**

**Cocktails** 12
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 liqueur, house sour, garnished with black cherry & orange

**Drive Thru Mule**
Tito's Vodka, cherry liqueur, 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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**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, Kahlua, Six & Twenty Carolina Cream

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**Beer**

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

**Bottles/Cans**

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<tr>
<td>Stella Artois</td>
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<td>Guinness</td>
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<td>Coors Light</td>
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<td>Heineken 0.0</td>
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<tr>
<td>Miller High Life</td>
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<td>Blake's Hard Cider</td>
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**Wine**

**White**

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<tr>
<td>House White</td>
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<td>Benvolio Pinot Grigio, Friuli, Italy</td>
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<td>Stoneleigh Sauvignon Blanc, Marlborough, NZ</td>
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<td>La Crema Chardonnay, Sonoma Coast, CA</td>
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<td>Antinori Vermentino, Toscana, Italy</td>
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<tr>
<td>Château Fonfreide Bordeaux Blanc, France</td>
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<tr>
<td>Frank Family Chardonnay, Carneros, CA</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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<td>Trapiche Malbec, Mendoza, Argentina</td>
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<tr>
<td>Robert Hall Cabernet Sauvignon, Paso Robles, CA</td>
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<tr>
<td>Evolution Pinot Noir, Willamette, OR</td>
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<td>Girard Cabernet Sauvignon, Napa Valley, CA</td>
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<td>Hahn SLH Pinot Noir, Santa Lucia Highland, CA</td>
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<td>Leviathan Red Blend, CA</td>
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<td>Cancellai, Supertuscan, Toscana, Italy</td>
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**Rosé + Sparkling**

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<tr>
<td>House Rosé</td>
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<td>Luca Parelli Brut Rosé, Italy</td>
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<td>Paul Chevalier Brut, France</td>
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<td>La Marca Prosecco, Italy</td>
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<tr>
<td>G.H. Mumm Champagne, Reims, France</td>
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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)

Kid's Milkshakes
$8

Sides

- FRENCH FRIES
- FRESH FRUIT
- VEGGIES
- COLESLAW
- MAC & CHEESE

- CHOCOLATE
- STRAWBERRY
- VANILLA
- COOKIES & CREAM
- ORANGE CREAMSICLE
TIC TAC TOE

FIND WHAT DOES NOT BELONG IN EACH ROW

1. 
2. 
3. 

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

What's Bill thinking about?

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