



**Scroll  
For  
Menus**

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

# RUTLEDGE CAB CO.

## SHAREABLE

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

**RUTLEDGE WINGS** ② 18  
Ten jumbo wings tossed in a house herb & spice blend, buffalo sauce, blue cheese

**TUNA POKE** ② 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 and 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** ② 13  
House seasoning, spicy aioli

## SIDES 6

French fries  
Sweet potato fries  
Seasonal veggies

Fresh fruit  
Mac & cheese  
Veggie slaw

Chocolate  
Vanilla  
Strawberry  
Cookies & cream

## MILKSHAKES 9

## SOUP + SALADS

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

**MARKET SALAD** ② 18  
Blackened shrimp, spinach, cayenne cashews, tomatoes, goat cheese, candied bacon dressing

**CHICKEN CAESAR SALAD** \* ② 17  
Grilled chicken, Romano, Asiago and Parmesan cheese, house candied bacon, Caesar dressing

**ROASTED BEET SALAD** ② 16  
Mixed greens, goat cheese, roasted pistachios, dried cranberries, red onion, Green Goddess dressing

**CHICKEN SALAD** ② 17  
Grilled or fried chicken, lettuce, red onions, candied bacon, blue cheese, tomatoes, hard boiled egg, Green Goddess dressing

**GRILLED SALMON SALAD** \* ② 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** ② 27  
Tasso ham, roasted tomato and garlic, Marsh Hen Mills Grits

**STEAK FRITES** ② 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

## 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, 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

② 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

Stella Artois	5	Corona	5
Guinness	7	Michelob Ultra	5
PBR Tall Boy	5	Miller Lite	5
Bud Light	5	Athletic NA IPA	6
Coors Light	5	Heineken 0.0	5
Miller High Life	5	Blake's Hard Cider	5

## SPIKED SHAKES 15

### 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

Kahlua, chocolate bitters,  
coffee

## 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

## 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
Cancellalaia, 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



@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

### 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 SALAD \* 18

Mixed greens, tomatoes, quinoa, cucumbers, mandarin slices, cashews, citrus vinaigrette

 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



## 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, 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

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

## BRUNCH CLASSICS

### HOUSE SANGRIA 6

Seasonal house recipe

### CLASSIC MIMOSA 6

**CAB COLD BREW 10**  
Vodka, house brewed chilled coffee, Kahlua, Six & Twenty Carolina Cream

### AMERICANO 9

Sweet Vermouth, Campari, soda

## BEER

### CAB TAPS

12 taps featuring the best local and national beers

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Miller High Life	5	Blake's Hard Cider	5

# 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

## 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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House Red	7	28
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Hahn SLH Pinot Noir, Santa Lucia Highland, CA		58
Leviathan Red Blend, CA		76
Cancelliaia, 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

**\$5 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



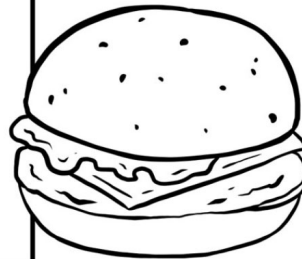
## Entrees

(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

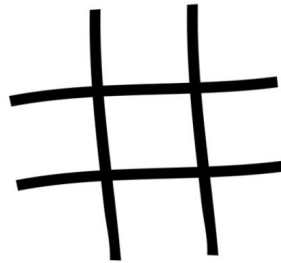
FRENCH FRIES  
FRESH FRUIT  
VEGGIES  
COLESLAW  
MAC & CHEESE



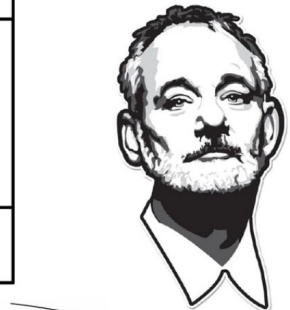
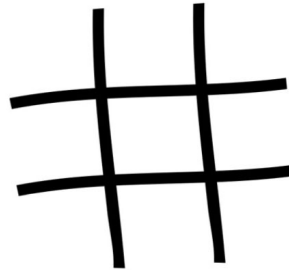
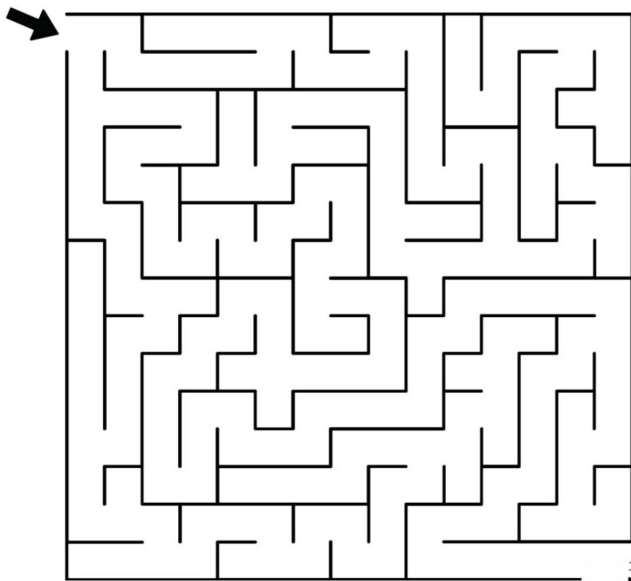
CHOCOLATE  
STRAWBERRY  
VANILLA  
COOKIES & CREAM  
ORANGE CREAMSICLE



# TIC TAC TOE

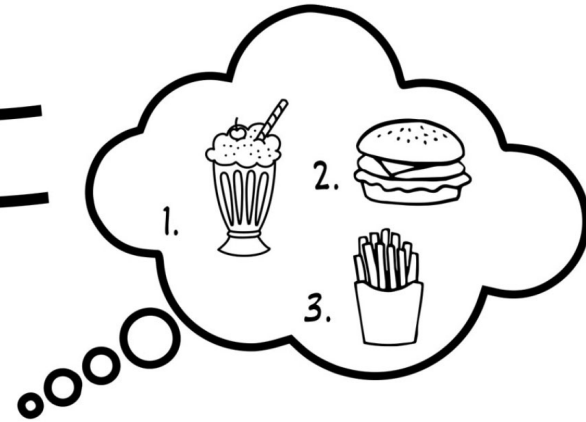


COLOR THE TAXI CAB AND HELP HIM GET ON THE ROAD TO RUTLEDGE CAB CO



# FIND WHAT DOES NOT BELONG IN EACH ROW

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What's Bill thinking about?

- M \_ \_ K S \_ \_ \_ E
- H A \_ B U \_ \_ \_ R
- F \_ \_ N \_ H F \_ Y