



STARTERS & SUCH

Crab & Artichoke Dip Lump crab meat, artichoke hearts, scallions, and Gulf seasoning. Finished with Parmesan and served with a warm baguette. *14*

Warm Bavarian Pretzels and Beer Cheese Fondue Soft sourdough pretzels served with a warm hearty beer cheese dip and whole grain mustard. *12*

Chicken Fingers Hand battered and served with Honey Mustard. *12*
Add a side of fries and cole slaw 4

Diablo Chicken Mac Classic mac n' cheese topped with crispy chicken tenders in diablo sauce & scallions. *13*
Add blue cheese crumbles 1

Rhodeside Wings Crispy wings, with celery sticks & blue cheese dressing. Your choice of sauce (or a combo of two): *Diablo, BBQ, Honey Pepper, Kung Pao or Honey Sriracha.* *13*

Smoked Wings Dry-rubbed, smoked, al-basted then grilled. Carrots & green goddess dipping sauce. *13*

Hummus & Pita Grilled pita bread & a classic house made hummus served with cucumbers, carrots, olives & celery. *11*

Nachos Tortilla chips piled high with Jack & Cheddar, Pico de Gallo, jalapeños & sour cream. *12* *Add Grilled Chicken, Steak*, Smoked Pork or Smoked Chicken 4* • *Add Grilled Veggies 3* • *Add Guacamole 2*

Quesadilla Jack, cheddar & scallions with pico de gallo & sour cream. *11*
Add Grilled Chicken, Steak, Smoked Pork or Smoked Chicken* 4* • *Add Grilled Veggies 3* • *Add Guacamole 2*

RHODESIDES 6

House Cut Fries • Tater Tots
Roasted Fingerling Potatoes • Cole Slaw
Mac & Cheese • Garden Salad
Caesar Salad • Grilled Veggie Skewers
Fried Yucca • Sautéed Spinach

SOUP & SALADS

Tomato Basil Soup Cup 5 / Bowl 7
Add a Garden Salad 4

Cobb Salad Greens, grilled chicken, tomatoes, avocado, chopped egg, blue cheese & bacon. Served with red wine vinaigrette on the side. *14*

Diablo Chicken Salad Greens tossed in ranch dressing, Diablo chicken tenders, blue cheese crumbles, tomatoes, tortilla strips. *14*

Grilled Atlantic Salmon Salad* Arugula, candied pecans, dried cranberries, goat cheese and a dollop of lemon dill cream. Served with a side of Champagne vinaigrette. *14*

THE MAIN RHODE

Argentinian Ribeye Steak*
12oz grilled ribeye with fresh chimichurri, sautéed spinach & fried yucca with garlic aioli dipping sauce. *24*

Pan Seared Atlantic Salmon*
Served with roasted fingerling potatoes, grilled skewered veggies & topped with a white wine mustard cream sauce. *20*

House Smoked Baby Back Ribs
Basted and glazed in a house made BBQ sauce. Served with mac & cheese and cole slaw.
Full 23 / Half 18

Fish & Chips Beer battered cod, house cut fries, cole slaw, cajun remoulade dipping sauce. *17*

Angry Penne Pasta Penne pasta, spicy parmesan-tomato cream sauce, herb grilled chicken & garlic toast. *17*

SANDWICHES, BURGERS & WRAPS

All sandwiches, burgers & wraps served with your choice of House Cut Fries, Tater Tots, Side Salad or Cole Slaw. Substitute any other side for \$2.

Patty Melt* Angus beef patty, American cheese, bacon, caramelized onions and Thousand Island dressing on griddled marble rye. *13*

The Big Dubs* A tribute to Wilson Whitney, the Godfather of Rhodeside. Two Angus beef patties, two slices of cheddar, provolone, bacon, shredded lettuce, Vidalia onion, pickle, yellow mustard, brioche bun. *14*

Baja Fish Tacos Flour tortillas stuffed with seasoned Mahi, grilled pineapple salsa, slaw, avocado & Sriracha Sour Cream. *13*

Philly Cheese Choice of thinly sliced ribeye or chicken, onion, bell peppers, mushrooms, Provolone, shredded lettuce and mayo on a toasted baguette. *13*

Pulled Pork BBQ Sandwich House smoked pork, house made BBQ, cole slaw and pickles on a brioche bun. *13*

Chicken Fantastic Grilled chicken, bacon, Swiss, avocado, honey mustard, lettuce and tomato. Served on a Pretzel Roll. *13*

Diablo Chicken Wrap Chicken tenders, Diablo sauce with greens, tomato & ranch dressing, flour tortilla. *14*

Buttermilk Chicken Sandwich
Fried chicken breast, ranch dressing, shredded lettuce, tomato, Vidalia onion, and pickles served on a brioche bun. *13*

Falafel Wrap Falafel, hummus, lettuce, tomato, pickled red onion and Tahini yogurt wrapped in a flour tortilla. *12*

Blackened Mahi Sandwich
Cole slaw, pickles, Old Bay potato chips and Sriracha aioli on a potato roll. *13*

B.Y.O.B. Build Your Own Burger!
Your choice of beef,* veggie or chicken breast (fried or grilled) on a potato roll with lettuce, tomato, red onion, pickle. *14*

Add 50¢: Blackened, BBQ Sauce, Ranch, Grilled Red Onions, Pickled Red Onions, Caramelized Onions, Pickled Jalapeños or Cole Slaw

Add 1.5¢: Pretzel Roll, American, Cheddar, Swiss, Provolone, Blue, Pepper Jack or Mushrooms

Add 2¢: Bacon, Avocado, or Fried Egg

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DRAFTS

Micro of the Month

Craft Seasonal

Miller Lite 6

Miller Brewing Co.
Milwaukee, WI • 4.1% ABV

Original Dry Apple Cider 7

Austin Eastciders Brewing,
Austin, TX • 5% ABV

Raised By Wolves Pale Ale 7.5

Right Proper Brewing,
Washington, DC • 5% ABV

Optimal Wit 7.5

Port City Brewing, Alexandria, VA
4.1% ABV

Crazy Pils 7.5

Solace Brewing Co, Sterling, VA
5.2%ABV

Manassas Station Lager 7.5

2 Silos Brewery, Manassas, VA
5% ABV

The Fog IPA 8

Caboose Brewing Co., Vienna, VA
6.7% ABV

Delicious IPA 8

Stone Brewery, Richmond, VA
7.7% ABV

Southern Belle Imperial

Brown Ale 8.5

3 Stars Brewery, Washington, DC
8.7% ABV (Tulip)

Nitro Milk Stout 7.5

Left Hand Brewing Co.,
Longmont, CO • 6% ABV

CANS

Coors Light 5

National Bohemian 5

Purple Haze 5

Dales Pale Ale 5

Black Widow Cider 6

Guinness 6

Ghost Fleet IPA 7 (Tallboy)

Jai Alai IPA 7 (Tallboy)

Schofferhoffer Radler 7 (Tallboy)

Whiteclaw Hard Seltzer 6

Rotating Gose Can 6

Heineken Zero (Non-alcoholic) 5

BOTTLES

Budweiser 5

Bud Light 5

Miller Lite 5

Corona 5

Corona Light 5

Michelob Ultra 5

Newcastle 5

Port City Porter 6

Golden Monkey Tripel 6

Blue Moon 6

Stella 6

WINES

WHITES

Chateau Vartely, Chardonnay

Moldova 7.5/28

Ruffino, Pinot Grigio

Italy 8/30

Mokoroa, Sauvignon Blanc

New Zealand 8/30

Roku, Riesling

Monterey County, CA 9/34

SPARKLING

Zonin Prosecco

Italy 11 (187 ml. split)

ROSÉ

Chateau Vartely

Moldova 7.5/28

Anew

Columbia Valley, WA 9/32

REDS

Chateau Vartely, Cabernet

Sauvignon

Moldova 7.5/28

Ryder, Pinot Noir

Monterey County, CA 8/30

Gougenheim, Malbec

Argentina 8/30

COCKTAILS

All Cocktails \$10

Chicory Old Fashioned

Jim Beam Bourbon, Café de Monde Chicory Coffee,
& Chocolate Bitters.

XXX Hot Chocolate

Captain Morgan Spiced Rum, Brandy, Baker's Chocolate,
Cinnamon, Honey, Homemade XXX Marshmallow.

Pear Me a Gin

Local Pear-infused Gordon's Gin,
House-made Rosemary-Lemon Soda.

House Moscow Mule

Draft Cocktail with Smirnoff Vodka & House-made Ginger Beer.

Smoked Sazerac

Bulleit Rye, Charred Cherrywood Glass, Spiced Ginger Syrup,
Absinthe & Peyschauds.

Hot Virginia Cider

Local Cider, Honey, Brown Sugar, Vanilla & Baking Spices.
Choice of House Spirit.

Cold Brew Irish Coffee

Slane Irish Whiskey, Alchemist Cold Brew Coffee, Cane Sugar,
Whipped Cream.

SWEETS

All Sweets served à la mode \$8

Brownie Sundae • Apple Crisp • Fried Oreos

Acme Pie • Churro Doughnuts

HOUSE RULES

Thank you for coming out to dine and
socialize with us. For the safety of our guests and our staff,
please abide by our house rules:

- Guests are required to wear masks inside the restaurant at all times.
- Guests experiencing negative health symptoms related to COVID-19 are not permitted on the premises.
- Social distancing guidelines should be followed at all times.
- All dining tables have been strategically placed 6 feet apart to ensure our guests' safety. Please do not move the tables in any direction.
- Menus are single use only, and discarded after each use.
- Single service condiments and disposable utensils are available by request.
- Staff are required to wear masks at all times and are screened daily for adverse health symptoms.
- Staff are required to follow enhanced cleaning guidelines, including washing their hands frequently.
- Please be kind and respectful to one another at all times!