



## STARTERS & SUCH

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

**California Lettuce Wraps** Sweet-chili Sriracha popcorn shrimp, tomato, chives & cilantro. *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 coleslaw *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, red pepper hummus & Feta cheese, cucumbers, carrots, olives & celery. *12*

**Philly Steak Rolls** Spring rolls filled with thinly sliced ribeye, caramelized onion, jack, and cheddar. Served with a beer cheese dipping sauce. *12*

**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*

**House Made Fried Mozzarella** Panko and parmesan crusted fresh mozzarella. Served with a pesto drizzle and a house made marinara dipping sauce. *12*

## RHODESIDES 6

House Cut Fries • Tater Tots

Garden Salad • Caesar Salad

Wedge Salad • Grilled Asparagus

Sautéed Green Beans • Mac & Cheese

Coleslaw • Baked Scalloped Potatoes

## SALADS, SOUPS & GRAINS

**Buddha Bowl** Red quinoa, wild rice, kale, spinach, avocado, chickpeas, egg, olives, tomato, corn, basil pesto & Balsamic vinaigrette. *14* Add Salmon, Chicken, Skirt Steak, or fried falafel *6*

**Black n Blue Steak Salad\*** Blackened skirt steak, mixed greens, tomato, cucumber, pickled red onion, & Blue cheese dressing. *14*

**Cobb Salad** Greens, grilled chicken, tomatoes, corn, egg, blue cheese & bacon. & red wine vinaigrette. *14*

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

**Sesame Chicken Salad** Buttermilk breast, arugula, spinach, cabbage, mandarin oranges, crispy wontons & Feta tossed in a sweet sesame dressing. *14*

**Grilled Atlantic Salmon Salad\*** Arugula, candied pecans, dried cranberries, goat cheese and a dollop of lemon dill cream & champagne vinaigrette. *14*

**French Onion Soup** Cup *5* / Bowl *7*

**Soup of the Day** Ask your server for today's selection. Cup *5* / Bowl *7*

**Side Garden Salad, Caesar Salad, or Wedge Salad** *6*

## THE MAIN RHODE

**Rosemary Strip Steak** Grilled with a rosemary garlic compound butter, baked scalloped potatoes & a wedge salad. *24*

**Pan Seared Atlantic Salmon\*** Served over Ancient grains with grilled asparagus & a white wine mustard cream sauce. *20*

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

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

**Fish & Chips** Beer battered cod, house cut fries, coleslaw and a Cajun remoulade dipping sauce. *17*

**Country Pot Pie** Classic recipe fresh baked with a puff pastry top & sautéed green beans. *16*

## SANDWICHES & 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.*

**Club Sandwich** Sliced turkey, ham, bacon, Swiss, American, lettuce, tomato & Dijonaise on white toast. Served with a pickle spear. *13*

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

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

**Philly Cheese** Thinly sliced ribeye or chicken, onion, sweet peppers, mushrooms, white American, shredded lettuce and mayo on a toasted baguette. *13*

**Buttermilk Chicken Sandwich** Buttermilk brined chicken breast, fried crispy and topped with ranch dressing, shredded lettuce, tomato, Vidalia onion, and pickles served on a brioche bun. *13*

**La Cubana** Co-founder Alice Lima-Whitney's Cuban sandwich. Sliced ham, pulled pork, Swiss, pickle & Dijon on pressed Ciabatta. *13*

**Rhodeside Street Tacos** Choice of chicken, skirt steak or blackened mahi. On flour tortillas with slaw, grilled pineapple salsa & chipotle aioli. *13*

**Skirt Steak Sandwich\*** Grilled onion, avocado, cilantro, pepper jack cheese & chipotle mayo on ciabatta bread. *13*

**Blackened Mahi Sandwich** Cole slaw, pickles, Old Bay house chips and Sriracha aioli on a brioche bun. *13*

**Diablo Chicken Wrap** Chicken tenders dipped in our signature Diablo sauce with greens, tomato & ranch dressing in a flour tortilla. *14*

## BURGERS

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

**Patty Melt\*** Angus beef patty, American cheese, bacon, caramelized onions and 1000 Island dressing on griddled marble rye. *13*

### B.Y.O.B. - Build Your Own Burger!

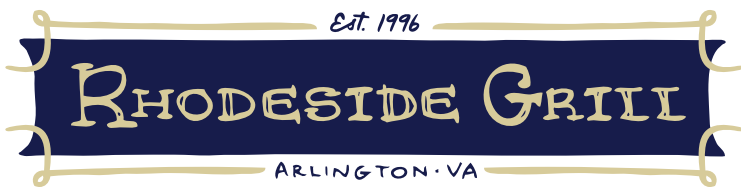
Your choice of beef,\* veggie or chicken breast (fried or grilled) on a potato roll with lettuce, tomato, red onion & pickle. *14*

Blackened, BBQ Sauce, Ranch, Grilled Red Onions, Pickled Red Onions, Hot Cherry Peppers, Caramelized Onions, Pickled Jalapeños or Cole Slaw *Add 50¢*

Pretzel Roll, American, Cheddar, White Cheddar, Swiss, Provolone, Blue, Pepper Jack or Mushrooms *Add 1.50*

Bacon, Avocado, Fried Egg, Sliced Ham *Add 2*

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## DRAFTS

<b>Micro of the Month</b>	<b>Richmond Lager</b> 7.5 Hardywood Craft Brewery Richmond, VA • 5% ABV
<b>Craft Seasonal</b>	<b>Hazecraft IPA</b> 8 Great Lakes Brewing Cleveland, OH • 6.7% ABV
<b>Miller Lite</b> 6 Miller Brewing Co. Milwaukee, WI • 4.2% ABV	<b>Delicious IPA</b> 8 Stone Brewery Richmond, VA • 7.7% ABV
<b>Original Dry Apple Cider</b> 7 Austin Eastciders Brewing Austin, TX • 5% ABV	<b>Norse Double IPA</b> 8 Vasen Brewery Richmond, VA • 8% ABV
<b>Raised By Wolves Pale Ale</b> 7.5 Right Proper Brewing Washington, DC • 5% ABV	<b>Nitro Milk Stout</b> 7.5 Left Hand Brewing Co Longmont, CO • 6% ABV
<b>Optimal Wit</b> 7.5 Port City Brewing Alexandria, VA • 4.9% ABV	
<b>Crazy Pils</b> 7.5 Solace Brewing Co Sterling, VA • 5.2% ABV	

## CANS & BOTTLES

<b>LIGHT &amp; DOMESTIC</b>	<b>HAZY &amp; HOPPY</b>
<b>National Bohemian</b> 5	<b>Purple Haze</b> 5
<b>Dales Pale Ale</b> 5	<b>Ghost Fleet IPA</b> 7
<b>Heineken</b> 5	<b>Golden Road Mango Cart Wheat Ale</b> 7
<b>Coors Light</b> 5	<b>Cigar City Jai Alai IPA</b> 7
<b>Budweiser</b> 5	<b>Kindred Spirit Headspace IPA</b> 7
<b>Bud Light</b> 5	
<b>Miller Lite</b> 5	<b>DARK &amp; BELGIAN</b>
<b>Corona</b> 5	<b>Newcastle</b> 5
<b>Corona Light</b> 5	<b>Blue Moon</b> 6
<b>Michelob Ultra</b> 5	<b>Golden Monkey Tripel</b> 6
<b>CIDERS, SELTZERS &amp; SOURS</b>	<b>Stella</b> 6
<b>Anderson Valley Rotating Gose</b> 6	<b>Guinness</b> 6
<b>Lostboy Wingman Raspberry</b> 7	<b>Port City Porter</b> 6
<b>Schofferhoffer Grapefruit Radler</b> 7	<b>NON-ALCOHOLIC</b>
<b>Vizzy Hard Seltzer</b> 6	<b>Heineken Zero</b> 5
<b>Whiteclaw Hard Selzer</b> 6	<b>Three Notch'd N.A. IPA</b> 5
	<b>Clausthaler Dry Hopped</b> 5

## HAPPY HOUR

MONDAY - FRIDAY, 3 - 7 P M

See your server for more details

## COCKTAILS

### SPECIALTY COCKTAILS 11

<b>The Honey Bee</b> Jim Beam Bourbon, Lemon, Honey & Mint
<b>Campfire Manhattan</b> Bulleit bourbon, Sweet vermouth, Chocolate bitters, smoked cherry wood glass
<b>House Draft Mule</b> Smirnoff Vodka & House-made Ginger Beer on tap
<b>Nitro Buzz</b> Smirnoff Vodka, Chicory, Cane Sugar & Alchemist Nitro Cold Brew Coffee
<b>Pear Me a Gin</b> Pear-infused Gordon's Gin, House-made Rosemary-Lemon Soda
<b>Lavender Lemonade</b> Gordon's Gin, Lillet Blanc, Strawberry-Lavender & fresh lemon
<b>The Pirate's Getaway</b> Captain Morgan's Dark, Hibiscus, Pineapple & Lime
<b>Pisco Paradise Punch</b> Watermelon-infused Macchu Pisco, Rum, Elderflower, White Wine, & Citrus

### HOUSE CLASSICS 12

<b>Old Fashioned</b> Elijah Craig Bourbon, Simple, Angostura
<b>Hemingway Daiquiri</b> Plantation 3 Stars White Rum, Luxardo, Grapefruit & Lime
<b>Dark n Stormy</b> Gosling's Dark Bermudan Rum, House-made Ginger Beer
<b>Sazerac</b> Tin Cup Rye, Remy Cognac, Absinthe, Orange & Peyschauds

## WINES

<b>WHITES</b>	<b>ROSÉ</b>
<b>Chateau Vartely, Chardonnay</b> Moldova 7.5/28	<b>Chateau Vartely</b> Moldova 7.5/28
<b>Ruffino, Pinot Grigio</b> Italy 8/30	<b>Anew</b> Columbia Valley, WA 9/32
<b>Mokoroa, Sauvignon Blanc</b> New Zealand 8/30	<b>REDS</b>
<b>Roku, Riesling</b> Monterey County, CA 8/30	<b>Chateau Vartely, Cabernet</b> Moldova 7.5/28
<b>SPARKLING</b>	<b>Ryder, Pinot Noir</b> Monterey County, CA 8/30
<b>Zonin, Prosecco</b> Italy 11 (187 ml.)	<b>Gougenheim, Malbec</b> Argentina 8/30

## SWEETS

All Sweets served à la mode \$8

Brownie Sundae • Apple Crisp • Fried Oreos  
Acme Pie • Churro Sundae