



ENTRÉES

BRISKET HASH*

Slow smoked brisket, sauteed onions, peppers, crispy potatoes, 2 eggs any style, house salsa roja, toast. **14**

HUEVOS RANCHEROS*

Crispy corn tortillas, adobo braised beef, fried eggs, salsa roja, mixed cheese, refried black beans, fresh avocado. **13**

FRIED CHICKEN BISCUIT WITH SAUSAGE GRAVY*

Buttermilk brined fried chicken, sausage gravy, poached eggs, breakfast potatoes. **12**

CLASSIC BENEDICT*

Canadian bacon, English muffins, poached eggs, classic hollandaise, breakfast potatoes. **11**

GARDEN DISTRICT BENEDICT*

Sautéed spinach, roasted cherry tomatoes, English muffins, poached eggs, classic hollandaise sauce, breakfast potatoes. **11**

BAYOU BURRITO

Grilled flour tortilla, scrambled eggs, andouille sausage, mixed cheeses, fresh pico, house made guac, chipotle sour cream, breakfast potatoes. **11**

EGGS ANY STYLE*

Choice of applewood smoked bacon or breakfast sausage, breakfast potatoes and toast. *Two eggs 9, Three eggs 10*

BELGIAN WAFFLE

Your choice of butter & maple syrup or strawberries & whipped cream. Served with applewood smoked bacon. **10**

SMOKED SALMON AVOCADO TOAST*

House cured salmon, smashed avocado, cherry tomatoes, arugula, asparagus, grilled marble rye, poached eggs. **13**

EGGADILLA

Griddled flour tortilla, seasoned scrambled eggs, bacon, American cheese, tomatoes, green peppers, red onions. Served with fresh pico, sour cream and house made guac. **11**

BUILD YOUR OWN THREE-EGG OMELETTE

Served with home fries. Stuff your omelette with up to 5 of the following ingredients: *Cheddar, Swiss, Blue Cheese, Jack, White American, Canadian Bacon, Applewood Smoked Bacon, Andouille Sausage, Jalapeños, Onions, Tomatoes, Green Peppers, Spinach, Mushrooms.* **11**

BANANAS FOSTER

FRENCH TOAST Griddled Texas toast, caramelized banana & dark rum sauce, whipped cream. **12**

BREAKFAST SIDES

Add 2.5:

- Applewood Bacon
- Breakfast Sausage
- Home Fries
- Seasonal Fruit Cup
- English Muffin
- Toast

Add 4:

- Biscuits & Sausage Gravy

MUNCHIES

CRISPY BRUSSELS SPROUTS

Applewood smoked bacon, sweet chili maple, grated parm. **14**

MAC & CHEESE FRITTERS

House bechamel sauce, elbow noodles, seasoned panko breadcrumbs. Served with marinara sauce. **12**

HUMMUS & PITA

House made tahini hummus, grilled pita, fresh carrots, celery, country olives & cucumber. **12**

QUESADILLA

Choice of seasonal grilled veggies, chicken, or steak* in a flour tortilla w/ melted cheddar and Jack cheese. Fresh guac, sour cream and pico de gallo on the side. **14**

WINGS

Jumbo wings fried and served with celery sticks and ranch or bleu cheese dressing. Tossed with your choice of sauce or a combo of two sauces. **14** *Buffalo, Honey Pepper, Sriracha Honey, BBQ, Hot BBQ*

GRILLED WINGS

Dry rubbed, lager-basted and grilled over open flame. Served with your choice of dipping sauce. **14** *Bleu Cheese, Ranch or Green Goddess*

HEAPING NACHOS

Tortilla chips topped with cheddar, Jack, black beans, jalapenos, pico de gallo and sour cream. **13** *Add Grilled Steak or Chicken 6, Add Guac 3*

RAGTIME SAMMIES

All sammies come with your choice of side.

CALIFORNIA CHICKEN

Grilled chicken, fresh watercress, sliced tomato, fresh avocado, Jack cheese, chipotle mayo, ciabatta. **14**

FALAFEL WRAP

Crispy falafel, house made hummus, shredded iceberg, sliced tomato, cucumber, house pickled red onions, tahini yogurt, flour tortilla. **13**

LAMB GYRO

House made tzatziki, pickled red onions, arugula, crumbled feta, sliced tomato, cucumber, warm pita. **15**

BUFFALO CHICKEN WRAP

Crispy buffalo chicken, iceberg, tomato, Jack cheese, house blue cheese dressing, flour tortilla. **14**

SHRIMP PO' BOY

Cornmeal crusted shrimp, crispy French baguette, lettuce, tomato, pickle & house Cajun Remoulade. **14**

PHILLY CHEESE

Thinly sliced ribeye, caramelized onions, peppers, mushrooms, melted white American cheese, lettuce & mayo on a sub roll. **15**

SIDES 6

- Hand Cut Fries • Waffle Fries
- Tater Tots • Macaroni & Cheese
- Sautéed Spinach • Cole Slaw
- Jambalaya • Side Salad
- Marinated Veggie Kabob

GREENS & THINGS

SEAFOOD BISQUE OF THE DAY

Bowl 7 / Cup 5

SALMON SALAD* Grilled Atlantic Salmon, mixed greens, hard boiled egg, roasted beets, corn, mixed country olives, house pickled red onions, Champagne vinaigrette. **15**

COBB SALAD Mixed greens, grilled chicken, Applewood smoked bacon, blue cheese, fresh avocado, cherry tomatoes, roasted corn, hard boiled egg, balsamic vinaigrette. **15**

CLASSIC CAESAR Chopped romaine, grated parm, seasoned croutons, house made Caesar dressing. **11** *Add Crispy Falafel 5*
Add Grilled Chicken, Grilled Shrimp, Steak, Salmon, or Calamari 6*

BUILD-A-BURGER* 14

Your Choice: Burger, Chicken, or Black Bean Burger with lettuce tomato, onion & pickle on a potato roll, dressed up the way you like it!

Add 1.00: American, Swiss, Bleu, Jack, Cheddar, Cole Slaw, Grilled Mushrooms, Caramelized Onions, Grilled Onions, Jalapeños

Add 1.50: Bacon, Avocado, Guacamole, Fried Egg

No Charge: Blackened, BBQ or Hot BBQ Sauce

BRUNCH BEVIES

RAGTIME ORANGE CRUSH 8

Vodka, Orange Curacao, House made Orange Soda. You keep the cup!

GIGGLE WATER 9

Prosecco, Muddled Raspberries, Cranberry Juice, Simple

CORPSE REVIVER 10

Gin, Dolin Blanc, Lemon, Cointreau, Absinthe

NITRO COLD BREW IRISH COFFEE 11

Irish Whiskey, Chyrus Coffee Co. Nitro Cold Brew, Vanilla Syrup, Cream

FRENCH QUARTER BLOODY MARY 10

House Infused Pickled Vodka, Tomato Juice, House Spice Mix, Garnishes

PROSECCO 9/36

BLOODY MARY BAR 9

Your choice of House Infused Pickled, Horseradish, Bacon or Habanero Vodka.

NITRO COLD BREW COFFEE 5

Produced locally by Chyrus Coffee Company - Washington DC

ON TAP

► **Micro of the Month** 6.5
Changes Monthly
Ask your server

► **Ragtime Seasonal**
Seasonal Style
Ask your server

► **Rotating Sour Ale**
Väsen Brewing Co.
Richmond, VA- ABV Varies
Ask your server

I Just Crush A Lot
Fruited Sour 8
Calvert Brewing Co.
Upper Marlboro, MD- 5.0% ABV

Changing Lanes
Double IPA 8.5
Beltway Brewing Co.
Sterling, VA- 8.0% ABV

Antares West Coast IPA 8
Rocket Frog Brewing Co.
Ashburn, VA- 6.5% ABV

Power Moves American IPA 8
Aslin Beer Co.
Alexandria, VA- 5.5% ABV

Great Outdoors Pale Ale 7.5
Brothers Craft Brewing
Harrisonburg, VA- 4.8% ABV

Optimal Wit
Belgian Witbier 7
Port City Brewing Co.
Alexandria, VA- 4.9% ABV

Manako Mango Witbier 7
Ono Brewing Co.
Chantilly, VA- 5.5% ABV

Weekend Lager 6.5
Alewerks Brewing Co.
Williamsburg, VA- 4.8% ABV

Born Bohemian Pilsner 7
Denizens Brewing Co.
Silver Spring, MD- 4.9% ABV

High Barbary
Vienna Lager 7
Fair Winds Brewing Co.
Lorton, VA- 5.4% ABV

Maduro Brown Ale 7.5
Cigar City Brewing Co.
Tampa, FL- 5.5% ABV

Original Dry Cider 7
Austin Eastciders
Austin, TX- 5.0% ABV

Miller Lite 5.5
Miller Brewing CO.
Milwaukee, WI- 4.2% ABV

HAPPY HOUR!

Monday thru Friday
11am - 7pm

Ragtime Cocktails
\$2 off

House Wines
and Sangria
\$2 off

Miller Lite Draft
\$4

Micro of the Month
\$5

CANS

12 OZ

Hazecraft IPA 7.5
Great Lakes Brewing Co.
Cleveland, OH- 6.7% ABV

Hefeweizen 7
Väsen Brewing Co.
Richmond, VA- 5.7% ABV

Georgia Ave. Peach
Berliner Weisse 7
Denizens Brewing Co.
Silver Spring, MD- 4.5% ABV

Elbow Patches
Oatmeal Stout 7
The Virginia Beer Co.
Williamsburg, VA- 6.2% ABV

Mas Agave Lime
Hard Seltzer 7
Founders Brewing Co.
Grand Rapids, MI- 4.5% ABV

TALL BOYS

Spiffy Hazy
Imperial IPA 9
Funk Brewing Co.
Emmaus, PA- 7.5% ABV

2 Cloud 9
New England IPA 8.5
Settle Down Easy Brewing Co.
Falls Church, VA- 7.3% ABV

Sunset Black Lager 8
Ono Brewing Co.
Chantilly, VA- 5.3% ABV

Stiegl Grapefruit
Radler 8
Stieglbrauerei zu Salzburg
Salzburg, Austria- 4.2% ABV

Guinness Irish Stout 8
Guinness LTD
Dublin, Ireland- 4.2% ABV

WINE

WHITES

Chateau Vartely Chardonnay
7.5/28
Moldova

Benvolio Pinot Grigio 8.5/32
Italy

Yealands Sauvignon Blanc
9.5/36
New Zealand

Torres Verdejo 9/34
Spain

Bieler Pére & Fils Rosé 9.5/36
France

SPARKLING

Ruffino Prosecco 9.5/36
Italy

Naveran Brut Rosado 10.5/40
Spain

RAGTIME COCKTAILS

All cocktails \$11.

Crafted with the freshest ingredients.

HURRICANE

light & aged rums, house made orgeat, grenadine, passion fruit, lime, orange

PIMMS CUP

Pimms No. 1, cucumber, lemon, rosemary, house made ginger beer

RON SWANSON

Irish whiskey, Scotch whisky, lemon, house made orgeat, Angostura bitters

BLACK WIDOW

silver tequila, blackberry, basil, lime, agave

SAZERAC

rye whiskey, sugar, Peychaud's bitters, absinthe rinse

WHISKEY SMASH

bourbon, curacao, lemon, mint, sugar

GNOME'S WATER

gin, basil, lime, cucumber

ZOMBIE

spiced rum, cranberry grapefruit shrub, house made grenadine, lime, absinthe, angostura bitters

HOUSE MULES

choice of spirit, house made ginger beer

PINEAPPLE JALAPEÑO PISCO SOUR*

pisco, pineapple jalapeño syrup, lime, egg whites

PAINKILLER

navy rum, pineapple, orange, coconut, nutmeg

LAVENDER BEE'S KNEES

gin, yellow chartreuse, lavender honey syrup, lemon



FROZEN COCKTAIL ON TAP 9

Ask what's in the machine.



NITRO COLD BREW COFFEE 6

Produced locally by Alchemist Coffee Company.

IRISH NITRO COLD BREW COFFEE 10

Irish whiskey, vanilla, lightly whipped fresh cream

BUENA VISTA IRISH COFFEE (HOT) 10

Irish whiskey, brown sugar, lightly whipped fresh cream

DESSERTS

All desserts \$7.

CHEESECAKE BRULEE

House made classic cheesecake, caramelized sugar, fresh strawberry compote, whipped cream, graham cracker crumble.

CHOCOLATE BROWNIE SUNDAE

House made fudge brownie, whipped cream, vanilla ice cream, caramel & chocolate sauce.

ACME SEASONAL PIE

Handmade pies from Arlington's own ACME Pie Company. Served à la mode.

ASK YOUR SERVER ABOUT OUR BATCHED COCKTAILS & VARIETY CRAFT SIX PACKS AVAILABLE TO-GO!

HOURS: Monday-Sunday: 11AM-2AM **BRUNCH:** Saturday & Sunday: 11AM-3PM

REVISED 09-09-21