

Ragtime



MUNCHIES

RAGTIME SLIDERS* Four sliders served on mini buns with lettuce, tomato and pickle. Your choice of: *Mini Angus beef burgers w/American cheese. 12 Mini jumbo lump Maryland crab cakes with cajun aioli. 14 Surf & Turf (two of each) 13*

CAJUN SPRING ROLLS Filled with Andouille sausage, chicken, peppers, onions, cajun seasoning, cheddar and Jack cheeses. Served with a pepper jelly ranch dipping sauce. *12*

WARM BAVARIAN PRETZELS AND BEER CHEESE FONDUE Fresh pretzels served with a warm hearty beer cheese dip, crisp Andouille sausage, pickles and Dijon mustard. *13*

HUMMUS & PITA Grilled pita bread and house-made hummus with carrots and celery sticks. *11*

HEAPING NACHOS Tortilla chips topped with cheddar, Jack, black beans, jalapenos, pico de gallo and sour cream. *12 Add Grilled Steak or Chicken 4, Add Guacamole 1*

CHICKEN FINGERS Crispy fried chicken tenders with your choice of sauce. *12 BBQ, Ranch, Bleu Cheese or Chipotle BBQ*

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. *13 Buffalo, Honey Pepper, Sriracha Honey, BBQ, Chipotle BBQ*

GRILLED WINGS Dry rubbed, lager-basted and grilled over open flame. Served with your choice of dipping sauce. *13 Bleu Cheese, Ranch or Green Goddess*

QUESADILLA Choice of grilled veggies, chicken, or steak* in a flour tortilla with melted cheddar and Jack cheese. Guacamole, sour cream and pico de gallo on the side. *12*

SIDES 6

Waffle Fries • Tater Tots • Cole Slaw
Macaroni & Cheese • Jambalaya
Side Salad • Marinated Veggie Kabob

SOUPS & SALADS

CHICKEN & ANDOUILLE GUMBO
Bowl 7 / Cup 5

SEAFOOD BISQUE OF THE DAY
Bowl 7 / Cup 5

SOUP & SALAD
Cup of gumbo & house garden salad. *10*

COBB SALAD Mixed greens, sliced chicken, bacon, blue cheese crumbles, avocado, cherry tomatoes, corn and egg tossed with a red wine vinaigrette. *14*

BUFFALO CHICKEN SALAD Fried chicken tenders tossed in buffalo sauce over iceberg lettuce with Jack cheese, cherry tomatoes, corn, carrots, cucumber and ranch dressing. *13 Sub Chicken w/Shrimp 2*

BLACKENED SHRIMP CAESAR SALAD
Chopped Romaine lettuce, cherry tomatoes, fresh avocado, shredded Parmesan and house croutons. *14*

Dressings: *Balsamic, Italian, Caesar, Red Wine Vinaigrette, Honey Mustard, Bleu Cheese, Ranch*

ENTREES

FISH & CHIPS Atlantic cod deep fried in a house-made Cajun beer batter, paired with waffle fries, coleslaw and house-made tartar. *16*

JAMBALAYA A traditional Creole rice dish made with chicken and Andouille sausage. Served with French bread. *15 Add Grilled or Blackened Shrimp 6*

RAGTIME SAMMIES

All sammies come with your choice of side.

SHRIMP PO' BOY Cornmeal crusted shrimp, crispy French baguette, lettuce, tomato, pickle & house Cajun Remoulade. *13*

FALAFEL WRAP Falafel, hummus, cucumbers, tomatoes, shredded lettuce, pickled red onions and a tahini yogurt sauce wrapped in a flour tortilla. *12*

CHESAPEAKE CRAB CAKE SANDWICH
Sautéed jumbo lump crab cake, lettuce, tomato, pickle, cajun aioli, potato roll. *14*

SHRIMP TACOS Blackened Gulf shrimp, cole slaw, pico de gallo and avocado. Served w/chili lime seasoned waffle fries *14*

BLACKENED SHRIMP CAESAR WRAP
Blackened shrimp, romaine lettuce, cherry tomatoes, sliced avocado, parmesan cheese wrapped in a flour tortilla. *13*

BUFFALO CHICKEN WRAP Fried chicken tenders in buffalo sauce with lettuce, tomato, Jack cheese and bleu cheese dressing. *13*

SOUTHERN FRIED CHICKEN Buttermilk brined fried chicken breast, topped with ranch dressing, lettuce, tomato, vidalia onion and pickles served on a potato roll. *13*

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, Pepper Jack, Cole Slaw, Grilled Mushrooms, Caramelized Onions, Grilled Onions, Jalapeños

Add 1.50: Bacon, Avocado, Guacamole, Fried Egg

No Charge: Blackened, BBQ or Chipotle BBQ Sauce



HOURS • Mon.-Thurs.: 11AM-11PM (Kitchen closes @10) • Friday: 11AM-Midnight (Kitchen closes @11) Saturday: 10AM-Midnight (Kitchen closes @11) • Sunday: 10AM-10PM (Kitchen closes @9)

VISIT RAGTIMERESTAURANT.COM FOR TAKE-OUT AND SPECIAL FAMILY MEAL DEALS!

FOLLOW US



**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

ON TAP

► Micro of the Month 6.5

*Changes Monthly
Ask Your Server*

► Ragtime Seasonal

*Seasonal Style
Ask Your Server*

Angry, Angry Alice Double IPA 8.5

*Rocket Frog Brewing Co.
Sterling, VA- 8.8% ABV*

Partly Cloudy American IPA 8

*Solace Brewing Co.
Dulles, VA- 7.5% ABV*

Ripper San Diego Pale Ale 7.5

*Stone Brewing Co.
Escondido, CA- 5.7% ABV*

Optimal Wit Belgian Witbier 7

*Port City Brewing Co.
Alexandria, VA- 4.9% ABV*

Ardent Pilsner 7.5

*Ardent Craft Ales
Richmond, VA- 5.0% ABV*

High Barbary Vienna Lager 7

*Fair Winds Brewing Co.
Lorton, VA- 5.4% ABV*

Southern Belle Imperial Brown Ale 8

*3 Stars Brewing Co.
Washington D.C.- 8.7% ABV*

Sherman Stout 7.5

*James River Brewery
Scottsville, VA- 5.3% ABV*

Original Dry Cider 7

*Austin Eastciders
Austin, TX- 5.0% ABV*

Miller Lite 5.5

*Miller Brewing Co.
Milwaukee, WI- 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

Cloudfall Chardonnay 10.5/38

California

Mezzacorona Rosé 9.5/36

Italy

REDS

Chateau Vartely Cabernet Sauvignon 7.5/28

Moldova

McManis Vineyards

Pinot Noir 8.5/32
California

Tribute Cabernet Sauvignon

10.5/38
California

Diseño Malbec 8.5/32

Argentina

Prayers of Sinners and Saints

Red Blend 8.5/32
Washington State

SPARKLING

Ruffino Prosecco 9.5/36

Italy

SEASONAL SANGRIA 7.5

Our own blend. Ask for details.

RAGTIME COCKTAILS

*All cocktails \$11. Curated by Rustin Mabla,
crafted with the freshest ingredients.*

HURRICANE

light & aged rums, house made orgeat, grenadine, passionfruit, lime and orange

PIMMS' CUP

pimms, cucumber, lemon, rosemary & house made ginger beer

RON SWANSON

Irish whiskey, Scotch whiskey, lemon, house made orgeat, angostura bitters

ORANGE CRUSH

vodka, orange liqueur, house made orange soda

PAINKILLER

navy rum, pineapple, orange, coconut, nutmeg

GNOME'S WATER

gin, basil, lim, cucumber

SAZERAC

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

BARTENDER'S CHOICE MARGARITA

seasonal fruit, tequila, lime, agave

HOUSE MULES

choice of spirit, house made ginger beer



FROZEN COCKTAIL ON TAP 9

Ask what's in the machine.

DESSERTS

SEASONAL PIE

Handmade pies from Arlington's own ACME Pie Company. Served à la mode. 7

MOLTEN LAVA CAKE

Chocolate cake with a gooey warm chocolate center, whipped cream and chocolate sauce. 6



NITRO COLD BREW COFFEE 6

Produced locally by Alchemist Coffee Company.

IRISH NITRO COLD BREW COFFEE 10

Irish Whiskey, Brown Sugar, Lightly Whipped Fresh Cream

HOUSE RULES

*Thank you for coming out to dine and socialize with us during these difficult times.
For the safety of our guests and our staff, please abide by our new guidelines:*

- Guests are required to wear masks inside the restaurant at all times. We strongly encourage our patrons to wear masks at all other times as well.
- Guests experiencing negative health symptoms including fever, body aches & loss of taste or smell 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.
- Parties seated together cannot exceed 10 guests.
- Single service condiments and disposable utensils are available by request.
- Menus are single use only, and discarded after each use.
- Staff are required to wear masks at all times & are screened daily for adverse health symptoms.
- Our employees are required to follow enhanced cleaning guidelines, including washing their hands frequently.

Please be kind & respectful to one another at all times!