

Ragtime



MUNCHIES

BAYOU CRAB DIP Jumbo lump crab dip with Gulf seasoning served with a toasted baguette. *13*

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 Guac 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 w/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

SEAFOOD BISQUE OF THE DAY

Bowl 7 / Cup 5

SALMON SALAD Mixed greens, goat cheese, toasted almonds & dried cranberries 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*

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

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. *14*

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

CALIFORNIA CHICKEN Grilled chicken, alfalfa sprouts, sliced tomato, fresh avocado, Jack cheese, chipotle mayo, ciabatta. *13*

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

TERIYAKI SALMON WRAP Grilled Salmon, house Teriyaki sauce, Asian slaw, fresh avocado & pickled red onions wrapped in a flour tortilla. *13*

PHILLY CHEESE Thinly sliced rib eye, caramelized onions, sweet peppers, mushrooms, melted white American cheese, lettuce & mayo on a sub 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

RAGTIMERESTAURANT.COM 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

► Rotating Sour Ale

Väsen Brewing Co.
Richmond, VA- 8.8% ABV
Ask your server

Hoptopus Double IPA 8.5

Reaver Beach Brewing Co.
Virginia Beach, VA- 8.8% ABV

Partly Cloudy American IPA 8

Solace Brewing Co.
Dulles, VA- 7.5% ABV

Haze Charmer Pale Ale 7.5

Tröegs Independent Brewing
Hershey, PA- 5.5% ABV

Optimal Wit Belgian Witbier 7

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

Pilsnar Pilsner 7

Melvin Brewing Co.
Alpine, WY- 4.8% ABV

High Barbary Vienna Lager 7

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

Wallops Island Brown Ale 7.5

Rocket Frog Brewing Co.
Ashburn, 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

CANS

Hazecraft IPA 7.5

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

Hefeweizen 7

Väsen Brewing Co.
Richmond, VA- 5.7% ABV

Diamonds Are Forever

Pale Ale 7
3 Stars Brewing Co.
Washington D.C.- 4.5% 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

Mezzacorona Rosé 9.5/36

Italy

REDS

Chateau Vartely Cabernet Sauvignon 7.5/28

Moldova

McManis Vineyards

Pinot Noir 8.5/32
California

Diseño Malbec 8.5/32

Argentina

Prayers of Sinners and Saints

Red Blend 8.5/32
Washington State

Terra d'Oro Red Zinfandel

10/38
California

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

RON SWANSON

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

THE ALL FASHIONED

Old Forester Bourbon, allspice
dram, vanilla, orange bitters

HOT BUTTERED RUM

Sailor Jerry Spiced Rum,
mulled cider, brown sugar,
spiced compound butter,
nutmeg

DREAMCATCHER

New Amsterdam Gin,
rosemary, grapefruit, lemon,
grapefruit bitters

MULLED CIDER

apple cider, citrus zest, warming
spices, choice of Old Forester
Bourbon or Gosling's Black
Seal Rum

SAZERAC

Jack Daniel's Rye, sugar,
Peychaud's bitters, absinthe rinse

BEST DAMN AMARETTO SOUR EVER

amaretto, bourbon, lemon, sugar,
egg whites

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. Served à la mode. 7



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

Diamonds, Fur Coat,
Champagne Berliner Weisse 7
Right Proper Brewing Co.
Washington D.C.- 3.8% ABV

Stiegl Grapefruit Radler 16 oz 8
Stieglbrauerei zu Salzburg
Salzburg, Austria- 4.2% ABV

Quayside Kolsch 7
Fair Winds Brewing Co.
Lorton, VA- 4.5% ABV

Guinness Irish Stout 14.9 oz 8
Guinness LTD
Dublin, Ireland- 4.2% ABV

James Bean
Vanilla Oatmeal Porter 7
James River Brewery
Scottsville, VA- 6.9% ABV

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