

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. 13 Mini jumbo lump Maryland crab cakes with cajun aioli. 15 Surf & Turf (two of each) 14*

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. *14*

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. *14 Add Grilled Steak or Chicken 4, Add Guac 2*

CHICKEN FINGERS Crispy fried chicken tenders with your choice of sauce. *13 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. *14 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. *14 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. *13*

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. *15*

BUFFALO CHICKEN SALAD Fried chicken tenders tossed in buffalo sauce over iceberg lettuce with Jack cheese, cherry tomatoes, corn, carrots, cucumber and ranch dressing. *14 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. *15*

BLACKENED SHRIMP CAESAR SALAD
Chopped Romaine lettuce, cherry tomatoes, fresh avocado, shredded Parmesan and house croutons. *15*

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

ENTREES

JAMBALAYA A traditional Creole rice dish made with chicken and Andouille sausage. Served with French bread. *16 Add Grilled or Blackened Shrimp 6*

FISH & CHIPS Atlantic cod deep fried in a house-made Cajun beer batter, paired with waffle fries, coleslaw and house-made tartar. *17*



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. *14*

FALAFEL WRAP Falafel, hummus, cucumbers, tomatoes, shredded lettuce, pickled red onions and a tahini yogurt sauce wrapped in a flour tortilla. *13*

CHESAPEAKE CRAB CAKE SANDWICH
Sautéed jumbo lump crab cake, lettuce, tomato, pickle, cajun aioli, potato roll. *15*

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. *14*

SOUTHERN FRIED CHICKEN Buttermilk brined fried chicken breast, topped with ranch dressing, lettuce, tomato, vidalia onion and pickles served on a potato roll. *14*

CALIFORNIA CHICKEN Grilled chicken, alfalfa sprouts, sliced tomato, fresh avocado, Jack cheese, chipotle mayo, ciabatta. *14*

BUFFALO CHICKEN WRAP Fried chicken tenders in buffalo sauce with lettuce, tomato, Jack cheese and bleu cheese dressing. *14*

TERIYAKI SALMON WRAP Grilled Salmon, house Teriyaki sauce, Asian slaw, fresh avocado & pickled red onions wrapped in a flour tortilla. *14*

PHILLY CHEESE Thinly sliced rib eye, caramelized onions, sweet peppers, mushrooms, melted white American cheese, lettuce & mayo on a sub roll. *14*

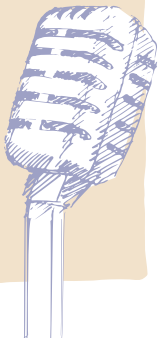
BUILD-A-BURGER* 14

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:   

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*

Changing Lanes Double IPA 8.5

*Beltway Brewing Co.
Sterling, VA- 8.0% ABV*

Partly Cloudy American IPA 8

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

Old Town American Lager 7

*Aslin Beer Co.
Alexandria, VA- 4.0% 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*

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 Père & Fils Rosé 9.5/36

France

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

Naveran Brut Rosado 10.5/40

Spain

SEASONAL SANGRIA 7.5

Our own blend. Ask for details.

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

CANS

12 OZ

Hazecraft IPA 7.5

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

Raised By Wolves Pale Ale 7

*Right Proper Brewing Co.
Washington D.C.- 5.0% ABV*

Hefeweizen 7

*Väsen Brewing Co.
Richmond, VA- 5.7% ABV*

Beach Drive Golden Ale 7

*Port City Brewing Co.
Alexandria, VA- 4.0% 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*

Power Moves IPA 8.5

*Aslin Beer Co.
Alexandria, VA- 5.5% ABV*

Läger 7.5

*Väsen Brewing Co.
Richmond, VA- 5.1% 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*

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

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 05-20-21