

# Ragtime



## MUNCHIES

### OYSTERS ON THE HALF SHELL\*

Sea Stones. Chesapeake, VA  
Served with cocktail sauce & classic mignonette. 1/2 Doz. 13 / Doz. 24

### FLASH FRIED CALAMARI\*

Cherry peppers, grated parm, house made marinara. 14

### 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

### MEATBALL SLIDERS

House made meatballs, marinara sauce, mozzarella, basil pesto. 13

### BRISKET EGG ROLLS

Smoked beef brisket, onions, poblano peppers, grilled scallions, Jack cheese, chipotle ranch. 13

### WARM BAVARIAN PRETZELS AND BEER CHEESE FONDUE

House made beer cheese, Andouille sausage, house made pickles, spicy mustard. 14

### HUMMUS & PITA

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

### 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

### CHICKEN FINGERS

Crispy fried chicken tenders with your choice of sauce. 13  
BBQ, Ranch, Bleu Cheese or Hot 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, 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

### 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

## SIDES 6

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

## SOUPS & SALADS

### GUMBO OR 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

### ANCIENT GRAIN BUDDHA BOWL

Quinoa, brown rice, kale & spinach. Garlic chickpeas, basil pesto, mixed country olives, fresh avocado, roasted beets, hard boiled egg, balsamic vinaigrette. 14  
Add Grilled Shrimp, Chicken, Steak, Salmon, or Calamari\* 6

**STEAK SALAD\*** Grilled skirt steak, arugula, blue cheese crumbles, cherry tomatoes, roasted corn, grilled onions, roasted shallot vinaigrette, balsamic glaze. 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

### BLACK BEAN & AVOCADO SHRIMP SALAD

Fried gulf shrimp, mixed greens, roasted beets, black bean & roasted corn salsa, fresh avocado, cherry tomatoes & cilantro lime vinaigrette. 14

*Dressings: Champagne Vinaigrette, Cilantro Lime, Roasted Shallot Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Ranch, Caesar*

## ENTREES

### JAMBALAYA

A traditional Creole rice dish made with chicken and Andouille sausage. Served with Tony Chachere's toasted baguette. 16  
Add Grilled or Blackened Shrimp 6

### FISH & CHIPS

Beer battered Atlantic cod, hand cut fries, slaw, house made tartar sauce. 17

### CAJUN PASTA

Gulf shrimp, smoked Andouille sausage, chicken, holy trinity, fresh penne, Cajun cream sauce, Tony Chachere's toasted baguette. 20

### ARGENTINIAN HANGER STEAK\*

Chef's roasted red pepper chimichurri, hand cut fries, sautéed spinach. 24

## RAGTIME SAMMIES

*All sammies come with your choice of side.*

### LAMB GYRO

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

### BLACKENED MAHI TACOS

Avocado crema, fresh mango salsa, spicy slaw, crumbled feta, hard & soft taco shells, refried black beans. 15

### CALIFORNIA CHICKEN

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

### SHRIMP PO' BOY

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

### BUFFALO CHICKEN WRAP

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

### FALAFEL WRAP

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

### SOUTHERN FRIED CHICKEN

Buttermilk brined fried chicken thigh, herb ranch, shredded iceberg, sliced tomato, red onion, dill pickles, potato roll. 14

### FRENCH QUARTER DIP

Thin sliced smoked beef brisket, Swiss, caramelized onions, horseradish cream sauce, fresh baguette, house made beef jus. 15

### COURTHOUSE CHICKEN SANDWICH

Applewood smoked bacon, fresh watercress, red wine onion jam, Swiss, garlic aioli, sliced tomato, ciabatta. 14

### PHILLY CHEESE

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

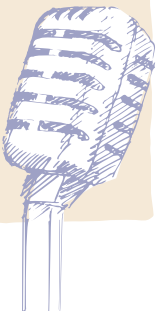
### BUILD-A-BURGER\* 14

*Your Choice:* Burger, Chicken, or Black Bean Burger with lettuce tomato, red 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



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## 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

Belway 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