

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. *12*

MAC & CHEESE FRITTERS

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

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. *15*
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. *15*
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. *16*

CLASSIC CAESAR

Chopped romaine, grated parm, seasoned croutons, house made Caesar dressing. *9*
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. *19*

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. *16*

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*

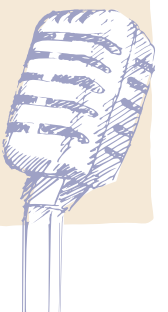
BUILD-A-BURGER* 14

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



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

Miller Lite 5.5

Miller Brewing CO.
Milwaukee, WI- 4.2% ABV

DownEast Original Cider 7

Downeast Cider House
East Boston, MA- 5.0% ABV

Optimal Wit

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

Great Outdoors Pale Ale 7.5

Brothers Craft Brewing
Harrisonburg, VA- 4.8% ABV

Zombie Dust Pale Ale 8

3-Floyd's Brewing Co.
Munster, IN- 6.5% ABV

Weekend Lager 6.5

Alewerks Brewing Co.
Williamsburg, VA- 4.8% ABV

High Barbary Vienna Lager 7

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

Power Moves American IPA 8

Aslin Beer Co.
Alexandria, VA- 5.5% ABV

Hi-Wire Hi Pitch

Mosaic IPA 8
Hi-Wire Brewing.
Asheville, NC- 6.7% ABV

Changing Lanes

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

1605 Irish Red Ale 7

Antietam Brewery
Hagerstown, MD- 5.0% ABV

Maduro Brown Ale 7.5

Cigar City Brewing Co.
Tampa, FL- 5.5% ABV

Black Ox Rye Porter 7

Old Ox Brewery
Ashburn, VA- 6.0% 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- 5.5% ABV

Richmond Lager 7
Hardywood Brewery
Richmond, VA- 5.0% ABV

Purple Haze Lager 7
Abita Brewing Company
Louisiana, LA- 4.2% ABV

Mas Agave Hard Seltzer 7
Lime, Strawberry or Grapefruit
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

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

Stiegl Grapefruit
Radler 8
Stieglbrauerei
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

Simi Sauvignon Blanc 9.5/36
California

Evolution Lucky No. 9
White Blend 9/34
Oregon

Bieler Père & Fils Rosé 9.5/36
France

SPARKLING

Ruffino Prosecco 9.5/36
Italy

Ruffino Prosecco Rosé 9.5/36
Italy

RAGTIME COCKTAILS

All cocktails \$11.

Classic Cocktails - Crafted with the freshest ingredients.

HURRICANE

Light & Aged Rums, House
Made Orgeat, Grenadine,
Passion Fruit, Lime, Orange

SAZERAC

Rye Whiskey, Sugar, Peychaud's
Bitters, Absinthe Rinse

PIMMS CUP

Pimms No. 1, Cucumber,
Lemon, Rosemary, House
Made Ginger Beer

HOUSE MULES

Choice of Spirit, House Made
Ginger Beer

Seasonal Cocktails - Crafted by MaCauly Cacioppo

FASHIONABLY LATE

Mezcal, Allspice Dram, Brown
Sugar, Aztec Chocolate Bitters

I PLUM FORGOT

Vodka, Elderflower, Plum
Bitters, Prosecco

MINT TO BE

Rumplemintz, Baileys,
Frangelico, Half & Half, Cold
Brew Coffee, Whipped Cream

PEAR-ISH THE THOUGHT

Spiced Rum, Pear, Orgeat,
Lime, Ginger Beer, Angostura
Bitters

BRAMBLING ON

Vodka, Bramble Syrup, Lime,
Soda Water

SPILL THE TEA

Gin, Honey Lavender Syrup,
Lemon, Earl Grey Tea

CAN YOU FIG IT

Bourbon, Red Vermouth, All
Spice Dram, Angostura Bitters,
Fig Syrup

HOME ALONE*

Gin, Aperol, Red Vermouth,
Blood Orange, Lemon, Simple,
Orange Bitters, Egg White



FROZEN COCKTAIL ON TAP 9

Ask what's in the machine.



SEASONAL ADULT HOT BEVERAGE 10

Ask your server for details. Non-alcoholic version also available.



NITRO COLD BREW COFFEE 6

Produced locally by Alchemist Coffee Company.

IRISH NITRO COLD BREW COFFEE 11

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.

HOURS: Monday-Sunday: 11AM-2AM BRUNCH: Saturday & Sunday: 10AM-3PM

REVISED 10-26-21