

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, Honey Mustard, 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, Honey Mustard, 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 spinach, 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 arugula, 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

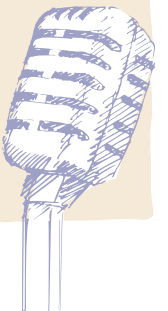
BUILD-A-BURGER* 14

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

▶ **Rotating Micro 7**
Changes Monthly
Ask your server

▶ **Ragtime Seasonal**
Seasonal Style
Ask your server

▶ **Rotating Sour Ale**
Brewery & ABV Varies
Ask your server

Miller Lite 6
Miller Brewing Co.
Milwaukee, WI – 4.2% ABV

Potomac Pils 7
Mustang Sally Brewing Co.
Chantilly, VA – 5.1% ABV

Cerveza Hermanos – Mexican Lager 7
Brothers Craft Brewing
Harrisonburg, VA – 4.7% ABV

High Barbary Vienna Lager 7
Fair Winds Brewing Co.
Lorton, VA – 5.4% ABV

DownEast Original Cider 7
Downeast Cider House
East Boston, MA – 5.0% ABV

Hefeweizen 7
Väsen Brewing Co.
Richmond, VA – 5.5% ABV

No. 1 Dry Hopped Kolsch 8
Settle Down Easy Brewing Co.
Falls Church, VA – 4.75% ABV

Ray Ray's Front Porch Session IPA 8
Center of the Universe Brewing Co.
Ashland, VA – 4.5% ABV

Zombie Dust Pale Ale 8
3-Floyd's Brewing Co.
Munster, IN – 6.5% ABV

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

Hazy IPA 8
Port City Brewing Co.
Alexandria, VA – 6.8% ABV

Bloodline Blood Orange Ale 8
Flying Dog Brewery
Frederick, MD – 8.0% ABV

Duck-Rabbit Milk Stout 7
The Duck-Rabbit Craft Brewery
Farmville, NC – 5.7% ABV

HAPPY HOUR!

Monday thru Friday
11am - 7pm

\$4 Miller Lite

\$5 Micro of the Month

\$5 House Wines and Sangria

\$5 House Spirits

\$9 House Mules

CANS

12 OZ

Golden Ox Ale 7
Old Ox Brewery
Ashburn, VA – 5.9% ABV

White Claw – Black Cherry 7
White Claw Seltzer Works
Chicago, IL – 5.0% ABV

Wingman Raspberry Cider 8
Lost Boy Cidery
Alexandria, VA – 6.9% ABV

Hager-Weiss Hefeweizen 7
Antietam Brewery
Hagerstown, MD – 5.3% ABV

The Public Pale Ale 7
DC Brau Brewing Co.
Washington, DC – 6.0% ABV

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

Purple Haze Lager 7
Abita Brewing Co.
Louisiana, LA – 4.2% ABV

Hazecraft IPA 8
Great Lakes Brewing Co.
Cleveland, OH – 6.7% ABV

TALL BOYS

PBR Tall Boy 6
Pabst Brewing Company
Milwaukee, WI – 5.0% 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

2 Cloud 9 New England IPA 9
Settle Down Easy Brewing Co.
Falls Church, VA – 7.3% ABV

Aslin Rotating DIPA 9
Aslin Beer Co.
Alexandria, VA – ABV varies
Ask your server

Guinness Irish Stout 8
Guinness LTD
Dublin, Ireland – 4.2% ABV

WINE

WHITES

House White 8

Benvolio Pinot Grigio 9/34
Italy

Simi Sauvignon Blanc 10/36
California

Bieler Père & Fils Rosé 9/34
France

SPARKLING

Ruffino Prosecco 10/36
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

*Available as a N/A Mocktail

THE PAINKILLER*

Aged Rum, Coconut, Orange,
Fresh Pineapple

TALK DERBY TO ME

Bourbon, Black Tea, Mint, Lemon

TAKEN FOR POMA-GRANTED*

Vodka, Pomegranate, Lime,
Sugar, Sparkling Wine

PRACTICE WHAT YOU PEACH

White & Aged Rum, Peach
Brandy, Triple Sec, House Made
Orgeat, Sugar, Lime

PALOMA YOU DIDN'T

Tequila, Rosé, Lime, House
Made Grapefruit Soda

MOJITO, MO' PROBLEMS*

Light Rum, Mint, Blackberry,
Lime, Soda

KEEP YOUR GIN UP

Gin, House Made Spiced
Lemonade, Sugar, Sparkling
Wine

FEELIN' SPRITZY*

Aperol, Blood Orange, Lime,
Rosé, Soda



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 11

Irish whiskey, vanilla, lightly whipped fresh cream

BUENA VISTA IRISH COFFEE (HOT) 10

Irish whiskey, brown sugar, lightly whipped fresh cream

N/A
BREWS
\$6

Lagunitas Hoppy Refresher 0.0% ABV

Hellraiser Dark Amber 0.3% ABV

St. Pauli Girl Light German Lager 0.5% ABV

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 04-24-22