



TO START

wings

VOTED BEST OF CT BY WINGADDICTS

\$12 FOR 6 \$20 FOR 12

SERVED WITH CELERY AND BLUE CHEESE
rubbed, roasted, and fried

choice of sauce:

BUFFALO

CLASSIC BBQ

CHIPOTLE

ROADHOUSE DRY RUB

RANCH DRY RUB

THAI PB & J

topped with peanuts and scallions

GOLD RUSH

carolina gold yellow mustard bbq

GOCHUJANG

korean red chili paste

HOT HONEY BBQ

double hot but delicious

BUFFALO CAULIFLOWER...\$16

house buffalo sauce,
blue cheese dipper, celery

STEAMED VEGAN DUMPLINGS...\$16

toasted sesame soy sauce, cilantro,
scallions, fried shallots

WARM CRAB DIP...\$20

fresh lump crab meat, cream cheese,
scallion, garlic crostini

CHEESE BOARD...\$20

chef's weekly selection of local and
artisanal cheeses and accoutrement

BAVARIAN PRETZEL...\$16

everything bagel seasoning
house cheese sauce

TUNA POKE NACHO...\$20

sushi grade tuna, pickled carrots, pickled
onions, spicy aioli, cilanto, wonton chips

FRENCH ONION SOUP...\$8

swiss, crostini

ROADHOUSE CHILI...\$8

cheddar, red onion, sour cream

SOUP OF THE DAY...MP

ASIAN CHICKEN SALAD...\$22

shredded napa cabbage, crispy chicken,
pickled carrots & onions, peanuts,
cilantro, fried wonton,
toasted sesame soy dressing

ROADHOUSE FARM SALAD...\$16 GF

farm greens, cherry tomatoes, local
apple, craisins, candied walnuts,
crumbled goat cheese,
maple balsamic vinaigrette

ARUGULA SALAD...\$18

shaved fennel, crispy artichoke,
shaved parmesan cheese,
white balsamic vinaigrette

CEASAR SALAD...\$16

homemade Ceasar dressing,
romaine, parmesan, croutons

ADD TO ANY SALAD:

GRILLED CHICKEN 10, CRISPY CHICKEN 10
STEAK* 14, SHRIMP 10, SALMON 12, TOFU 8

SOUP & SALAD

USE YOUR HANDS

CHOOSE ONE SIDE

GLUTEN FREE BUNS AVAILABLE....\$3

—burgers—

ROADHOUSE CLASSIC BURGER*...\$20

8 oz dry aged, grass fed patty
served with lettuce, tomato & onion,
on a brioche bun

SMASH BURGER...\$22

two 4 oz dry aged, grass fed patty,
american cheese, house made garlic dill
pickles, caramelized onions, roadhouse
special sauce, tomato, local brioche bun

THE RANCHER...\$20

house made black bean burger, pepper jack
cheese, chipotle jam, classic slaw,
cotija arepa

THE YARD BIRD...\$20

grilled or fried all-natural chicken,
chipotle mayo, pepper jack,
butcher's cut bacon, mashed avocado,
rustic ciabiatta

PULLED PORK SAMMIE...\$20

6 hour braised pork shoulder,
classic slaw, pickled jalapenos,
local brioche bun

KOREAN FRIED TOFU SANDWICH...\$18

organic tofu, gochujang,
seasoned cucumber, asian slaw, brioche

ENTREES

STEAK & FRIES...\$34

grilled hanger steak, chimichurri,
french fries, farm salad

NORTH ATLANTIC SALMON...\$28

grilled 8 ounce salmon, artichoke hearts,
asparagus, tomato, ricotta gnocchi, chives,
parmesan emulsion

GRILLED RIBEYE...MP

rotating selection of
signature sauces & sides

RICE BOWL...\$24

jasmine rice, griled kimchi, baby bok choy,
carrots, furikake, apricot miso glaze

GRILLED CHICKEN 10, CRISPY CHICKEN 10
STEAK* 14, SHRIMP 10, SALMON 12, TOFU 8

SIDES...\$6 EACH

SMALL SIDE SALAD

FRENCH FRIES

SWEET POTATO FRIES

CLASSIC COLESLAW

MAC AND CHEESE

SEASONAL VEGETABLE PLEASE ASK YOUR SERVER

LIVE ACOUSTIC MUSIC

every friday night

CHECK OUT OUR WEBSITE TO SEE WHO'S PLAYING

WWW.THEREDDINGROADHOUSE.COM

LARGER BANDS ON SELECT SATURDAY NIGHTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO CHECKS OF PARTIES OF EIGHT OR MORE.

SPECIALTY COCKTAILS
\$14 EACH

STRAWBERRY SHADE

Tito's vodka, strawberry, lemon, club soda

RICHARD! I NEED A GIMLET!

Bar Hill gin, cucumber, basil,
orange vanilla honey, lime

THE OPALOMA

Espolon Blanco tequila, St. Germain, lavender,
lime, grapefruit soda, grapefruit bitters

MAI TAI, NOT YOURS

Denizens rum, Goslings dark rum, Grand Marnier,
Orgeat*, Amaretto, lime, mint
*contains nuts

TASTE OF NEW YORK

Mine Hill bourbon, lemon, orange simple,
egg white, Cabernet float

DIRTY CHAI MARTINI

Wheatley vodka, cardamom simple,
chai, espresso

RED WINE
BY THE BOTTLE

pinot noir
CASTLE ROCK.....42
2022 Willamette Valley, Oregon
KENWOOD VINEYARDS SIX RIDGES.....65
2019 Russian River Valley, California
STEELE VINEYARDS.....60
2018 Carneros, California
RESONANCE.....55
2022 Yamhill-Carlton District, Oregon
LINGUA FRANCA.....54
2022 Willamette Valley, Oregon
K VITNERS.....95
2020 Walla Walla Valley, Washington
ANGELINE.....40
2022 Sonoma County, California
GHOST PINES60
2019 Napa Valley, California

cabernet sauvignon
LOUIS M MARTINI.....60
2020 Sonoma County, California
DRY CREEK VINEYARDS.....65
2019 Sonoma County, California

italian
GIOVANNI ROSSO LANGHE NEBBIOLO.....75
2021 piedmont, Italy
ARGIANA ROSSO CONFUNDITUR.....54
2022 Red Blend, Tuscany, Italy
TENUTA SETTE PONTI CROGNOLO75
2022 Tuscany, Italy
BARRUA SOLA DEI NURAGHI.....90
2017 Red Blend, Sardina, Italy
MASTROBERARDINO AGLIANICO IRPINIA.....65
2021 Red Blend, Tuscany, Italy
CAPARZO SANGIOVESE TOSCANA.....40
2021 Chianti, Tuscany, Italy
FATTORIAN SELVAPIANA CHIANTI.....57
2022 Barolo, Italy

spain / south america
MARQUES DE MURRIETA.....70
2020 Rioja, Spain
COTO DE IMAZ RESERVA.....54
2019 Rioja, Spain

other good stuff
DUCKHORN VINEYARDS MERLOT.....57
2018 Napa Valley, California
CHATEAU LANERTHE.....55
2021 Cotes Du Rhone, France

WINE BY THE GLASS
\$12 PER GLASS

white
CHARDONNAY J Lohr Monterey, CA
PINOT GRIGIO Bacaro Friuli, Italy
SAUV BLANC The Crossings New Zealand

red
CABERNET Bonanza Napa Valley, CA
PINOT NOIR Rickshaw Sonoma Coast, CA
MALBEC Trivento Mendoza, Argentina

sparkling/rosé
ROSE Terres de Saint Louis Provence, France
PROSECCO Mionetto, Italy
ZERO ALCOHOL PROSECCO Mionetto, Italy
SEASONAL SANGRIA.....\$14

WHITE & ROSÉ
BY THE BOTTLE

pinot grigio
SANTA MARGHERITA.....42
2023 Alto Adige, Italy

chardonnay
LA CREMA.....54
2023 Monterey, California
CAKEBREAD CELLARS.....60
2022 Napa Valley, California
DUCKHORN.....42
2022 Napa Valley, California
WILLIAM HILL56
2022 Central Coast, California

sauv blanc / sancerre
COMTE LAFOND SANCERRE.....68
2023 Liore Valley, France
HONIG SAUVIGNON BLANC.....50
2023 Napa Valley, California
KIM CRAWFORD SAUVIGNON BLANC.....42
2023 Marlborough, New Zealand

rosé
SAINT AIX COTEAUX AIX ROSÉ.....55
2023 Provence, France
THE BEACH BY WHISPERING ANGEL.....40
2023 Provence, France

bubbles
MIONETTO TREVISO BRUT PROSECCO.....45
Veneto, Italy
LA MARCA ROSÉ PROSECCO.....48
2022 Veneto, Italy
RUFFINO.....54
Organic, Veneto, Italy
VEUVE CLICQUOT95
Champagne, France

other good stuff
DOMAINE ZIND-HUMBRECHT.....58
2020 Riesling, France
FRANCO SERRA GAVI.....40
2020 Piedmont, Italy

WHATS ON TAP?

check out our
award winning draft list



WE WERE VOTED CT MAGAZINE
BEST BEER BAR
TWO YEARS IN A ROW

