

the

Redding

ROADHOUSE

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

ponzu sauce, cilantro, scallions,
fried shallots

CAULIFLOWER DIP...\$18

roasted cauliflower, greek yogurt, parmesan,
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...\$10

swiss, crostini

ROADHOUSE CHILI...\$10

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, dried cranberries, candied
walnuts, crumbled goat cheese,
maple balsamic vinaigrette

HARVEST SALAD...\$16

butter lettuce, roasted butternut
squash, pomegranate,
toasted pumpkin seeds, brie,
spiced apple cider vinaigrette

CAESAR SALAD...\$17

homemade Caesar dressing,
hearts of romaine, parmesan,
garlic croutons

ADD TO ANY SALAD:

GRILLED CHICKEN 10, CRISPY CHICKEN 10

STEAK* 14, SHRIMP 12, SALMON 12, FALAFEL 8

SOUP & SALAD

YOUR WEEKEND'S

HAPPIEST HOUR

BRUNCH COCKTAILS

\$10 EACH

SELECT DRAFT BEERS

RADEBERGER – NEBCO FUZZY BABY DUCKS – GUINNESS

\$5 EACH

USE YOUR HANDS

PICK ONE SIDE - GLUTEN FREE BUNS AVAILABLE....\$2

NO SUBSTITUTIONS PLEASE

burgers

ROADHOUSE CLASSIC BURGER*...\$20

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

ADD CHEESE: AMERICAN, CHEDDAR, SWISS, PEPPERJACK, OR BLUE

BRUNCH BURGER*...\$24

8 oz dry aged, grass fed patty, pimento
cheese, bacon jam, farm egg,
on a local brioche bun

THE YARD BIRD...\$20

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

THE RANCHER...\$20

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

EGGS

EGGS BENEDICT...\$24

poached farm eggs, canadian ham,
english muffin, hollandaise,
breakfast potato, farm salad

SMOKED SALMON BENEDICT...\$25

lox, poached farm eggs,
english muffin, hollandaise,
breakfast potato, farm salad

STEAK AND EGGS*... \$30 GF

local hanger steak, classic home fries,
farm eggs, farm salad

BAKED EGGS...\$20

roasted potatoes, crispy bacon,
baby spinach, cherry tomato, sharp cheddar,
hollandaise, bread crostini

AVOCADO TOAST...\$20

mashed avocado, hardboiled egg, bacon,
pickled onion, cherry tomato, spicy aioli,
cilantro, multigrain toast

ROADHOUSE FRENCH TOAST...\$20

Wave Hill brioche, fig jam, butterscotch,
whipped cream, New England maple syrup

SIDES...\$6/EACH

SMALL GREEN SALAD

FRENCH FRIES / SWEET POTATO FRIES

CLASSIC HOME FRIES

BUTCHER CUT BACON

SEASONAL VEGETABLE please ask your server

*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.

ALL SAUCES ARE HOUSE MADE! THERE WILL BE AN ADDITIONAL \$1.50 CHARGE PER ADDITIONAL SAUCE ADDED TO YOUR ORDER.

SPECIALTY COCKTAILS

MEADOW SOPRANO...14

Wheatley vodka, Chambord,
cinnamon, prosecco float

RAVEN ON A WIRE...14

Evil Bean cold brew liquor, Antica Formula sweet
vermouth, espresso, rosemary, tonic

BLACK DELILAH LULLABY...14

house infused lavender Damrack gin, Lillet Rose,
Dolin dry vermouth, blood orange, ginger bitters

EL VAQUERO...14

Montolobos mezcal, house infused Jalapeno Mi
Campo blanco tequila, lemon, strawberry, plum
bitters, dry rub rim

WICKED DOSE...14

Mi Campo blanco tequila, Grand Marnier, lime,
apple cider, pumpkin, cinnamon sugar rim

HEADLESS HORSEMAN...16

Sazerac rye whiskey, Dom Benedictine, fig,
Mine Hill amaro, Peyshauds bitters

NEW ENGLAND FOG...14

house spiced Planteray rum, lemon nutmeg
honey, black tea, vanilla & cinnamon cold foam

WHITE & ROSÉ

BY THE BOTTLE

pinot grigio

RUFFINA LUMINA.....40
2022 Veneto, Italy
SANTA MARGHERITA.....65
2024 Alto Adige, Italy

chardonnay

CAKEBREAD CELLARS.....80*
2023 Napa Valley, California
DUCKHORN.....90*
2023 Napa Valley, California
LA CREMA.....45
2023 Monterey, California
WILLIAM HILL40
2022 Central Coast, California

sauvignon blanc/sancerre

CHATEAU DE SANCERRE.....85
2023 Loire Valley, France
HONIG SAUVIGNON BLANC.....65
2024 Napa Valley, California
KIM CRAWFORD SAUVIGNON BLANC.....40
2024 Marlborough, New Zealand

rosé

SAINT AIX COTEAUX AIX ROSÉ.....65
2024 Provence, France
THE BEACH BY WHISPERING ANGEL.....50
2024 Provence, France

bubbles

ADAMI GARBEL PROSECCO.....55
Veneto, Italy
GRATIEN & MEYER CREMANT DE LOIRE ROSE....55
Loire Valley, France
MIONETTO IL PROSECCO.....40
Veneto, Italy
VEUVE CLICQUOT95*
Champagne, France

other good stuff

DOMAINE ZIND-HUMBRECHT.....60
2020 Riesling, France
TERRAS GAUDA O ROSAL.....50
2023 Galicia, Spain

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

RED WINE

BY THE BOTTLE

pinot noir

ANGELINE.....40
2023 Sonoma County, California
CASTLE ROCK.....42
2022 Willamette Valley, Oregon
EVOLUTION.....60
2022 Willamette Valley, Oregon
FOUR GRACES.....75
2023 Willamette Valley, Oregon
JOSH CELLARS.....40
2023 Central Coast, California
KENWOOD VINEYARDS SIX RIDGES.....60
2019 Russian River Valley, California
LINGUA FRANCA.....65
2023 Willamette Valley, Oregon
STEELE VINEYARDS.....60
2018 Carneros, California

cabernet sauvignon

DECOY.....60
2022 Napa Valley, California
DRY CREEK VINEYARDS.....65*
2021 Sonoma County, California
LOUIS M MARTINI.....60
2021 Sonoma County, California

italian

ARGIANA ROSSO CONFUNDITUR.....65*
2022 Red Blend, Tuscany, Italy
BARRUA SOLA DEI NURAGHI.....90*
2017 Red Blend, Sardinia, Italy
CAPARZO SANGIOVESE TOSCANA.....45
2023 Chianti, Tuscany, Italy
FATTORIAN SELVAPIANA CHIANTI.....45
2023 Barolo, Italy
GIOVANNI ROSSO LANGHE NEBBIOLO.....95*
2022 Piedmont, Italy
MASTROBERARDINO AGLIANICO IRPINIA.....55
2022 Red Blend, Tuscany, Italy
TENUTA SETTE PONTI CROGNOLO85*
2022 Tuscany, Italy

spain / south america

COTO DE IMAZ RESERVA.....55
2019 Rioja, Spain
MARQUES DE MURRIETA.....55
2020 Rioja, Spain

other good stuff

CHATEAU LANERTHE.....65
2022 Cotes Du Rhone, France
DUCKHORN VINEYARDS MERLOT.....60
2018 Napa Valley, California
FARMHOUSE BY CLINE.....40
2022 Sonoma, California

Wines with an asterisk (*) are unavailable for
Wednesday's half price discount.