

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

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

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, berkshire ham,
english muffin, hollandaise,
breakfast potato, farm salad

SMOKED SALMON BENEDICT...\$24

North Atlantic salmon, poached farm eggs,
english muffin, hollandaise,
breakfast potato, farm salad

STEAK AND EGGS*... \$34 GF

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

BREAKFAST POUTINE...\$18

French Fries, breakfast sausage, cheddar
cheese curds, gravy 2 over easy eggs

AVOCADO TOAST...\$20

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

ROADHOUSE FRENCH TOAST...\$20

Local sliced challah, new england maple,
Strawberries, whipped cream

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.

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 Williamette Valley, Oregon	
K VITNERS	95
2020 Walla Walla Valley, Washington	
ANGELINE	40
2022 Sonoma County, California	
GHOST PINES	60
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 CROGNOLO	75
2022 Tuscany, Italy	
BARRUA SOLA DEI NURAGHI	90
2017 Red Blend, Sardinia, 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

MÁRQUES 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 <i>J Lohr</i> Monterey, CA	
PINOT GRIGIO <i>Bacaro</i> Friuli, Italy	
SAUV BLANC <i>The Crossings</i> New Zealand	

red

CABERNET <i>Decoy</i> Napa Valley, CA	
PINOT NOIR <i>Rickshaw</i> Sonoma Coast, CA	
MALBEC <i>Trivento</i> Mendoza, Argentina	

sparkling/rosé

ROSE <i>Terres de Saint Louis</i> Provence, France	
PROSECCO <i>Mionetto</i> , Italy	
ZERO ALCOHOL PROSECCO <i>Mionetto</i> , 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 HILL	56
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 CLICQUOT	95
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

