



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...\$18

ponzu sauce, cilantro, scallions,
fried shallots

CAULIFLOWER DIP...\$16

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

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

CRISPY FALAFEL SANDWICH...\$18

tzatziki, hummus, lettuce,
tomato, local brioche bun

ENTREES

STEAK & FRIES...\$34

grilled hanger steak, chimichurri,
french fries, farm salad

NORTH ATLANTIC SALMON...\$30

grilled, leek & mushroom ragout, squash
gnocchi, pumpkin nage

CABERNET BRAISED SHORT RIB...MP

celery root purée, swiss chard, natural jus

FRIED RICE BOWL...\$25

jasmine rice, peppers, baby bok choy,
carrots, scallions, ponzu sauce

GRILLED CHICKEN 10, CRISPY CHICKEN 10

STEAK* 14, SHRIMP 12, SALMON 12, FRIED EGG 5

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.

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

SOUP & SALAD

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.