



the Redding ROADHOUSE

TO START

wings

VOTED BEST OF CT BY WINGADDICTS

\$10 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

BUFFALO CHICKEN DIP...\$18 GF

braised chicken, Roadhouse buffalo sauce,
cream cheese, cheddar,
house made tortilla chips

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, cilantro, wonton chips

FRENCH ONION SOUP...\$8

ROADHOUSE CHILI...\$8

SOUP OF THE DAY...MP

ROADHOUSE FARM SALAD...\$16 GF

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

maple balsamic vinaigrette
ADD GRILLED CHICKEN 8, CRISPY CHICKEN 8
STEAK* 12, SHRIMP 8, SALMON 10, TOFU 8

FARRO SALAD...\$18

roasted butternut squash, baby kale,
dried cranberries, red onion,
feta cheese, toasted pumpkin seeds,
cider vinaigrette

ADD GRILLED CHICKEN 8, CRISPY CHICKEN 8
STEAK* 12, SHRIMP 8, SALMON 10

ASIAN CHICKEN SALAD...\$18

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

CEASAR SALAD...\$16

homemade Ceasar dressing,
romaine, parmesan, croutons
ADD GRILLED CHICKEN 8, CRISPY CHICKEN 8
STEAK* 12, SHRIMP 8, SALMON 10, TOFU 8

SOUP & SALAD

- MAKE IT A -

BOOZY BRUNCH

ROADHOUSE BLOODY MARY

\$12 ONE / \$22 UNLIMITED

GET YOUR FIXIN'S AT THE BLOODY MARY BARI

ROADHOUSE MIMOSA

\$12 ONE / \$22 UNLIMITED

USE YOUR HANDS

PICK ONE SIDE - GLUTEN FREE BUNS AVAILABLE...\$2
NO SUBSTITUTIONS PLEASE

burgers

ROADHOUSE CLASSIC BURGER*...\$18

8 oz dry aged, grass fed patty
served with lettuce, tomato & onion,
on a brioche bun
ADD CHEESE FOR \$1

BRUNCH BURGER*...\$20

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

THE YARD BIRD...\$18

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

THE RANCHER...\$18

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

EGGS

EGGS BENEDICT...\$20

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*... \$30 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...\$18

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

ROADHOUSE FRENCH TOAST...\$18

Local slice brioche, 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

BUNDLE UP

Wheatley vodka, kahlua, espresso, vanilla, chocolate, chocolate bitters

SITTING FIRESIDE

House infused Beefeater Gin, spices, Campari, Carpano Antica Vermouth, topped with prosecco and rosemary

CRAN I GET ANOTHER

Mi Campo tequila, house cranberry puree, agave, fresh citrus, orange bitters, egg white

TOASTED MANHATTAN

Mine Hill rye and amaro, cinnamon, spiced cherry & black walnut bitters, toasted marshmallow

SNOW BIRD

Planteray rum, Goslings dark rum, Chambord, lemon, ginger, bitters, ginger beer

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

red

- CABERNET** *Decoy* 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

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

