

# MOCKTAILS + COLD BREW

<b>SNOWING IN SPACE "NOM NOM" NITRO</b> 5 nitro cold brew coffee	<b>BLOOD ORANGE FAUX-GARITA</b> 7 housemade blood orange shrub, lime, simple syrup
<b>COLD BREW MULE</b> 7 Snowing In Space 'Nom Nom' cold brew, grapefruit, Q Mixers ginger beer	<b>REFRESHER</b> 6 strawberry, cucumber, lime, demerara syrup

## ← APPETIZERS →

<b>MAC DADDY &amp; CHEESE</b> 9 cavatappi pasta, 4 cheese sauce, herbed bread crumbs   add short rib (+4)	<b>NACHOS</b> SMALL 8 LARGE 15 choice of bbq chicken or chili, creamy nacho cheese, jalapeños, pico de gallo, sour cream
<b>CHILI BOWL</b> 6.5 house chili, chopped onions, white cheddar, sour cream	<b>BRUSSELS &amp; BLUE</b> 9 flash fried, bacon, balsamic glaze, smoked blue cheese
<b>ROADHOUSE WINGS</b> 11 smoked blue cheese dressing, celery   like it spicy? ask for hot sauce!	<b>CHICKEN BITES</b> 10 ½ pound brined tenders, flash fried, smoky honey mustard
<b>COBB LETTUCE WRAPS</b> 11.5 wood grilled chicken salad, blue cheese, bibb lettuce, candied bacon, avocado, tomato, hard cooked egg, buttermilk dressing	<b>FLASH FRIED CALAMARI</b> 11 cherry peppers, caper aioli, marinara

## BRUNCH DISHES

<b>AVOCADO TOAST*</b> 13.5 Grand Rustico, poached eggs, black bean salsa, feta cheese, cilantro, chili oil
<b>HOUSE SMOKED SALMON AVO TOAST*</b> 14.5 Grand Rustico, chilled & smoked salmon, guacamole spread, citrus vinaigrette tossed carrots, cucumbers, red onions, crispy capers
<b>CHALLAH FRENCH TOAST</b> 12 macerated berries, citrus cream, crispy corn flakes
<b>HOUSE SMOKED SALMON BENEDICT*</b> 13 toasted brioche, chilled & smoked salmon, poached eggs, hollandaise, crispy capers, home fries, asparagus
<b>SHORT RIB TOAST*</b> 17 toasted brioche, braised short rib, poached eggs, asparagus, demi-glace, corn hash, hollandaise

-TOASTS-

<b>CHICKEN, BISCUITS &amp; GRAVY*</b> 13 flash fried chicken breast, housemade buttermilk biscuits, poached eggs, country gravy, home fries
<b>STEAK &amp; EGGS*</b> 20 2 eggs any style, 6 oz wood grilled sirloin, home fries, asparagus, hollandaise
<b>ALL AMERICAN BREAKFAST*</b> 13 two eggs your way, applewood smoked bacon, brioche toast, cup of fruit, choice of home fries or cheddar grits
<b>BREAKFAST SANDWICH*</b> 12 egg any style, sausage gravy, American cheese, sausage patty, biscuit
<b>HUEVOS RANCHEROS*</b> 12 black bean purée, crispy tortillas, Mexican chorizo, sunny side up egg
<b>CHICKEN N WAFFLES</b> 16 buttermilk fried chicken, bacon waffles, spiced watermelon, blackberries
<b>BREAKFAST TACOS</b> 12 flour tortillas, scrambled eggs, Mexican chorizo, white cheddar, shredded lettuce, ranchero sauce, guacamole, salsa verde, home fries

## BRUNCH SIDES

<b>BACON</b> 5	<b>FRUIT</b> 4
<b>EGGS*</b> 3.5	<b>HOME FRIES</b> 3.5
<b>BUTTERMILK BISCUIT</b> 3	<b>SAUSAGE PATTIES</b> 6

## GREENS

<b>CRISPY CHICKEN COBB SALAD</b> 14.5 romaine + mixed greens, crispy chicken bites, Nueske's bacon, hard boiled egg, blue cheese, marinated tomato, avocado, grilled corn, sherry vinaigrette + smoked blue cheese dressing
<b>ROADHOUSE SALAD</b> 15 chopped romaine, grilled chicken, black beans, grilled corn, cilantro, avocado, tortilla strips, dried cranberries, pico de gallo, buttermilk dressing, apple vinaigrette
<b>BLACKENED CHICKEN CAESAR</b> 15 romaine, garlic croutons, tomatoes, parmesan, Caesar dressing
<b>GRILLED SHRIMP SALAD</b> 16 mixed greens, grilled corn, tomatoes, golden beets, parmesan cheese crisps, scallions, blood orange vinaigrette
<b>GRILLED SALMON SALAD*</b> 18 mixed greens, grilled corn, tomatoes, housemade pickles, goat cheese, garlic croutons, sherry vinaigrette
<b>FLAT IRON STEAK SALAD*</b> 18 mixed greens, grilled corn, avocado, tomatoes, housemade pickles, blue cheese, balsamic vinaigrette

## SANDWICHES

<b>BRUNCH BURGER*</b> 14 Black Forest ham, pepper jack cheese, chipotle aioli, fried egg, lettuce, tomato, brioche bun, hand-cut fries
<b>OPEN ROAD BURGER*</b> 13 Wisconsin cheddar, tomato, romaine, onion ring, scallion aioli, brioche bun, hand-cut fries   add 3 oz. of braised short ribs (+4)
<b>BIG BOY BURGER*</b> 13 two pork belly & beef patties, pimento cheese, housemade pickles, Open Road sauce, crunchy chips, brioche bun, hand-cut chips
<b>GRILLED CHICKEN SANDWICH</b> 13 goat cheese, roasted red peppers, dressed arugula, Italian Rustico, hand-cut fries
<b>EGGPLANT PARMESAN SANDWICH</b> 11.5 breaded eggplant, mozzarella, parmesan, toasted ciabatta, basil pesto, marinara, mixed green salad, sherry vinaigrette
<b>FRIED CHICKEN SANDWICH</b> 13 brioche roll, shredded lettuce, dill pickles, dill pickle aioli, hand-cut fries

GENERAL MANAGER REES FREIBERG | EXECUTIVE CHEF CRISTOBAL GUEVARA

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**METROPOLITAN HOSPITALITY GROUP**