

GLUTEN SENSITIVE DISHES

APPETIZERS

GUACAMOLE

avocado, grilled corn, cilantro, jalapeños, lime, pico de gallo, tortilla chips

8.5

PEI MUSSELS

white wine cream sauce, marinated tomatoes, cilantro, Andouille sausage

11

GRILLED CHICKEN WINGS

choice of spicy apricot, bbq, old bay, or hickory honey mustard - served with celery and smoked blue cheese

10

COBB LETTUCE WRAPS

wood grilled chicken salad, blue cheese, bibb lettuce, candied bacon, avocado, tomato, hard cooked egg, buttermilk dressing

11.5

SAUTÉED BRUSSELS & BLUE

bacon, balsamic glaze, smoked blue cheese

9

GREENS

CAESAR

romaine, tomatoes, parmesan cheese, Caesar dressing

8

BLACKENED CHICKEN CAESAR

romaine, hickory grilled blackened chicken, tomatoes, Caesar dressing

15

MARKET SALAD

mixed greens, grilled corn, avocado, tomatoes, housemade pickles, blue cheese crumbles, sherry vinaigrette

7.5

FLAT IRON STEAK SALAD*

mixed greens, grilled corn, avocado, tomatoes, housemade pickles, blue cheese crumbles, balsamic vinaigrette

18

SPINACH SALAD

baby spinach, applewood bacon, candied walnuts, granny smith apples, red onion, goat cheese, apple vinaigrette

8

GRILLED SHRIMP SALAD

mixed greens, marinated herb shrimp, grilled corn, cherry tomatoes, golden beets, blood orange vinaigrette

16

ROADHOUSE SALAD

chopped romaine, grilled chicken, black beans, grilled corn, cilantro, avocado, pico de gallo, buttermilk dressing, apple vinaigrette

15

SALMON SALAD*

mixed greens, grilled salmon, grilled corn, tomatoes, housemade pickles, goat cheese, sherry vinaigrette

17

SANDWICHES

SERVED ON BIBB LETTUCE

OPEN ROAD BURGER*

Wisconsin cheddar, tomato, romaine, scallion mayo, hand-cut fries

13

BIG BOY BURGER*

two pork belly & beef patties, pimento cheese, house made pickles, Open Road sauce, hand-cut fries

13

BACON BLUE BURGER*

blue cheese, applewood bacon, romaine, chipotle aioli, caramelized onions, hand-cut fries

14

GRILLED CHICKEN SANDWICH

goat cheese, roasted red peppers, dressed arugula, hand-cut fries

13

ENTRÉES

FISH TACOS

bibb lettuce, blackened market fish, romaine, pico de gallo, jack cheese, chipotle aioli, rice, guacamole, sour cream

MKT

BLACKENED SALMON*

sautéed spinach, grilled corn and red onion relish, balsamic glaze

19

STEAK TACOS

marinated flat iron, radish, cucumber, pico de gallo, tomatillo salsa verde, cilantro rice, corn tortilla

16

BBQ PORK RIBS

half rack, BBQ sauce, coleslaw, hand-cut fries

22

STEAK FRITES*

hickory-grilled sirloin, chimichurri sauce, garlic & herb hand-cut fries

21

BRUNCH

SATURDAY & SUNDAY - 11 AM TO 3 PM

AVO & EGGS*

avocado, poached eggs, black bean salsa, cilantro, chili oil

11.5

BACON

5

BREAKFAST SANDWICH*

egg any style, sausage gravy, American cheese, sausage patty, gluten free english muffin

11.5

EGGS

3.5

HUEVOS RANCHEROS*

black bean purée, crispy tortillas, Mexican chorizo, two eggs sunny-side up, spicy ranchero sauce, avocado

12

FRUIT

4

HOME FRIES

3.5

SWEET POTATO FRIES

5

HAND-CUT FRIES

5.5

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.

← VEGGIE FRIENDLY DISHES →

APPETIZERS

GUACOMOLE

avocado, grilled corn, cilantro, jalapeños, lime, pico de gallo, tortilla chips

8.5

NACHOS

creamy nacho cheese, jalapeños, pico de gallo, sour cream, guacamole

SMALL 8 | LARGE 15

BRUSSELS & BLUE

flash fried brussels, smoked blue cheese

9

CAROLINA CAVIAR

(AKA PIMENTO CHEESE)

12

MAC DADDY & CHEESE

cavatappi pasta, four cheese sauce, herbed bread crumbs

9

baked pretzel, Tillamook cheddar and ricotta spread with jalapeño and smoked paprika

GREENS

MARKET SALAD

mixed greens, grilled corn, avocado, tomatoes, pickled cucumbers, blue cheese crumbles, sherry vinaigrette

7.5

ROADHOUSE SALAD

chopped romaine, black beans, grilled corn, cilantro, avocado, tortilla strips, dried cranberries, pico de gallo, buttermilk dressing, apple vinaigrette

9

SPINACH SALAD

baby spinach, candied walnuts, granny smith apples, red onion, goat cheese, apple vinaigrette

8

PIZZA

TRADITIONAL CHEESE

crushed tomato sauce, mozzarella, provolone, oregano

12/17

VEG LOVER

kalamata olives, artichokes, red bell peppers, roasted cremini mushrooms, garlic spinach, red onion

14/19

CLASSIC MARGHERITA

crushed tomato sauce, fresh mozzarella, slices tomatoes, basil

12/17

FOUR CHEESE WHITE PIZZA

mozzarella, provolone, ricotta, goat cheese, garlic spinach

15/21

ENTRÉES

LOADED GRILLED CHEESE

avocado, tomato, Wisconsin cheddar, scallion aioli

10

PUMPKIN RAVIOLI

brown butter sauce, fried sage, toasted bread crumbs, parmesan cheese

17

EGGPLANT PARMESAN SANDWICH

breaded eggplant, mozzarella, parmesan, toasted ciabatta, basil pesto, marinara, mixed green salad, sherry vinaigrette

11.5

HAND-CUT FRIES

5.5

ONION RINGS

5

SWEET POTATO FRIES

5

COLESLAW

4

SEASONAL VEGETABLE

5

SOUP OF THE DAY

6.5

BRUNCH

SATURDAY & SUNDAY - 11 AM TO 3 PM

AVOCADO TOAST*

grilled Grand Rustico, poached eggs, black bean salsa, cilantro, chili oil

11.5

WAFFLES

Belgian waffles, fruit

11

BREAKFAST SANDWICH*

egg any style, American cheese, biscuit

11.5

EGGS

3.5

CHALLAH FRENCH TOAST

macerated berries, citrus cream, crispy corn flakes

12

FRUIT

4

HOME FRIES

3.5

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.