

# 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

### SWEET CHILI WINGS

spicy apricot glaze, celery, smoked blue cheese dressing

10

### COBB LETTUCE WRAPS

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

11.5

### BRUSSELS & BLUE

flash fried brussels, bacon, balsamic glaze, smoked blue cheese

8.5

## 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, pickled cucumbers, blue cheese crumbles, sherry vinaigrette

7.5

### FLAT IRON STEAK SALAD\*

mixed greens, grilled corn, avocado, tomatoes, house-made pickles, blue cheese crumbles, balsamic vinaigrette

18

### SPINACH SALAD

baby spinach, smoked 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, tortilla strips, pico de gallo, buttermilk dressing, apple vinaigrette

15

### SALMON SALAD\*

mixed greens, grilled salmon, grilled corn, tomatoes, pickled cucumbers, goat cheese, sherry vinaigrette

17

## SANDWICHES

SERVED ON BIBB LETTUCE

### OPEN ROAD BURGER\*

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

13

### 50/50 BURGER\*

pork belly & beef burger, coleslaw, chipotle aioli, hand-cut fries

14

### BACON BLUE BURGER\*

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

14

### GRILLED CHICKEN SANDWICH

marinated grilled chicken, goat cheese, roasted red peppers, dressed arugula, toasted ciabatta bun, hand-cut fries

12

## ENTRÉES

### FISH TACOS

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

MKT

### BBQ PORK RIBS

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

22

### BLACKENED SALMON\*

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

19

### SIRLOIN STEAK FRITES\*

hickory-grilled 10 oz. filet, 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

### EGG WHITE FLORENTINE\*

sautéed lemon spinach, grilled asparagus, blistered tomatoes, pesto, parmesan, cup of fruit

11.5

### EGGS

3.5

### FRUIT

4

### HUEVOS RANCHEROS\*

black bean purée, crispy tortillas, hot sausage hash, two eggs sunny-side up, spicy ranchero sauce, avocado

12

### HOME FRIES

3.5

### GREEK YOGURT PARFAIT

strawberries, blueberries, blackberries, honey

11

### SWEET POTATO FRIES

5

### HAND-CUT FRIES

5.5

GENERAL MANAGER REES FREIBERG | EXECUTIVE CHEF CRISTOBOL 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

<b>GUACOMOLE</b> flash fried brussels, smoked blue cheese	<b>8.5</b>	<b>NACHOS</b> creamy nacho cheese, jalapeños, pico de gallo, sour cream	SMALL <b>8</b>   LARGE <b>14</b>
<b>SKILLET MAC + CHEESE</b> cavatappi pasta, mozzarella, provolone, parmesan crisp	<b>9</b>	<b>CAROLINA CAVIAR (AKA PIMENTO CHEESE)</b> baked pretzel, Tillamook cheddar and ricotta spread with jalapeño and smoked paprika	<b>12</b>
<b>BRUSSELS &amp; BLUE</b> flash fried brussels, smoked blue cheese	<b>8.5</b>		

## GREENS

<b>MARKET SALAD</b> mixed greens, grilled corn, avocado, tomatoes, pickled cucumbers, blue cheese crumbles, sherry vinaigrette	<b>7.5</b>	<b>ROADHOUSE SALAD</b> chopped romaine, black beans, grilled corn, cilantro, avocado, tortilla strips, dried cranberries, pico de gallo, buttermilk dressing, apple vinaigrette	<b>9</b>
<b>SPINACH SALAD</b> baby spinach, candied walnuts, granny smith apples, red onion, goat cheese, apple vinaigrette	<b>8</b>		

## PIZZA

<b>TRADITIONAL CHEESE</b> mozzarella, provolone, oregano	<b>12/17</b>	<b>VEG LOVER</b> kalamata olives, artichokes, red bell peppers, roasted cremini mushrooms, garlic spinach, red onion	<b>14/19</b>
<b>CLASSIC MARGHERITA</b> fresh mozzarella, slices tomatoes, basil	<b>12/17</b>	<b>FOUR CHEESE WHITE PIZZA</b> mozzarella, provolone, ricotta, goat cheese, garlic spinach	<b>15/21</b>

## ENTRÉES

<b>LOADED GRILLED CHEESE</b> avocado, tomato, Wisconsin cheddar, scallion aioli	<b>10</b>	<b>HAND-CUT FRIES</b> <b>5.5</b>
<b>PUMPKIN RAVIOLI</b> brown butter sauce, parmesan, fried sage, parsley, bread crumbs	<b>15</b>	<b>ONION RINGS</b> <b>5</b>
<b>EGGPLANT PARMESAN SANDWICH</b> breaded eggplant, mozzarella, parmesan, toasted ciabatta, basil pesto, marinara, mixed green salad, sherry vinaigrette	<b>11.5</b>	<b>SWEET POTATO FRIES</b> <b>5</b>
		<b>COLESLAW</b> <b>4</b>
		<b>SEASONAL VEGETABLE</b> <b>5</b>
		<b>SOUP OF THE DAY</b> <b>6.5</b>

## BRUNCH

SATURDAY & SUNDAY - 11 AM TO 3 PM

<b>AVOCADO TOAST*</b> grilled Grand Rustico, poached eggs, black bean salsa, cilantro, chili oil	<b>11.5</b>	<b>GREEK YOGURT PARFAIT</b> strawberries, blueberries, blackberries, granola, honey	<b>11</b>
<b>EGG WHITE FLORENTINE*</b> sautéed lemon spinach, grilled asparagus, garlic béchamel, blistered tomatoes, pesto, parmesan, cup of fruit	<b>11.5</b>	<b>EGGS</b>	<b>3.5</b>
<b>CHALLAH FRENCH TOAST</b> macerated berries, citrus cream, crispy corn flakes	<b>12</b>	<b>FRUIT</b>	<b>4</b>
		<b>HOME FRIES</b>	<b>3.5</b>

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