

GLUTEN SENSITIVE DISHES

APPETIZERS

GUACAMOLE

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

SWEET CHILI WINGS

spicy apricot glaze, celery, smoked blue cheese dressing

BRUSSELS & BLUE

flash fried, bacon, balsamic glaze, smoked blue cheese

8.5 PEI MUSSELS

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

10 COBB LETTUCE WRAPS

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

11

11.5

GREENS

CAESAR

romaine, tomatoes, parmesan cheese, Caesar dressing

MARKET SALAD

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

SPINACH SALAD

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

ROADHOUSE SALAD

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

8 BLACKENED CHICKEN CAESAR

romaine, hickory grilled blackened chicken, tomatoes, Caesar dressing

7.5 FLAT IRON STEAK SALAD*

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

8 GRILLED SHRIMP SALAD

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

15 SALMON SALAD*

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

15

18

16

17

SANDWICHES

SERVED ON BIBB LETTUCE

OPEN ROAD BURGER*

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

BACON BLUE BURGER*

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

13 BIG BOY BURGER*

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

14 GRILLED CHICKEN SANDWICH

goat cheese, roasted red peppers, dressed arugula

13

13

ENTRÉES

FISH TACOS

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

STEAK TACOS

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

MKT BLACKENED SALMON*

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

BBQ PORK RIBS

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

SIRLOIN STEAK FRITES*

hickory-grilled 10 oz. filet, chimichurri sauce, garlic & herb hand-cut fries

19

22

21

BRUNCH

SATURDAY & SUNDAY - 11 AM TO 3 PM

AVO & EGGS*

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

EGG WHITE SAMMIE

garlic spinach, pico de gallo, roasted tomato, pepperjack, mixed greens salad, gluten free english muffin

HUEVOS RANCHEROS*

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

GREEK YOGURT PARFAIT

strawberries, blueberries, blackberries, honey

11.5 BACON

5

11.5 EGGS

3.5

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	<small>SMALL</small> 8 <small>LARGE</small> 15
BRUSSELS & BLUE flash fried brussels, smoked blue cheese	9	CAROLINA CAVIAR (AKA PIMENTO CHEESE) baked pretzel, Tillamook cheddar and ricotta spread with jalapeño and smoked paprika	12
HEIRLOOM TOMATO BRUSCHETTA marinated heirloom tomatoes, grilled garlic rustic, basil pesto, fresh mozzarella, balsamic reduction	10		

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 mozzarella, provolone, oregano	12/17	VEG LOVER kalamata olives, artichokes, red bell peppers, roasted cremini mushrooms, garlic spinach, red onion	14/19
CLASSIC MARGHERITA 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	HAND-CUT FRIES 5.5
PASTA PRIMAVERA zucchini, summer squash, roasted tomatoes, penne pasta, goat cheese, pine nuts	16	ONION RINGS 5
EGGPLANT PARMESAN SANDWICH breaded eggplant, mozzarella, parmesan, toasted ciabatta, basil pesto, marinara, mixed green salad, sherry vinaigrette	11.5	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	GREEK YOGURT PARFAIT strawberries, blueberries, blackberries, granola, honey	11
EGG WHITE SAMMIE garlic spinach, pico, roasted tomato, big toasted english muffin, pepperjack, mixed greens salad	11.5	EGGS	3.5
CHALLAH FRENCH TOAST macerated berries, citrus cream, crispy corn flakes	12	FRUIT	4
		HOME FRIES	3.5

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