

lunch at



January 21, 2014

2501 Jackson Ave • Ann Arbor, MI 48103 • 734.663.3663 (FOOD)

HOURS: Mon-Thurs 7am-10pm Fri 7am-11pm Sat 9am-11pm Sun 9am-9pm

starters

***Real Chesapeake Bay Crab Cakes** \$12.50
Traditional recipe made with real Maryland jumbo lump blue crab meat, a touch of mayonnaise and spices. Served with Roadhouse tartar sauce.

Additional Crab Cakes \$6.25/ea.

Ari's Pimento Cheese (V, GF) \$5.75
A classic starter all over the South. A creamy spread of sharp Cabot cheddar, Hellmann's mayo and chopped pimentos.

Sea Islands Sweet Potato Fries (V) small \$5.00 / large \$6.50
Sweet potatoes hand-cut, twice-cooked and served with spicy mayonnaise.

★ **Fried Brussel Sprouts (GF)** \$8.50
Garnished with sea salts and Gingras cider balsamic syrup.

Roadhouse Corn Dogs \$6.50
Kosher, all-beef hot dogs dipped in a homemade batter if Anson Mills' organic corn meal. Served with Raye's yellow mustard

★ **Poutine** \$9.00
A very classic dish from Quebec, served here at the Roadhouse! Hand-cut, twice-cooked fries, loaded with Wisconsin cheese curds and topped with chicken gravy and scallions.

Chili & Cheddar Fries \$7.50
Our hand-cut, twice-cooked fries smothered in ancho beef chuck chili and topped with grated Cabot cheddar cheese. *Can be gluten-free, (GF)*

To be enjoyed with our complimentary bread baskets...

Roasted Heirloom Tomatoes & Olive Oil \$5.00
Slow roasted tomatoes with fresh thyme and garlic.

Roasted Heirloom Red Peppers & Olive Oil \$5.00
Slow roasted peppers with garlic and fresh herbs.

salads

Dressings: red wine vinaigrette, ranch, Caesar, blue cheese, Russian, cider vinaigrette, honey mustard vinaigrette & cider balsamico

Roadhouse Garden (V) mini \$4.75 regular \$6.25
Baby greens with red onion, radishes, carrots, housemade salt-and-pepper croutons and served with your choice of dressing. *Can be gluten-free. (GF)*

***Classic Caesar** \$9.50
Organic romaine lettuce, really good Caesar dressing with raw egg*, aged 2 year Wisconsin parmesan and salt-and-pepper croutons. *Can be gluten-free. (GF)*
Add a grilled chicken breast for \$5.00, or salmon for \$8.75.

Buttermilk Fried Chicken Salad \$14.50
A Roadhouse bone-in fried chicken breast with chopped romaine, tossed with housemade buttermilk ranch dressing, hard-boiled egg, roasted heirloom tomatoes and cucumber.

The Pit Master's Salad (GF) \$13.25
Applewood smoked ham, pit-smoked chicken, Salemville blue cheese, hard-boiled egg, roasted heirloom tomatoes, greens and veggies with your choice of dressing.

Warm Spinach & Mushroom Salad (V, GF) \$12.50
Fresh spinach sauteed with aged goat cheddar, local mushrooms, roasted Cornman Farms' red peppers, leeks and fennel in a brown butter vinaigrette.

Shrimp & Crab Louis Salad (GF) \$17.50
Romaine lettuce topped with baby shrimp, real Maryland jumbo lump crab meat, house-made Russian dressing, hard-boiled egg, roasted heirloom tomatoes, red onions and capers.

★ **Roasted Tomato and Fresh Mozzarella Salad (V, GF)** \$16.00
Housemade fresh mozzarella served with Cornman Farms' heirloom roasted tomatoes, olive oil, fresh basil, Stravecchio Parmesan and arugula.

burgers

Served with hand-cut, twice-cooked fries. Add cheese from our cheese list, prices vary. Substitute sweet potato fries for \$1. Add Applewood smoked bacon for \$2.50

***Cornman Farms' Burger** \$12.95
Pasture-raised beef, dry-aged, grilled over oak, served on a Bakehouse onion roll with lettuce, onion and pickles. *Can be gluten-free, leave off the bread. (GF)*

New Mexico Black Bean & Hominy Burger (V) \$12.00
No meat but plenty of flavor and texture! Spiced with roasted garlic, red peppers and onion. It's served with avocado salad, fire-roasted New Mexico green chilies, lettuce, onion and pickles on a Bakehouse onion roll.

***Midwest Patty Melt** \$14.00
A Cornman Farms' burger with grilled onions, local mushrooms and baby Swiss cheese on grilled Bakehouse rye. *Can be gluten-free, leave off the bread. (GF)*

★ ***Chili Burger** \$15.00
Two small pasture-raised beef patties, dry-aged, served on a Bakehouse onion roll with Cabot cheddar cheese, and topped with housemade ancho beef chuck chili.

sandwiches

Served on Zingerman's Bakehouse bread with hand-cut, twice-cooked fries unless otherwise noted. Add Applewood smoked bacon for \$2.50. Substitute sweet potato fries for \$1.

Traffic Light Pulled Pork Sliders \$14.50
Three mini onion rolls with our traditional whole hog bbq. Served with Chef Alex's Red Rage Tomato BBQ, South Carolina Mustard BBQ, and Southwest Green Tomato BBQ sauce. Served with yellow mustard slaw.

BBQ Pulled Chicken Sandwich \$14.50
Pieces of pit-smoked free-range pasture-raised Amish chickens from Homer, MI in Alex's Red Rage Tomato BBQ Sauce on a Bakehouse onion roll.

Pit-Smoked BBQ Beef Sandwich \$15.00
Cornman Farms' pasture-raised front quarter of beef, pit-smoked then braised 'til tender. Served with Alex's Red Rage Tomato BBQ sauce and yellow mustard slaw.

Pulled Pork BBQ Sandwich \$13.50
Our traditional whole hog seasoned with your choice of barbeque sauce on a Bakehouse onion roll. Served with mustard cole slaw. *Can be gluten-free, leave off the onion roll. (GF)*

- Eastern North Carolina Vinegar BBQ (GF)
- Southwest Green Tomato BBQ (GF)
- Alex's Red Rage Tomato BBQ
- South Carolina Mustard BBQ (GF)

Grilled Cheese a Go-Go \$13.00
A full grilled cheese sandwich on sourdough bread with your choice of great American cheeses, served with a cup of your choice of soup. Add a side of fries for \$3.50.

New Mexico Grilled Chicken Sandwich \$14.50
Grilled Amish free-range chicken breast with Ig Vella soft jack cheese, applewood smoked bacon, lettuce, avocado salad, green chilies and spicy mayonnaise on grilled sourdough bread. *Can be gluten-free, substitute our gluten-free bread. (GF)*

The Roadhouse Reuben \$14.50
Applewood ham, baby swiss, Alabama hot slaw and Russian dressing served on grilled Roadhouse bread.

★ **Montreal Reuben** \$15.00
Housemade Montreal meat, a speciality from Quebec! Served with Cornman Farms' sauerkraut, baby Swiss and Russian dressing and Roadhouse rye bread.

★ **French Dip** \$15.00
Cornman Farms' roasted beef served on a soft Italian baguette with au jus.

★ **Roadhouse BLT** \$14.50
Applewood smoked bacon, tomato, lettuce, mayonnaise on grilled Bakehouse white bread.

soups

Ancho Beef Chuck Chili (GF) cup \$5.50 bowl \$8.50
Hand-cut Cornman Farms' pasture-raised beef chuck with black beans in ancho chili broth. Topped with scallions.

★ **Pork Posole** cup \$6.00 bowl \$9.00
Pork, hominy, celery, onion, sage and oregano in pork broth. Garnished with cilantro.

★ **Mushroom Soup (V)** cup \$6.00 bowl \$9.00
Local mushrooms, celery and onion with white wine and cream.

★ **Blue Plate Chili** \$13.95
Today's chili of the day, a pork, squash and cranberry bean chili with marash and chipotle peppers. Served with spider bread and a Roadhouse garden salad with your choice of dressing.

V = it's meatless! GF = gluten-free! ★ = tonight's specials
CMF = Cornman Farms Our 42 acre farm in Dexter! We grow over 70 varieties of vegetables and care for over 150 animals as part of our authentic farm-to-table dining experience!

*Can be cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

fish

Available grilled, sautéed, blackened, broiled or rubbed with Zingerman's Spicy Coffee Spice rub; served with mashed potatoes and sauteed spinach, unless otherwise noted. All fresh fish is gluten-free. (GF)

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| Georges Bank Sea Scallops sweet, nutty, great sautéed | \$16.00 |
| Locke Duart Salmon sustainably farm-raised in Scotland, great grilled | \$15.00 |
| Acadian Redfish tail-on butterfly filets, great blackened | \$14.50 |
| Perch from the Great Lakes, light and delicate, perfect cornmeal fried! | \$15.00 |
| Rainbow Trout freshwater favorites from the Carolinas, great grilled | \$14.00 |
| Atlantic Cod sweet, flaky and best sauteed | \$15.00 |

★ **Blackened Salmon** \$17.00
Fresh Arctic Char, blackened, and served with Anson Mill's grits and Cornman Farms' Chow Chow.

★ **Creole Potlikker Fish Stew (GF)** \$13.50
Creole-seasoned fresh fish sauteed with potlikker (made with lard of bacon and ham hock). Served with Anson Mill's grits and bacon-bacon greens.

po' boy

Served with hand-cut, twice-cooked fries seasoned with Creole spices. Substitute sweet potato fries for \$1.

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| Oyster Po'Boy \$13.50 Cornmeal fried oysters topped with shredded lettuce, heirloom tomato relish and lots of mayonnaise. Served on a soft Italian baguette from the Bakehouse. |
| Broiled Redfish Po'Boy \$13.50 Fresh broiled redfish topped with shredded lettuce, heirloom tomato relish and lots of mayonnaise. Served on a soft Italian baguette from the Bakehouse. |
| Catfish Po'Boy \$13.50 Cornmeal fried catfish topped with shredded lettuce, heirloom tomato relish and lots of mayonnaise. Served on a soft Italian baguette from the Bakehouse. |

combinations

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| Small Salad & Cup of Soup \$7.50 Your choice of a Roadhouse garden salad or a small classic Caesar salad. Served with a cup of soup of your choice. |
| Half Grilled Cheese Sandwich & Cup of Soup \$9.00 You choose the cheese from our all-American cheese list and we'll grill it on sourdough bread. Served with your choice cup of soup. |
| Roadhouse Macaroni & Garden Salad \$12.00 A side of Roadhouse macaroni made with bechamel and lots of sharp Cabot cheddar caramelized with artisanal pasta, served with a garden salad with your choice of dressing. |
| Half Reuben & Cup of Soup \$9.50 Half of a Roadhouse Reuben served with a cup of soup of your choice. |
| Half Po'Boy & Garden Salad \$10.50 Choose a po'boy listed above! Served with a Roadhouse garden salad with your choice of dressing. |


sides

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| Roadhouse Mashed Local Potatoes (V, GF) \$3.50 | Hoppin' John \$5.50 Braised black eye peas with ham, topped with Carolina gold rice and scallions |
| Hand-Cut Fries (V) \$3.50 <i>Can be gluten-free. (GF)</i> | South Carolina Corn Grits (V, GF) \$4.50 |
| Side-o'-Mac-n-Cheese (V) \$7.50 | Pepper & Corn Chow Chow (V, GF) \$5.50 |
| Bacon-Braised Greens (GF) \$4.00 Cooked with lots of bacon and ham hocks! | Sauteed Spinach (V, GF) \$4.50 |

entrees

Cornman Farms' beef is pasture-raised Angus-Cross Hereford, dry-aged 4 weeks to intensify natural flavors.

Buttermilk-Fried Chicken 2 pieces \$14.50 4 pieces \$19.50
Amish free-range chicken dipped in a black pepper-spiced buttermilk batter then deep fried. Served with mashed local potatoes topped with housemade chicken gravy and yellow mustard coleslaw. Substitute a breast for any piece for a \$2 charge.
New! Can be gluten-free. Ask your server for details!

Pit-Smoked Spare Ribs  half rack \$19.00 full rack \$29.00
Niman Ranch pork ribs, cooked for 9 hours, served with Alex's Red Rage Tomato BBQ sauce, mashed local potatoes and yellow mustard coleslaw.

BBQ Pork Entree \$13.50
Traditional whole-hog barbeque made with local hogs delivered direct from the farm. It's pit-roasted for 14 hours, hand-pulled, chopped and blended with your choice of barbeque sauce. Served up with mashed local potatoes and bacon-braised greens. *Can be gluten free. (GF)*

Choose from:
• Eastern North Carolina vinegar BBQ sauce (GF) • Alex's Red Rage Tomato BBQ Sauce
• South Carolina mustard BBQ sauce (GF) • Southwest green tomato BBQ sauce (GF)

Pit-Smoked BBQ Beef \$15.00
Cornman Farms' front quarter of beef, pit-smoked, then braised 'til tender. Served with Alex's Red Rage Tomato BBQ sauce, mashed local potatoes and bacon-braised greens.

***Roadhouse Omelette** \$11.00
Made with eggs from cage-free hens (from Sunrise Farms in Homer, Michigan) and stuffed full with your choice of three fillings. Served with hand-cut twice-cooked fries. Items may be added for an additional charge.

Choose from: \$2 – smoked salmon*, baby Swiss, Cabot cheddar, Ig Vella soft jack, fresh goat cheese, Stravecchio parmesan.
\$1 – local mushrooms, applewood smoked ham, applewood smoked bacon, spinach,, American cheese, provolone, onion, grilled onion, green chilies, corn, bell peppers

Grilled Carolina White Grits (GF) (V) \$11.00
Organic stone-ground grit cakes, heated on the wood fired grill, topped with sharp Cabot cheddar, roasted red peppers, caramelized onions, corn and fire roasted New Mexico green chilies all sauteed with cider vinaigrette.

Farro Piccolo "Risotto" (V) \$13.00
Anson Mills' Farro Piccolo cooked like a risotto finished with cream and Stravecchio parmesan cheese.

★ **Nashville Hot! Fried Chicken** 2 pieces \$16.00 4 pieces \$20.00
White or dark meat dressed in our own cayenne pepper sauce, served atop a slice of Bakehouse white bread, with hand-cut, twice-cooked fries, coleslaw, pickles and a shot of buttermilk to chase away the flames.

macaroni and cheese

Macaroni made with our bechamel sauce contains onions.

Roadhouse Macaroni & Cheese (V) \$9.50/\$14.00
Housemade bechamel sauce & lots of Cabot cheddar caramelized with pasta.

Pimento Cheese & Bacon Macaroni \$13.00/\$18.50
All-out Southern comfort food. Italian made pasta caramelized with Arkansas peppered bacon and our housemade Southern pimento cheese with pasta.
Want it vegetarian? Remove the bacon!

Fried Chicken Macaroni and Cheese \$13.50/\$19.50
Our buttermilk fried chicken, chopped and tossed with housemade bechamel sauce & lots of Cabot cheddar caramelized with pasta.

Macaroni, Chicken & Monterey Jack \$13.50/\$19.50
Ig Vella's Monterey Jack tossed with pit-smoked free-range chicken, freshly cut corn, New Mexico green chilies and fresh cilantro in our housemade bechamel sauce caramelized with pasta.

Macaroni & 3 Peppercorn Goat Cheese (V) \$11.00/\$17.00
Fresh, handmade goat cheese sauce with Cornman Farms' roasted red peppers, freshly cracked black, green and white Tellicherry peppercorns and pasta, topped with a Zingerman's Creamery Lincoln Log crispy round.

Memphis Macaroni \$13.50/\$21.00
Alex's red rage barbeque sauce, pulled pork, and applewood smoked bacon tossed with pasta and topped with Stravecchio parmesan cheese. This dish does not contain bechamel sauce!

★ **Calabicitas Macaroni (V)** \$13.50 \$19.50
Ig Vella's Monterey Jack tossed with roasted squash, roasted red peppers, freshly cut corn, New Mexico green chilies, pine nuts, dried apricot and fresh cilantro in our housemade bechamel sauce caramelized with pasta.



featured drinks

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| The French 75 \$10 Plymouth Gin, lemon and sugar, topped with L. Mawby Blanc de Blanc and a lemon twist. |
| Boulevardier Cocktail \$8 Buffalo Trace Bourbon • Campari • Vya Sweet Vermouth • Orange |

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