



## STARTERS

### RK Roadside Deviled Eggs

served with 2 Traditional,  
2 with Applewood Smoked Bacon &  
2 with Smoked Salmon & Capers \$7

### RK Fried Green Tomatoes

served with Pimento Cheese, Red Pepper Jam  
& Applewood Smoked Bacon \$7

### RK North Carolina Fried Oysters

served with Green Tomato Chow-Chow &  
Cajun Remoulade \$10

### Meatballs

with Marinara, melted Fresh Mozzarella  
& Fresh Basil \$8

### Mini Crab Cakes

served with Spicy Remoulade  
& a Corn-Tomato Relish \$12

### Hummus & Pimento Cheese

served with Roasted Garlic, Red Peppers  
& Grilled Flat Bread \$7

### Crispy Fried Calamari

tossed with Sliced Cherry Peppers  
& served with Marinara \$10

### Steamed PEI Mussels

served in a Spicy Tomato-Fennel Broth  
garnished with Grilled Garlic Bread \$9

## SALADS

### Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan,  
Anchovies & Crisp Croutons \$8  
*Add Chicken for 35 Add Salmon or Shrimp for \$5*

### RK Roadside Salad

Thinly Sliced Red & Golden Beets with Mixed  
Greens in Raspberry Vinaigrette & Candied  
Walnuts, Golden Raisins, Goat Cheese \$9  
*Add Chicken for \$3 Add Salmon or Shrimp for \$5*

### Cobb Salad

Choice of Fried Shrimp OR Fried Oysters  
served with Chopped Romaine Lettuce tossed in  
Lemon Vinaigrette, Blue Cheese, Bacon, Sliced  
Eggs, Avocado & Tomatoes \$13

### Wedge of Iceberg Salad

with Creamy Gorgonzola Dressing served with a  
Roasted Red Pepper, Crispy Pancetta &  
Crumbles of Gorgonzola Cheese \$8

### Classic Caprese Salad

Local Tomatoes, Fresh Mozzarella,  
Sea Salt & Fresh Basil served with  
a Balsamic Reduction \$10

## SIDES

**\$5**

Roadside Mac & Cheese  
Fried Okra with Remoulade Sauce  
Haricot Verts (French Green Beans)  
Buttermilk Mashed Potatoes  
Provencal Vegetables  
Parmesan & White Truffle  
Pommes Frites

## KIDS MENU

**\$5.95**

Cheeseburger with Choice of Side  
Chicken Tenders with Choice of Side  
Grilled Cheese with Choice of Side  
Butter Penne Pasta  
Marinara Penne Pasta  
Grilled Chicken Mac-n-Cheese

## ENTREES

### RK House-Smoked Pork Chop

served with Creamy Mac-n-Cheese & Collard Greens with a Caramelized Apple Demi-glace \$18/\$25

### RK Roadside Boneless Buttermilk Fried Chicken

served with Mashed Potatoes, Collard Greens & Tasso Gravy \$17

### RK 15 North Roadside Burger

Fresh Ground & Grilled topped with Cheese, Crisp Bacon & Sautéed Onions served with Lettuce, Tomato & Cut Fries \$12

### Shrimp & Grits

Gulf Coast Shrimp, Onions, Peppers with Roasted Tomato & Cheddar Cheese Grits in a Spicy Tasso Cream Sauce \$20

### RK Fish & Chips

Crispy Fried with Pomme Frites, Classic Tartar Sauce & Malt Vinegar \$15

### Pan Seared Salmon

Coriander Crusted, Provencal Vegetables, Lemon Risotto & a Citrus Beurre Blanc \$21

### Maine Lobster Roll

Two New England Rolls overflowing with Lobster Salad served with Speckled Corn - \$20

### A Duo of Crispy Grilled Chicken

Grilled Citrus-Marinaded Chicken Breasts with Potatoes, Haricot Verts & Cherry Tomato Vinaigrette \$16

### Wild Mushroom Risotto

Wild Mushroom Risotto served with Parmesan Cheese, Black Truffle Shavings & Truffle Oil \$14  
*Additions: Chicken for \$5 Salmon or Shrimp for \$7*

### Penne a la Vodka

Penne Pasta in a Spicy Vodka Tomato Cream Sauce with Pancetta, Caramelized Onions, Fresh Parmesan Reggiano & Fresh Basil \$14  
*Additions: Chicken for \$5 Meatballs, Salmon or Shrimp for \$7*

### Pan-Seared Flounder

served with Red Bliss Potatoes, Chilled Cucumber Gazpacho & Grape Tomatoes \$20

### Hanger Steak

Red Wine Marinated Hanger served with Oven-Roasted Red Bliss Potatoes & Haricot Verts \$21

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## BEERS

Amstel Light  
Bell's Amber  
Bell's Two Hearted Ale 7%  
Bluepoint Toasted Lager  
Brother Thelionious 9.4%  
Buckler NA  
Bud Light  
Budweiser  
Chimay Blue Label 9.0%  
Duck Rabbit Milk Stout  
Franziskaner Hefe

Highland Gaelic Ale  
Kind Red Beer  
Kona Longboard Lager  
La Fin Du Monde 9%  
Landshark  
Mich Ultra  
Mother Earth Endless River  
Rogue Dead Guy Ale  
Stella Artois  
Stone IPA  
Terrapin Hopsecutioner 7.2%

## SEASONAL BEERS

*Shocktop Wheat*

*Brooklyn Summer*

*Geary's Summer Ale*

*Sam Adams Summer*

*Sierra Nevada Summerfest*

*Bell's Oberon*

## COCKTAILS

### Bite the Driver

Freshly squeeze Lime Juice, 1800, Chambord and Triple Sec, mixed with Cranberry & Club Soda, garnished with Lime Twist \$10

### 50/50 Martini Madness

Ketel One Vodka, Bombay Sapphire Gin, shaken well served with Blue Cheese Olives \$8

### Dark-n-Stormy

Goslings Dark Rum, fresh Lime, & Ginger Beer served with a Lime Boat \$8

### Blueberry Basil Martini

Stoli Blueberry, Fresh Blueberries, Fresh Basil, Splash of Sour & Triple Sec, Garnished with a Lemon Wedge \$9

### Blackberry Martini

Stoli Vodka, Triple Sec, Fresh Lemon Juice. Simple Syrup mixed with Blackberry Puree & garnished with Fine Sugar & speared Blackberry \$10

### Pomegranate Martini

Three Olives Pomegranate & Pama served with a Splash of Sour & a Cherry garnish \$10

### The "15"

Sparkling Wine Cocktail, Absolut Citron, Chambord, Splash of Sour, topped with Sparkling Wine garnished with a Cherry \$9

### Roadside Kitchen Margarita

Jose Cuervo Tequila, Triple Sec, Sweet & Sour Mix, Grenadine, fresh Muddle Limes, Oranges, Sugar Rim & garnished with Cherries \$8

### Strawberry Filler

Fresh Strawberries muddled with Mint, Lime, Lemon & Basil shaken with Rum, Simple Syrup, Club Soda & a Lemon Twist \$10

### American Honey Orange

Fresh Oranges muddled with Mint & Lime in Simple Syrup, shaken with Wild Turkey American Honey, Club Soda & finished with a slice of Orange \$10

### Summer Sour Patch

Midori Melon mixed with Lemonade, splash of Soda topped with Blue Curacao \$7