



this and that:

CHIPOTLE QUESADILLA (choice of Chicken or Steak) Caramelized onion, cheddar jack cheese, chipotle aioli, pico de gallo, sour cream	\$8
POTATO SKINS Bacon, cheddar, scallions, sour cream	\$7
PENNSYLVANIA SOFT PRETZELS Horseradish mustard, cheese fondue	\$6
CHEESE NACHOS Jalapeno, three cheese sauce, pico de gallo	\$4
CHICKEN WINGS Celery, carrots, choice of Ranch or Blue Cheese Hot - Buffalo Mild - Sweet Thai Chili - RBG Barbeque Butter Garlic Parmesan - Jerk Dry Rub	\$9

soup and salads,

TOMATO BISQUE	crock	\$4
Parmesan cheese, seasoned crouton	cup	\$3
WITH GRILLED CHEESE FINGERS	add	\$4
CLASSIC CAESAR SALAD		\$7
Tomato, parmesan, red onion, sliced egg, croutons, Caesar dressing		
GARDEN SALAD		\$6
Mixed greens, tomato, cucumber, parmesan, radish, rbg house vinaigrette		

TOP ANY SALAD:

WITH GRILLED SALMON*	add \$6
WITH GRILLED CHICKEN	add \$4

sandwiches:

GRILLED STEAK SANDWICH	\$11
Shaved premium steak, toasted brioche sub, caramelized red onions, roasted peppers, mushrooms, provolone, house cut fries	
BARBEQUE CHICKEN WRAP	\$10
Grilled chicken, house barbeque sauce, smoky bacon, cheddar jack cheese, lettuce, tomato, garlic herb wrap, house cut fries	
REUBEN	\$10
Thin sliced corned beef, 1000 island dressing, marbled rye, sauerkraut, Swiss cheese, house cut fries	
BLACK BEAN VEGGIE BURGER	\$9
House made vegetable burger, toasted brioche roll, provolone, chipotle aioli, caramelized onion, house cut fries	

CREATE YOUR OWN BURGER* \$11

Hand Crafted Fresh, Never Frozen

8oz Signature House Grind Burger with House Cut Fries, Artisan Greens, Pickle Spear & Tomato.
Served on a Buttered Toasted Brioche Bun

Sauces:

RBG Barbeque Sauce, Chipotle Aioli, Honey Sriracha Ketchup, Horseradish Mustard, Black Pepper Bourbon

Cheese:

American, Swiss, Blue Cheese Crumbles, Provolone, Cheddar, Pepper Jack

Toppings: (Additional \$1 each)

Bacon Strips, Fried Egg, Sauté Mushrooms, Roasted Red Peppers, Pico de Gallo, Caramelized Red Onions, Sliced Jalapeno

local favorites: (Includes Salad or Cup of Soup)

10oz FLAT IRON STEAK*	\$19
Aromatic butter, BBQ steak fries, vegetable du jour	
BROWN SUGAR SALMON	\$16
Black pepper bourbon, chef's choice starch, vegetable du jour	
AMISH CHICKEN	\$14
Mushroom sauce, chef's choice starch, vegetable du jour	
BEER BATTER FISH-N-CHIPS	\$12
Cod fillet, rémoulade sauce, malt vinegar	

pasta: (Includes Salad or Cup of Soup)

SEAFOOD SPAGHETTI	\$14
Shrimp, scallops, cod fillet, pomodoro sauce	
SMOKE AND SPICE	\$13
Cheesy cavatappi, chipotle chicken, smoked pork belly, tomatoes, caramelized onions	

SUBSTITUTE ANY PASTA WITH GLUTEN FREE FUSILLI - ADD \$2

sides:

SWEET POTATO FRIES	\$5
Brown sugar aioli	
HOUSE CUT FRENCH FRIES	\$4
Sea salt, honey sriracha ketchup	

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

signature cocktails:

FLORADORA Beefeater Gin, raspberry liqueur, lime juice, ginger ale	\$7
FRICK & FRACK PUNCH Myer's Dark Rum, cognac, peach brandy, lemon juice, simple syrup	\$7
STONE SOUR Knob Creek Rye Whiskey, lemon juice, simple syrup, orange juice	\$7
HONEY BUCK American Honey, ginger ale, bitters, simple syrup, lemon juice, strawberry	\$5.5

craft beer:

FAT HEAD'S HEADHUNTER Middleburg Heights, OH – American IPA – 7.5% ABV	\$8
SOUTHERN TIER VARIETY Lakewood, OH – varies 8.2%-9.5% ABV	\$7.5
DOGFISH 60 MINUTE IPA Milton, DE – American IPA – 6.0% ABV	\$6.5
SWEETWATER IPA Atlanta, GA – American IPA – 6.3% ABV	\$6
MAGIC HAT #9 South Burlington, VT – Not Quite Pale Ale – 5.1% ABV	\$6
GREAT LAKES ELIOT NESS Cleveland, OH – Vienna Lager – 6.2% ABV	\$5.5

macro:

SAM ADAMS	\$6
CORONA EXTRA	\$5
BLUE MOON	\$5
HEINEKEN	\$5
BUD LIGHT	\$3.5
MILLER LITE	\$3.5
YUENGLING	\$3.5
COORS LIGHT	\$3.5

coffee, tea, soft drinks:

COCA COLA PRODUCTS	\$2
ICED TEA	\$2
SELECTION OF ORGANIC RISHI TEA	\$3
FRESH BREWED COFFEE	\$2
HOT CHOCOLATE	\$3
SAN PELLEGRINO SPARKLING WATER	\$3
AQUA PANNA NATURAL SPRING WATER	\$3

white wine:

	6oz	bottle
CHARDONNAY, JOEL GOTT (NAPA-SONOMA REGIONS, CALIFORNIA) Unoaked California Chardonnay has aromas of ripe pear and honeydew melon with floral notes. On the palate, the wine opens with bright citrus and tropical flavors, leading to a round mouthfeel balanced by good acidity, and a long finish.	\$9	\$35
PINOT GRIS, JOEL GOTT (WILLEMETTE VALLEY, OREGON) White peach aromas with floral notes. On the palate, the wine is balanced, opening with bright acidity and refreshing Meyer lemon citrus flavors, followed by a juicy mid-palate, and a long finish.	\$9	\$35
RIESLING, SEAGLASS (SANTA BARBARA, CALIFORNIA) Off-dry on the palette, with come-alive lime notes, as well as floral, peach, and some minerality. The sweetness gives it a honey and pear finish.	\$7	\$27
MOSCATO, CAVIT (LOMBARDY, ITALY) Pale yellow with green highlights. Notes of apricot, white peach and sage. Refreshing, lively and superbly balanced, with a vibrant frizzante quality and wonderful sweetness.	\$6.5	\$25

red wine:

	6oz	bottle
CABERNET SAUVIGNON, "815" JOEL GOTT Aromatics of roasted blue fruit, sweet blackberry and cherry cola with hints of graham cracker and vanilla. The wine enters with dark, concentrated fruit on the palate, velvety tannins on the mid-palate, followed by a long, vibrant finish	\$9	\$35
MALBEC, DONA PAULA (MENDOZA, ARGENTINA) Intense violet color. On the nose, aromas of black fruits, violets, and spices. Mineral and graphite notes. Great balance and freshness in mouth.	\$9	\$35
RED BLEND, KENDAL JACKSON VITNER'S RESERVE SUMMATION (LAKEPORT, CALIFORNIA) This beautifully layered wine is rich, complex and offers a sumptuous texture. It displays alluring fragrances and flavors of raspberry jam, dark chocolate, black cherry and pomegranate.	\$8	\$30
PINOT NOIR, MARK WEST (ACAMPO, CALIFORNIA) Ruby in color with a purple rim. Aromas of black cherry, raspberry, and sage. In the mouth, smooth raspberry and wild cherry fruit and spice flavors finish with silky tannins.	\$7	\$27