



# RIDGEWOOD

*Kitchen & Spirits*

## STARTERS

### HOUSE-SMOKED WINGS 12

10 dry rubbed house-smoked wings, side of bourbon glaze, hot, bbq, or roasted garlic parmesan  
● bleu cheese or ranch, celery +1.50

### SOUTHWESTERN CRAB CAKES 12

roasted corn and tomato arugula salad, spicy remoulade

### RIDGEWOOD FRENCH TOAST 9

house-smoked pork belly, sunny side up egg, maple orange balsamic glaze

### PARMESAN TRUFFLE FRIES GF V 9

fresh-cut fries, truffle oil, parmesan cheese, fresh herbs, cracked black pepper, goat cheese fondue

### BACON CHEDDAR SPINACH DIP 9

aged cheddar, bacon, spinach, wonton chips

## SALADS

HOUSE-MADE DRESSINGS  
house, ranch, bleu cheese, balsamic vinaigrette, caesar, oil & vinegar

### RIDGEWOOD v 5

house greens, grape tomatoes, pickled onion, cucumber, parmesan, buttermilk croutons, house dressing

### CAESAR v 6

house greens, red onion, parmesan, buttermilk croutons

### BACON BLEU STEAK GF 13

house greens, bleu cheese, roasted tomato, bacon, egg

### GRILLED CHICKEN GF 13

house greens, pickled red onion, goat cheese, cranberries, spiced pecans

### MEDITERRANEAN SALMON GF 13

pan-seared, house greens, roasted tomato, pickled onion, cucumber, feta, kalamata olives

### CALAMARI GF 12

flash-fried, pickled red onion, crispy capers, diced tomato, garlic aioli drizzle

### GRILLED

### FLATBREAD v 10

asiago, provolone, roasted garlic, arugula, roasted tomatoes, pickled onion, cracked black pepper

### RUSTIC TOMATO CAMPONATA v 11

traditional Italian spread of tomatoes, eggplant, fennel, capers, olives, roasted garlic parmesan bread

### QUESADILLA v 7

flour tortillas, cheddar cheese, onion, poblano peppers, sour cream & pico de gallo  
● house-smoked chicken +4

● shredded short rib +5

*Special!*

### RIDGEWOOD SPECIALTY BOARD

Chef's daily selection of cheeses and accoutrements - priced daily -

## HANDHELDS

served with fresh-cut fries & house pickles  
add a Ridgewood salad + 4

### RIDGEWOOD BURGER 12

beef burger, house-smoked pork belly, aged cheddar, arugula, tomato, pickled onion, sunny side up egg

### SHORT RIB MELT 12

braised beef, Swiss, cabernet onions, seared mushrooms, arugula, peppercorn aioli

### PBLT 10

house-smoked pork belly, roasted garlic spread, arugula, tomato

### STEAK n EGG PO'BOY 13

grilled Ridgewood steak, aged cheddar, arugula onion slaw, smashed potatoes, sunny side up egg, peppercorn aioli

### CRISPY BUTTERMILK CHICKEN SLIDERS 11

buttermilk biscuit, crispy chicken breast, house pickles, remoulade

### GRILLED CHICKEN CLUB 10

house-smoked pork belly, cheddar, arugula, tomato

### PORTABELLA PHILLY PANINI 12

grilled portabella, caramelized onions, roasted red peppers, arugula, tomato, goat cheese fondue

### FISH SANDWICH 10

signature breaded Atlantic haddock, aged cheddar, greens, tomato, garlic aioli

### BUILD YOUR OWN

choice of Certified Angus beef patty or grilled chicken breast, lettuce & tomato 10

### EXTRAS

house-smoked pork belly 1.50  
aged cheddar 1  
Swiss 1  
bleu cheese 1  
goat cheese fondue 1  
portabella 1  
roasted tomato 1

house pickles .75  
pickled onion .75  
sautéed mushrooms .75  
pico de gallo .75  
cabernet onions .75  
caramelized onions .50  
raw onions .50

fried egg .75  
slaw .50  
hot peppers .50  
roasted garlic spread .50  
red peppers .50  
peppercorn aioli .50

add a Ridgewood salad + 4

ENTRÉES

**RIDGEWOOD SHORT RIBS** 19  
Guinness & whiskey braised beef,  
parmesan risotto, fresh daily vegetable

**OAK BARREL SALMON** GF 18  
pan-seared salmon, smashed potatoes,  
fresh daily vegetable, chardonnay sauce

**BLACKENED SHRIMP  
RISOTTO** GF 19  
Gulf shrimp, corn risotto,  
smoked tomato coulis, scallions

**WILD MUSHROOM CHICKEN** 13  
sautéed chicken breast, wild mushroom  
cream sauce, smashed potatoes,  
fresh daily vegetable

**RIDGEWOOD PASTA** 16  
sautéed shrimp, linguine, roasted tomato,  
spinach, onion, fresh basil, parmesan,  
white wine butter sauce

**RUSTIC ZUCCHINI  
PUTTANESCA** GF V 11  
sautéed zucchini noodles,  
roasted tomato eggplant sauce,  
fresh basil, shaved parmesan  
● grilled chicken +4  
● shrimp +5  
● salmon +6

**FISH & CHIPS** 13  
signature breaded Atlantic haddock  
fresh-cut fries, coleslaw, tartar sauce

**SIGNATURE MAC 'N' CHEESE**  
pipette pasta, rich cheddar cheese sauce  
● plain | 12  
● mac of the day | priced daily

SIDES

**REGULAR** 3  
● smashed potatoes  
● coleslaw  
● fresh-cut fries

**PREMIUM** 4  
● parmesan risotto  
● fresh daily vegetable  
● mac n' cheese

PIZZA PIES

9" gluten-free crust + 3.50

**SIGNATURE PIE**  
9" | 12.95 ● 12" | 16.95

**DELUXE**  
red sauce, sausage, pepperoni, bacon,  
provolone, poblano pepper,  
mushroom, onion

**POUTINE PIE**  
braised beef, gravy, asiago, cheddar,  
provolone, fresh-cut fries, scallions

**SMOKEHOUSE CHICKEN**  
bbq, house-smoked chicken,  
onions, cheddar, bacon, scallions

**PORKY PIG**  
red sauce, house-smoked pork,  
sausage, pepperoni, bacon, provolone

**GARDEN**  
garlic white sauce, provolone, spinach, onion,  
tomato, black olive, roasted red pepper,  
artichoke, mushroom, fresh basil

**MEDITERRANEAN**  
garlic white sauce, provolone,  
crumbled feta, spinach, onion, tomato,  
fresh basil, balsamic drizzle

**PORTABELLA**  
goat cheese alfredo, asiago,  
portabella, cabernet onions, arugula,  
cracked black pepper, truffle oil

**BUILD YOUR OWN**  
9" | 6.50 ● 12" | 9.50

all pies start with sauce & cheese

SAUCES

red sauce, garlic white sauce,  
bbq, goat cheese fondue

**TRADITIONAL**  
9" toppings | 1.50  
12" toppings | 2.00

pepperoni  
onion  
anchovies  
kalamata olives  
bacon  
mushrooms  
black olives  
fresh tomato  
Italian sausage  
spinach  
roasted red peppers  
poblano peppers  
hot serrano peppers  
mild banana peppers

**PREMIUM TOPPINGS**  
9" toppings | 2.50  
12" toppings | 3.00

artichoke hearts  
feta cheese  
bleu cheese  
goat cheese  
cabernet onions  
fresh basil  
truffle oil  
portabella mushroom  
short rib  
house-smoked pulled pork  
house-smoked chicken

DESSERT

Chef's daily selection

GF ● gluten-free V ● vegetarian

Please alert your server if you have any special dietary needs or restrictions.  
consumer advisory - consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness.