



## 2025 Summer Restaurant Week, Three Courses, 25

### First Course

**Skillet Cornbread** benne honey butter

**Harry's Hot Hushpuppies** shrimp and roasted jalapeno

**Crispy Smoked Wings** dry rub, spicy soy, white BBQ, or buffalo

**Yellowfin Tuna Tartare** avocado, radish, lime, white soy ponzu\*

**Brunswick Stew** chicken, sausage, corn, beans

**Deviled Eggs** garlic croutons, paprika, chives

**Farm Greens** shaved vegetables, farm cheddar, croutons, red wine vinaigrette or RAD Ranch

### Second Course

**Simple Pork / Brisket Sandwich** Slaw, Pickles, Fries

**RAD Double Burger** special sauce, bread and butter pickles, iceberg, red onion, american cheese, fries\*

**Fried Chicken Sandwich** jalapeno, pickle, slaw, avocado ranch, potato roll, fries

**Crispy Cod Sandwich** panko, cabbage, tomato, lemon caper, remoulade

**Big Bad Brisket Sammy** sausage, crispy onions, american cheese, fries

**Black Bean Quinoa Burger** vegan mayo, heirloom tomato, iceberg, red onion, pickles, fries

**Fried Chicken Cobb Salad** avocado, farm egg, apple-wood bacon, green beans, romaine, smokey blue cheese

**Nice Grilled Salmon Salad** fennel, anchovy, roasted peppers, crisp potato, farm egg, nicoise olive aioli, green beans, frisee, arugula, red wine vinaigrette\*

**Hearty Grain Salad** quinoa, roasted corn, avocado, sunflower, crispy black eyed peas, lemon, watercress, crushed cucumbers, cherry tomatoes, hummus with chicken or salmon\*

**Romaine Salad** garlic vinaigrette, parmesan, croutons, chive with chicken or salmon\*

### More Second Course Selections

Select a meat and then a choice of two sides

**Smoked Pulled Pork Shoulder** house pickles, milk bread

**Smoked Brisket** house pickles, milk bread

**Fried Chicken Tenders** (Three) with RAD Ranch

**Grilled Salmon\*** lemon pepper butter

**Crispy Smoked Cauliflower** wheat berries, tomatoes,  
harissa soy marinated cucumbers, tzatziki

### Select Two Sides

Buttermilk Biscuits  
Braised Greens, Smoked Tomato  
Creamy Potato Salad  
Classic Chopped Coleslaw  
Stone Ground Grits

Arugula, Shaved Fennel Salad  
Hand Punched Fries  
Ruthie's Mac and Cheese  
Pulled Pork Pinto Beans  
Crispy Brussels, Fish Sauce

### Third Course

**Warm Campfire Cookies** cookies + cream ice cream

**Butterscotch Pudding** chantilly cream, heath bar crumble

**Peach Cobbler** vanilla ice cream

For the latest, follow us @ruthiesallday



\*Consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness