THE RICHFIELD BREWING COMPANY
Executive Chef Westley Wilson

SHAREABLES

Ruthie's Meatball $16
a family recipe. 14oz homemade meatball.
Flavia's red sauce. served w/ Italian dinner roll.

Roadhouse Pretzel $14 *V*
hand-twisted local dough. beer butter brushed.
served w/ pub cheese sauce & ale mustard.

Loaded Pub Fries $15
crispy fries. birria beef. pub cheese sauce.
avocado tomatillo salsa. corn pico. cotija cheese.

Sweet Potato Waffle Fries $13 *V*
double order of sweet potato fries.
house roasted garlic aioli. cilantro.

Cast Iron Brie $17 *V*
broiled Brie. mixed berry chutney.
candied pecans. served w/ warm naan bread.

Shawarma Hummus $18 *V, GFA*
choice of: chicken OR vegetable
roasted red pepper hummus. garlic tahini sauce.
feta. garam masala. served w/ warm naan bread.

Eggplant Meatballs $18 *V*
eggplant "meatballs" smothered in
house marinara & mozzarella.
served w/ Italian dinner roll.

RBC Quesadilla $18 *VA*
choice of: chicken, beef, BBQ pork OR cheese.
made w/ Oaxaca cheese.
served w/ shredded lettuce, corn pico,
avocado tomatillo salsa & Valentina crema.

Fresh Brewed Wings $16 *GF*
marinated, baked & fried to order.
8 wings per order.
Plain no sauce
Dry Rub w/ John Brown BBQ
John Brown BBQ
Buffalo w/ blue cheese & celery
Extra Hot
Garlic Parmesan
Sweet Chili

SALADS

House Greens $15 Full $8 Half *V, GF*
leafy greens & romaine tossed w/ house white French.
tomato. feta. dried cranberries. red onion. pepitas.

Italian $15 Full $8 Half *V, GF*
romaine lettuce tossed w/ house Italian. tomato.
mozzarella. pepperoncini. Castelvetrano olives.

Caesar $12 Full $6 Half *GFA*
romaine lettuce tossed w/ house Caesar.
grated parmesan. house croutons.

Brewhouse Cobb $16 *VA, GF*
romaine lettuce. hard-boiled egg. bacon. tomato.
crumbled blue cheese. avocado. buttermilk ranch.

Greek $15 *V, GF*
romaine lettuce. cucumber. tomato. white onion.
kalamata olives. feta. crispy pepitas. garlic tahini.

SALAD ADDITIONS:
Fresh Catch* *(of the day)* w/ white wine butter $16 *GF*
Faroe Islands Salmon* w/ chili glaze $15 *GF*
Colossal Shrimp w/ bay butter $12 *GF*
Grilled Chicken Breast $8 *GF*
Falafel $6 *V*

SOUPS

made from scratch & served w/ Italian dinner roll.
Cup $9 Bowl $15

Laura Jean's Chicken Noodle
shredded chicken. egg noodles.
carrots. celery. onion. thyme.

New England Clam Chowder
rich & creamy. fresh clams. potato. onion.

Chef's Tomato Basil Bisque *V, GFA*
creamy tomato basil bisque topped w/ crumbled feta.

À LA CARTE

coleslaw $3 *V, GF*
fries $5 *V*
tater tots $5 *V, GF*
sweet potato waffle fries w/ garlic aioli $7 *V, GF*
roasted garlic mashed potatoes $7 *V, GF*
German potato salad $7 *GF*
fried zucchini planks $7 *V*
mac & cheese $9 *V*

*V=Vegetarian VA=Vegetarian Available GF=Gluten Free GFA=Gluten Free Available *GF items fried in shared fryer.*

*These items are served raw or undercooked and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 10/22/26.
The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please speak with a food employee for more information about these ingredients.

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SANDWICHES

served w/ your choice of:
coleslaw, fries, OR tater tots
upgrade your side:
sweet potato waffle fries w/ garlic aioli $3
roasted garlic mashed potatoes $3
German potato salad $3
fried zucchini planks $3
half salad $4
mac & cheese $5
cup of soup $5

RBC Burger* $19 *GFA*
1/2lb local steak burger.
American cheese. shredded lettuce. tomato. onion.
brewhouse pickle. special sauce. brioche bun.

Garden Burger $18 *V*
vegan patty of grain & vegetable.
American cheese. shredded lettuce. tomato. onion.
brewhouse pickle. special sauce. brioche bun.

Pulled Pork $19 *GFA*
hand-shredded & tossed in house BBQ. pickles.
slaw on the side. served on a Kaiser roll.

Reuben $19 *GFA*
spiced corned beef. sauerkraut. Swiss.
Baltic remoulade. rye bread.

Rachel $19 *GFA*
sliced turkey breast. coleslaw. Swiss.
thousand island. rye bread.

Chicken Club $17 *GFA*
grilled chicken breast. bacon. shredded lettuce.
tomato. avocado. special sauce. brioche bun.

Chicken Caesar $17 *GFA*
grilled chicken breast. romaine.
house Caesar. brioche bun.

Margaret's Croissant $16 *GFA*
Sarah's Vineyard famous chicken salad
served on a local croissant.

BLT Croissant $16 *GFA*
bacon. crispy romaine.
tomato. garlic aioli. local croissant.

RBC SPECIALS

Flavia's Meatball & Cappellini $22
a family recipe. homemade 14oz meatball.
Flavia's red sauce. served w/ Italian dinner roll.

Flavia's Seafood Pasta* $29
assorted market-fresh seafood.
gemelli pasta. Flavia's Red Sauce.
*sauce contains pork. vegetarian marinara available upon request.

Penne Alfredo $16 *V*
penne pasta in a homemade alfredo sauce.
Additions: *salmon $15, shrimp $12, chicken $8*

Chef's Authentic German Goulash $24
hearty beef & vegetable stew served over Spätzle.

Chicken Dante $24 *GFA*
chicken breast & mushrooms in a white gravy w/ red wine.
served over choice of: capellini OR mashed potatoes.

Coliseum Ribeye* $42 *GF*
16oz hand-cut, bone-in ribeye.
served w/ garlic mashed potatoes & bay butter green beans.

The Big Chop* $36 *GF*
18oz hand-cut, premium bone-in pork chop.
served w/ garlic mashed potatoes & roasted carrots.

RBC Catch* $29 *GF*
choice of :
Fresh Catch *(of the day) w/ white wine butter,*
Faroe Islands Salmon *w/ chili glaze, OR*
Colossal Shrimp *w/ bay butter*
served w/ Parmesan citrus roasted potatoes & sauteed spinach.

Lake Erie Walleye* $28
hand-battered & fried crispy. tartar, coleslaw, & lemon.
served w/ choice of: hushpuppies, fries or fried zucchini.

SWEETS

Bourbon Brownie Sundae $15 *V, GF*
flourless chocolate fudge brownie.
vanilla ice cream. house bourbon caramel.

Ice Cream Float $9 *V, GFA*
Country Maid vanilla ice cream with your
choice of RBC draft beer or NORKA Soda.

Specialty Cheesecake $15 *V*
rotating homemade cheesecake.
Ask your servers for today's variety.
Add vanilla ice cream $2