

APPETIZERS & SMALL PLATES

Spiced Virginia Peanuts \$3

Mixed Greek Olives \$4

Tomato Soup \$5
made with homemade chicken stock

Pimento Cheese \$6
served with flatbread

Hummus \$7
moroccan spiced, served with flatbread

Warm Crab Dip \$10
served with flatbread

Fried Pickles \$7
fried homemade dill pickles with house dressing

Hand Cut Fries sm \$4 lg \$6
spiced ketchup, house dressing, steak sauce,
or ranch/home sauce. pick 2 for large fries

Poutine \$8
fries + homemade gravy + cheese curds = magic

Tatooine \$9
tater tot poutine

Wings \$10
homemade hot, carolina bbq, jerk, or naked

Mixed Green Salad sm \$4.5 lg \$9
baby kale, red cabbage, julienned yellow beets,
curry vinaigrette, toasted pecans, goat cheese
crumbles

**add country ham, tasso, bacon, or
jerk chicken** \$3

OFF THE SMOKER

Served with our homemade chicken stock based
tomato soup and a few pickled brussels sprouts,
or sub homemade fries for soup for \$2 extra

Brisket Sandwich \$11
pickled napa cabbage, homemade steak sauce

BBQ Sandwich \$10
home smoked pork butt, slaw, cabot cheddar

SPECIALTY GRILLED CHEESES

Served with our homemade chicken stock based
tomato soup. Substitute homemade fries or a
few pickled brussels sprouts for \$2 extra

Bountygate* \$9
house cured and smoked tasso ham, fontina,
giardiniera, green tomato, and fried egg on white

Upstate \$9
super sharp vermont cheddar, applewood
smoked bacon, and gala apple on honey wheat
with a side of maple syrup

Mac and Me \$9
house made mac and cheese and smoked pork
barbecue on white

W.T.F. \$10
fontina, home smoked brisket, caramelized
onions and fried sage leaves on mountain herb

Yes Sir \$9
lambic ale aged cheddar, apricot puree and
spinach on white

River City \$8
pimento cheese, dill pickles, and shaved country
ham on white

Chesapeake \$10
crab dip, spinach, and sharp cheddar on white

Wait, wait (don't tell me) \$9
chickpeas, brussels sprouts, delicata squash
salad, edam and spinach on mountain herb

The Jerk \$9
house jerked chicken, sweet and spicy pickles,
baby kale and edam cheese on white

BUILD YOUR OWN

CHOOSE:

- \$5 american
- \$6 cabot cheddar, pimento cheese
- \$7 fontina, bellavitano raspberry lambic or edam

ADD:

- \$1 homemade dill or hot and sweet pickles, spinach,
baby kale, chickpea salad, apricot puree, gala
apples, slaw, white bean hummus, kimchi, green
tomatoes
- \$2 applewood bacon, edwards country ham
- \$3 pork bbq, brisket, tasso ham, jerk chicken

* These items may be served under-cooked. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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COCKTAILS

Citywide	\$5
pbr and a rail shot of your choice on the side	
Moscow/Kentucky Mule	\$7
vodka/bourbon, ginger beer, lime juice	
Limeade	\$7
vodka, muddled limes, sugar	
John Daly	\$6
sweet tea vodka, lemonade	
Rum Punch	\$6
rum, orange, pineapple, cranberry	
Dark & Stormy	\$7
ginger beer, floated dark rum, lime	
Negroni	\$7
gin, campari, miro sweet vermouth, orange slice	
Jameson w/ Pickleback	\$7
jameson with a shot of homemade dill brine	
Friel's Fav Old Fashioned	\$8
rye, sugar, angostura bitters, lemon twist	
Paloma	\$7
tequila, ruby red grapefruit juice, lime	
Raspberry Lemonade	\$7
vodka, razzmatazz, sour, sprite	
Mojito	\$8
rum, muddled mint and lime, sugar	

BOTTLES & CANS

Pabst Blue Ribbon	\$2
Miller Lite / Budweiser	\$3.5
Guinness Pub Can	\$6
Bold Rock Cider 16oz Can	\$6
Narragansett Lager 16oz Can	\$3

WINE

House Red & White	\$5
MDZ Malbec	\$8/24
Leese Fitch Cabernet	\$8/24
Le Chaz Rhone Blend	\$8/24
Eighty20 Pinot Noir	\$8/24
Leese Fitch Chardonnay	\$8/24
Du Coing Unoaked Chardonnay	\$8/24
Les Petits Roucas Sauv Blanc	\$8/24
Frico Bianco Pinot Grigio	\$8/24
Rotating Rosé	\$8/24

Round for the kitchen!!!	\$10
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3433 WEST CARY STREET
RICHMOND, VA 23221

(804) 355-9000

THE GRILLED CHEESE PUB

MONDAY - THURSDAY: 4PM - 2AM

FRIDAY: 12PM - 2AM

SATURDAY & SUNDAY: 11AM-2AM

HAPPY HOUR: MONDAY - FRIDAY, 4PM - 8PM