

THE RIDLEY HOUSE

4pm-9pm



Monday - Sunday

THE RIDLEY HOUSE



MONDAY • Wings
TUESDAY • Nachos
WEDNESDAY • Burger Night
THURSDAY • Tacos
FRIDAY • Dinner Specials
SATURDAY • Dinner Specials
SUNDAY • Prime Rib Night



STARTING LINEUP

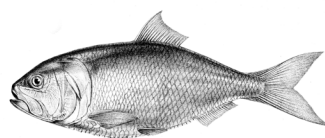
FRENCH ONION SOUP Gruyere, Provolone, Croutons	10	CHEESESTEAK EGG ROLLS W/Sriracha Ketchup	12
KUNG PAO CAULIFLOWER (V) Scallions, Ginger, Hoisin, Peanuts, Cilantro	14	FLASH FRIED CALAMARI Banana Cherry, Sweet Spicy Dipping Sauce, Marinara	14
BANG BANG TOTS (V) Scallions, Sesame Seeds, Mint, Cilantro, Peanuts, Spicy Thai Chile	11	ROASTED CHICKEN QUESADILLA Pulled Chicken, Peppers, Onions, Cheddar, Sour Cream, Salsa, Guacamole	13
CRISPY BRUSSEL SPROUTS Parmesan Cheese, Truffle Oil, Aleppo Pepper	13	CHICKEN WINGS Jameson Chipotle or Buffalo or Sweet Chili, Celery	13
WARM CHEESY JUMBO PRETZEL (V) Cheddar Ale Bacon Dip, Grain Mustard • Crab Dip Add \$8	13	CHICKEN TENDERS Honey Mustard Dipping Sauce, French Fries	13
GUAC AND CHIPS (GF) Fresh Guac, Cilantro, Lime, Salt & Pepper, Homemade Chips	14	4 BABY LAMB CHOPS (GF) Garlic, Rosemary, Marjoram, Olive Oil, Tzatziki Sauce	19
RIDLEY HOUSE MAC & CHEESE House Whiz, Smoked Gouda, Sharp Cheddar, Parmesan, Shallot-Panko Crust	14	BEEF SHORT RIB NACHOS (GF) Corn Chips, Pico de Gallo, White Whiz, Pickled Jalapenos, Black Beans, Cotija Cheese	16
MOZZARELLA STICKS (V) Marinara Sauce	9		

SALADS

WEDGE SALAD Iceberg, Candied Walnuts, Gorgonzola, Bacon, Blue Cheese Dressing	9
CLASSIC CAESAR Romaine, Reggiano Parmigiano, Croutons, Dressing	11
RIDLEY HOUSE SALAD (GF) Artisan Blend, Cucumber, Sweet Red Onion, Grape Tomato, Basil, Garlic, House Made Croutons	9
ADD ONS Chicken \$6 • Crab Cake \$9 • Salmon \$9 • Bistro Steak \$9	

HANDHELDS

CORNFLAKE CRUSTED SPICY CHICKEN SANDWICH Apple Slaw, Pickles	15
FISH TACOS Beer Battered White Fish, Cabbage Slaw, Spicy Aioli	15
IMPOSSIBLE BURGER (V) Vegetarian Meatless Burger Tomato, Red Onion, Shredded Lettuce, Fancy Sauce, Pickle	15
THE RIDLEY CHEESEBURGER Special Blend Angus, Cheddar, Jameson Chipotle	15
GRILLED FREE-RANGE TURKEY BURGER Cheddar, Lettuce, Tomato, Onion	14
PHILLY CHEESE STEAK SANDWICH Shaved Ribeye, American, Cheddar, Onions, Steak Fries	15



TWO IF BY SEA

TERIAKI ALASKAN SALMON (GF) Stir Fried Vegetables	23
CRAB CAKES Sweet Potato Puree, Roasted Vegetables, Horseradish Sriracha Remoulade	23
GRILLED MAHI MAHI (GF) Mushroom Risotto, Glazed Carrots, Sweet Chili Sauce	23
FISH & CHIPS Atlantic Cod, House Made Tartar, Mushy Peas, Hand Cut Fries	19

ONE IF BY LAND

12 oz NY STRIP STEAK (GF) Roasted Red Bliss Potatoes, Grilled Asparagus, Cowboy Butter	30
HERB ROASTED 1/2 CHICKEN (GF) Crispy Fingerling Potatoes, Broccoli, Country Gravy	19
FETTUCINE ALFREDO With Blackend Chicken	19
BBQ SMOKED BRISKET (GF) Creamy Slaw, Sweet Potato Fries	22
RALPH'S BONE-IN GRILLED PORK CHOP Potatoes au Gratin, Baby Carrots, Mustard Cream Sauce	21
BRAISED SHORT RIB (GF) Mashed Potatoes, Buttered Root Vegetables	26

(GF): Gluten Free • (V): Vegetarian

ARTISAN FLATBREADS

*10 Inch Pie Served Brooklyn Style

BUFFALO CHICKEN Wing Sauce, Blue Cheese, Bacon, Cheddar	14
MARGHERITA Sliced Roasted Tomato, Fresh Basil	13
PEPPERONI Fresh Mozzarella	14
PHILLY CHEESESTEAK Sliced Steak, Onions, Mozzarella, Pickled Cherry Peppers	15

KIDS MEALS • 12.95

KIDS TENDERS & FRIES

KIDS HAMBURGER

* All meals served with French Fries, Choice of Soda & Scoop of Ice Cream

*kids 12 and under

SIDES • 6

HOUSE-CUT FRENCH FRIES (V)
MASHED POTATOES (GF)
ROASTED VEGETABLES (V) (GF)
TATER TOTS (V)

DESSERTS • 8.50

CREME BRULEE CHEESECAKE
HOMEMADE BREAD PUDDING
KEY LIME PIE

SATURDAY & SUNDAY BRUNCH 10AM-3:30PM
PLEASE ASK YOUR SERVER TO SEE OUR CUSTOMIZABLE MENU

Consuming raw or uncooked meats, poultry & shellfish or eggs increases your risk to foodborne illness. 20% gratuity automatically added to parties of 6 or more.



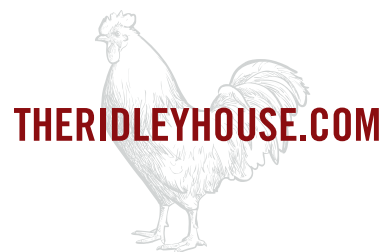
BRUNCH

4pm-9pm



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BENEDICTS

EGGS BENEDICT 14

Two poached eggs served over fresh made biscuits or english muffin with Irish bacon, asparagus and Hollandaise sauce.

RIDLEY HOUSE BENEDICT 13

Two poached eggs served over house made biscuits or english muffin, pork roll, sliced tomatoes topped with an american cheese sauce

CRAB CAKE BENEDICT 16

Two poached eggs served over house made biscuits or english muffin, served with pan seared crabcakes and avocado relish

BUILD YOUR OWN OMELETTE 13

Omelette built your way with your choice of four toppings.
Choice of tomato, onions, mushrooms, peppers, cheddar cheese, feta, ham, spinach, bacon, sausage, jalapeños.
Can add shrimp or crab meat for additional (\$5).

STEAK AND EGGS 18

8 oz Bistro Steak, cooked your way and topped with fresh Chimichurri served with 2 eggs any style and breakfast potatoes

IRISH BREAKFAST 17

2 eggs served your way, served with sliced marinated tomatoes, sauteed mushrooms, baked beans, breakfast potatoes, Irish bacon, Bangers sausage, Irish black pudding and soda bread

SALADS

RIDLEY HOUSE SALAD 9

Artisan Blend, Cucumber, Sweet Red Onion, Grape Tomatoes, Basil, Garlic, House Made Croutons

CLASSIC CAESAR 11

Romaine, Reggiano Parmigiano, Croutons, Dressing

GRILLED STEAK & BURRATA 16

Artisan Greens, Sweet Onions, Tomatoes, Roasted Mushrooms, Cucumbers, White Balsamic Vinaigrette

STRAWBERRY SPINACH SALAD 13

Spinach, Red Onions, Toasted Almonds, Feta, Strawberry Vinaigrette

CLASSICS

TWO EGG BREAKFAST 14

Two eggs any style, breakfast potatoes.
Choice of bacon, sausage or smoked scrapple, Toast or biscuits

CREAM CHIPPED BEEF 13

Authentic style cream chipped beef served on your choice of toast topped with our fresh made gravy served with breakfast potatoes

SALMON BLT 15

Toasted Focaccia, Sliced Avocado, Mustard & Lemon Aioli

THE BREAKFAST BURRITO 12

Scrambled Eggs, Avocado, Sausage, Pico de Gallo, Black Beans, Potatoes, Cheddar. Served With Breakfast Potatoes

PESTO GRILLED CHEESE 13

Thick Cut Sour Dough, Prosciutto, Fresh Mozzarella, Heirloom Tomato, Pasta Saladi

AVOCADO TOAST 13

Fresh made brioche bread toasted and served with a chunky avocado and a poached egg spread and topped with watermelon radish, heirloom tomatoes, pea shoots and basil vinaigrette

HUEVOS RANCHEROS 14

Two flash fried flour tortillas, served with spicy black beans, chorizo, avocado, diced tomatoes, queso fresco and two sunny side up eggs topped with our homemade Ranchero sauce.
Served with breakfast potatoes

THE BREAKFAST SANDWICH 13

Scrambled Egg, Bacon, Cheddar, Hot Sauce, Croissant Bread
Breakfast Nachos 14
BBQ Potato Chips, Scrambled Egg, White Whiz, Pickled Jalapeno, Tomato, Sour Cream

CHEESESTEAK FOR BREAKFAST? 14

Philly style cheesesteak cooked with fried onions, cheddar and american cheese, two eggs, lettuce and tomato.
Served with breakfast potatoes

CHICKEN & WAFFLES 15

Housemade Belgian waffle, Cornflake Crusted Chicken Tenderloin, Country Gravy, Maple Syrup, Breakfast Potatoes

BISCUITS AND GRAVY 13

Homemade biscuits topped with scratch made sausage gravy topped with 2 eggs any style

BANANAS FOSTERS BREAD PUDDING FRENCH TOAST 14

SWEET

PANCAKES 12

Scratch made pancake stack served with maple syrup - Buttermilk, Blueberry, chocolate chip or banana

TRADITIONAL FRENCH TOAST 12

Fluffy french toast with Maple Syrup, whipped cream and powdered sugar.

BRIOCHE STUFFED FRENCH TOAST 14

Stuffed with chef's choice of fruit, served with whipped mascarpone and macerated berries.

SIDES

- SCRAPPLE 5
- BREAKFAST POTATOES 4
- BACON 5 • SAUSAGE 5
- FRUIT CUP 6 • AVACADO 3
- BLACK/WHITE PUDDING 4
- BELGIAN WAFFLE 5
- SINGLE PANCAKE 4
- TWO EGGS 3 • CHEESE 1

NOT BRUNCH

- (from main menu)
- CHEESESTEAK EGGROLLS 12
- CHICKEN WINGS 13
- CHICKEN TENDERS 13
- THE RIDLEY CHEESEBURGER 14
- MARGHERITA PIZZA 12

BRUNCH FIZZ

- MIMOSA 6/11
- BELLINI 7/12
- STRAWBERRY BELLINI 7/12
- APPLE CIDER MIMOSA 6/11
- POMEGRANATE MIMOSA 6/11
- MANMOSA 7
- BLOODY MARY 8
- RH ESPRESSO MARTINI 12
- IRISH COFFEE (HOT OR ICED) 8

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COCKTAILS



RIDLEY HOUSE ESPRESSO MARTINI

Stoli Vanilla + Borghetti Espresso Liqueur +
Vanilla Bean Simple Syrup + Lavazza Espresso - 12

SMOKED OLD FASHIONED

Jim Beam Black + Demerara +
Orange and Angostura Bitters - 12

LYCHEE MARTINI

Vodka + Fresh Lychee Puree +
Rose Champagne - 12

TEQUILA MOCKINGBIRD

Reposado Tequila + Grand Marnier +
Ginger Honey Syrup + Lime - 13

BERRY BRAMBLE BLISS

Gin + Chambord + Lemon + Rosemary +
Blackberry + Champagne - 12

BROWN BUTTER BROWN

SUGAR WHISKEY SOUR

Bourbon + Lemon + Buttered Brown Sugar Syrup +
Chocolate Bitters + Egg White - 12

SPICED CRANBERRY MULE

Vodka + Spiced Cranberry Syrup +
Lime + Ginger Beer - 12

ONCE A PLUM A THYME

Spiced Rum + Amaretto + Plum + Honey +
Lemon + Tiki Bitters - 12

ADULT CAPRI SUN

Strawberry Lemonade: Vodka + Strawberry Puree +
House Made Lemonade - 9

Kentucky Peach Palmer: Jim Beam Peach + House
Made Lemonade + Iced Tea - 9

Blue Hawaiian: Vodka + Rum + Blue Curacao +
Pineapple, + Lemon - 9

IRISH COFFEE

Jameson + Demerara +
Fresh Whipped Cream - 10

HOT TODDY

Bourbon + Honey + Lemon +
Chamomile Tea + Cloves - 10

MULLED WINE

Warm Spiced Wine - 10

BUTTERED HOT CIDER RUM

Rum + Butter + Brown Sugar +
Spices and Cider - 10

DRINK OF THE MONTH

*Please ask server for details

BEER



DRAUGHT BEER:

Guinness - 7
Miller Lite - 5
Bud Light - 5
Blue Moon - 6
Stella - 6
Yeungling - 5
Coors Light - 5
Yards Pale Ale - 6
Peroni - 6
Lagunitas IPA - 7
Carlsberg - 6
Fat Tire - 7
Troegs Perpetual - 8
Yards Philthy IPA - 8
Angry Orchard - 6

BOTTLES/CANS:

Bud Light - 5
Miller Lite - 5
Coors Light - 5
Michelob Ultra - 5
Amstel Light - 6
Budweiser - 5
Corona/Corona Light - 6
Modelo - 5
Victory Dirtwolf Double IPA - 9
Troegs Perpetual IPA - 8
Goose Island IPA - 7
Heineken/Heineken Light - 6
White Claw Black Cherry/Mango - 6
Arnold Palmer - 6
Magners - 7
Twisted Tea - 6
Yeungling Flight - 6
High Noon - 9
Stateside Seltzer - 10

SEASONAL BEER

(Please ask Server for Selection)

N/A BEER:

Heineken 0.0 - 5

WINE LIST



RED

Cabernet Sauvignon - 9/33
Pinot Noir - 10/37
Malbec - 9/33
Merlot - 8/29

WHITE

Pinot Grigio - 8/29
Sauvignon Blanc - 10/39
Chardonnay - 9/35
Rose - 9/33
Riesling - 9/33
La Marca Prosecco - 11/46

SPARKLING

Champagne - 13/51

WHISKEYS



AMERICAN WHISKEYS

Basil Hayden's - 14
Booker's - 19
Buffalo Trace - 12
Bulleit Bourbon - 12
Bulleit Rye - 12
Eagle Rare - 13
Jack Daniel's - 9
Jack Daniel's Honey - 9
Jim Beam - 8
Jim Beam Black - 9
Knob Creek - 13
Makers Mark - 13
Old Forester - 11
Rittenhouse Rye - 12
Seagram's 7 - 9
Skrewball Peanut Butter Whiskey - 9
Templeton Rye - 12
Woodford Reserve - 15

IRISH WHISKEY

Bushmills - 8
Jameson - 9
Paddy's - 11
Teeling - 12
Tulmore Dew - 9

CANADIAN WHISKEY

Canadian Club - 8
Crown Royal - 9
Crown Royal Apple - 9
Fireball - 7

SCOTCH

Glenfiddich 12 - 17
Glenlivet 12 - 17
Glenmorangie 10 - 15
Laphroaig 10 - 16
Oban 14 - 22
Macallan 12 - 19
Dewars - 11
Chivas 12 - 15
Johnnie Walker Black - 14
Johnnie Walker Blue - 49



COFFEES BY LAVAZZA



Brewed Coffee 2.5 Cappuccino 3.5
Iced Coffee 2.5 Latte 3.5
Espresso 3.5 Macchiato 3.5

Vanilla, Caramel, Hazelnut .50