

Railstop signature

- The Caboose** Woodford Reserve Bourbon, Southern Comfort 12
- Conductor** Gin, Mint, Blackberry Brandy, Lime Juice 10
- Express Freight** Tequila, Blood Orange Syrup, Lime Juice 10
- Derailed** Vodka, Banana Rum, Peach Schnapps, Pineapple Juice 11
- Chug Chug** Pomegranate Liquor, Orange Vodka, Sour Mix 10
- The No. 7** Bourbon, Apple Liqueur, Dry Vermouth
Orange Juice, Pomegranate Juice 10
- Coal Car** Light Rum, Grapefruit Juice, Passion Fruit Puree 9
- Engineers Whistle** Raspberry Vodka, Sour Mix, Crème de Cassis 9
- Boxcar** Remy Martin, VS, Triple Sec, Lemon, Sour Mix, Sugar Rim 12

The Classics

- Manhattan** Bourbon, Sweet Vermouth, Orange Bitters 11
- Martini** Hendrick's Gin or Grey Goose Vodka 11
- Kir Royale** Piper Sonoma, Crème de Cassis 10
- Negroni** Tanqueray Gin, Sweet Vermouth, Campari 8
- Mojito** Rum, Sugar, Fresh Mint, Lime & Touch of Soda 10
- Planter's Punch** Dark Rum, Gold Rum, Orange Curacao, Pure Cane Syrup, Orange Juice, Pineapple Juice, Freshly Squeezed Lime Juice, Dash Orange Bitters 10
- Cosmo** Vodka, Triple Sec, Cranberry Juice, Freshly Squeezed Lime Juice 11

Start Here  Cocktails

Draught

Lagunitas IPA ; California, Rich, Very Hoppy. True IPA	\$ 6.75
Bell's "Oberon" ; Michigan, Wheat Ale with Spicy Hop & Mild Fruit	\$ 6.75
Palm Amber ; Belgium , Honey like Mellowness, Fruity Aroma	\$ 6.50
Legend Brown Ale ; Virginia , Sweet Carmel, Toasted Nuts & Molasses	\$ 6.00
Port City "Optimal Wit" ; Virginia, Belgian Style Wit Bier. Unfiltered with Coriander & Orange Peel	\$ 6.50
Port City "Chocolate Porter" ; Virginia, Bittersweet Flavors of Coffee & Dark Chocolate	\$ 6.50

Bottled Craft

Speakeasy "Prohibition Ale" ; California, Malty, Bold & Hoppy Ale with Hints of Carmel	\$ 6.25
Old Dominion Lager ; Delaware, German Dortmunder, Smooth, Wee Balanced	\$ 6.25
Old Dominion "Oak Barrel" Stout ; Delaware, Smoked & Peaty Malt	\$ 6.50
Hook & Ladder "Flashpoint Ale" ;Maryland, Orange and Lemon Citrusy Character	\$ 6.25
Sam Adams Boston Lager ; Massachusetts; Sweet Caramel, Citrus, Piney Notes	\$ 5.75
Blue Moon ;Colorado, Belgian Style Wheat Ale, Spicy Citrus Flavors	\$ 5.50
Goulden Carolus Tripel ; Belgium Ale, Sweet, Banana, Clove & Hint of Spice	\$ 8.00

Other Domestic \$ 4.50

Bottle

Budweiser, Coors Light, Miller Light, Bud Lite

Import \$ 5.50

Bottle

Newcastle, Corona Extra, Stella
Heineken, Amstel Light, Guinness

Beer



Snacks

GRILLED WINGS 9

Seasoned Wings, Buffalo and BBQ Sauces

SMOKED SALMON DEVILED EGGS 4

Capers, Red Onion, Tomatoes

TOTS 6

Diced Bits of Ham, Cheddar Cheese, Deep Fried, House-Made Ketchup.

FRIED PICKLES 5

Dill Chips, Chipotle Mayonnaise

DUO MEZZE 8

Bruschetta, Garlic Hummus

Start / Share

SOUP 5

Homemade Chicken & Macaroni or Soup of the Day

MUSSELS 10

Beer Infused Broth, Garmasala Butter

POLENTA 8

Herbed Polenta, Ratatouille

LAMB 9

Lamb Kofta, Onion Chutney, Cucumber Mint Sauce

SAUSAGE 8

House-Made Pork Sausage, Sweet Escovitché

Snack & Share

Burgers

RAILSTOP Burgers are made with seven ounces of freshly ground angus beef and char-grilled. Served on a Challah bun with fries. May substitute with Tots for \$2

THE RAILSTOP 10

Worcestershire, Garlic, Touch of "Smoke"

JERK 11

House-Made Jerk Seasoning, Roasted Pepper, Avocado & American Cheddar

HANGOVER 12

Maple Bacon, Cheddar Cheese, Fried Egg

PORTOBELLO 11

(Vegetarian) Balsamic, Olive Oil, Fresh Herbs, Virginia Mountaineer Cheese

Other Sandwiches

All Sandwiches are served with fries

SMOKED SHAVED BRISKET 11

Warm Brioche, Pickled Slaw

CRAB CAKE 15

Pure Jumbo Lump, Old Bay Aioli

SOUTHERN FRIED CHICKEN 10

Focaccia, Basil, Honey-Mustard

TBLT 10

Turkey, Maple Bacon, Swiss, Lettuce, Tomato Basil Focaccia

SAUSAGE 10

House-Made Pork Sausage, Sweet Onion Chutney

FISH 12

Fried Fresh Haddock, Lager Batter, House-Made Tartar, on Challah Bun

Salads

**Make it an Entrée Sized with Choice of House-Made Pork, Sausage, or Grilled Chicken for \$14
Shrimp or Jumbo Lump Crab Cake for \$15**

SPINACH 5

Spinach, Roasted Red and Golden Beets, Chopped Maple Bacon, Feta Cheese, House-Made Sundried Tomato Dressing

CLASSIC CAESAR 5

Romaine, House-Made Herbed Croutons, Parmesan Cheese

MESCLUN 5

English Cucumber, Olives, Feta, Red Onion, Candied Walnuts, Choice of Dressing

Sandwiches & Salads

Daily Mains

STEAK & FRITES 24

12-Ounce Grilled NY Strip, House-Made Pancetta Butter

SEAFOOD SAUSAGE 18

Monkfish, Scallops, Shrimp & Haddock House-Made Sausage
Sautéed Kraut, Lobster Sauce

CHICKEN 16

French Chicken Breast, Fennel Butter Sauce

STRIPED BASS 22

Lemon Herb Sauce, Tomato Confit

PORK BELLY 14

Gorgonzola Polenta, Lager Sauce

PORK SAUSAGE 16

House Pork Sausage, Creamy Onion Gravy, Garlic Mashed Potatoes

ROASTED VEGETABLE RISOTTO 12

STUFFED QUAIL FRISEE SALAD 14

Sausage Stuffed Quail, Frisee & Arugula, Candied Walnuts, Grape
Tomatoes, Poached Pears, Apple Mustard Vinaigrette

Sweets \$6

BAKED CHOCOLATE PUDDING

Vanilla Ice Cream

CHEESECAKE

Caramelized Pineapple and Ginger Sauce

VANILLA BEAN CRÈME BRÛLÉE

Chocolate "Salami"

BERRY COBBLER

Streusel Topping, Vanilla Ice Cream

Weekly Faves

AVAILABLE AFTER 5:00 PM

MONDAY

Grilled Shrimp, Lemon Buerre Blanc 16

TUESDAY

Grilled Pork Loin, Cranberry Compote, Sweet Yams 14

WEDNESDAY

Vegetarian Strudel; Wild Mushrooms, Roasted Vegetables
Goat Cheese, Roasted Red Pepper Sauce 13

THURSDAY

Bleu Cheese Fillet Mignon 26

FRIDAY

Lager Battered Fish & Chips 12

SATURDAY

Pan-Seared Salmon, Wilted Arugula, Onion Jam 21

SUNDAY

Meatloaf, Garlic Mashed Potatoes 12

Sides \$4

Frites, House-Made Ketchup

Garlic Mashed Potatoes

Grilled Asparagus

Sautéed Garlic Spinach

Gorgonzola Polenta

Daily Mains & Weekly Faves

Whites

Champagne & Sparkling	Glass/Bottle
Champagne, Moet & Chandon Imperial, France (187ml)	25
Piper Sonoma Brut, California	25

Pinot Grigio/Gris/Sauvignon Blanc	Glass/Bottle
Pinot Grigio, Danzante, Italy,	10
Pinot Gris, MacMurray Ranch, Sonoma	36
Sauvignon Blanc, Callaway, California	8
Sauvignon Blanc Soverain, Alexander Valley	32
Sauvignon Blanc Girard, Napa	30

Chardonnay	Glass/Bottle
Chardonnay, Stone Cellars, California	7
Chardonnay, Hess Select, Monterey, CA	9
Chardonnay, Bonterra (organic), California	38
Chardonnay, Sonoma-Cutrer "Russian River Ranches"	38
Chardonnay, William Hill, California	36
Chardonnay, Kendall-Jackson Grand Reserve, California	36
Pouilly Fuisse, Louis Latour , France	42

Other Whites	Glass/Bottle
White Zinfandel , Berringer, California	7
Riesling, Chateau Ste. Michelle, Washington	32

Reds

Pinot Noir	Glass/Bottle
Pinot Noir, Wild Horse, Monterey, CA,	12 48
Gnarly Head, California	26
Valmoissine, France	36
DeLoach, California	32

Merlot	Glass/Bottle
Merlot, Stone Cellars, California	7
Merlot, Bonterra (organic), California	10
Merlot, Clos du Bois, California	32
Merlot, Chateau St. Jean, Sonoma	32
Merlot, Raymond Reserve , Napa	38
Merlot, Casa Lapostolle, Chile	32

Cabernet Sauvignon	Glass/Bottle
Cabernet, Stone Cellars, California	8
Cabernet, Bonterra (organic), California	34
Cabernet, Beaulieu Vineyard, Napa	32
Cabernet, Castillo De Molina Reserve, Chile	36
Cabernet, Columbia Crest "Two Vines", WA	34
Cabernet, Root: 1, Chile	36

Other Reds	Glass/Bottle
Shiraz, Jacob's Creek, Australia 2006	8
Chianti, Marchesi de Frescobaldi Castiglioni , Italy	36
Meritage, Lyeth Estate, Sonoma	38
Petite Sirah, Spellbound, California	34
Pinotage, Ken Forrester "Petit", South Africa	38
Shiraz, Jacob's Creek Reserve, Australia	36
Syrah, Rosenblum Vintner's Cuvée, California	32
Melbec, Terrazas de los Andes, Argentina	8