

BRUNCH & Roll



SCAN TO VIEW
OUR UPCOMING
EVENTS



RIVERCITYROLL

FOR PARTIES OF 13 OR MORE,
20% GRATUITY WILL BE ADDED

SHARE

CHEDDAR BISCUITS

Served with whipped honey butter.

TRUFFLE FRIES

Tossed with parmesan cheese, parsley and cured egg yolk. Served with grilled scallion aioli.

CHICKEN WINGS [gfo]

Bone-in chicken wings served with ranch or smoked blue cheese. Your choice of - Dry- Jerk, Lemon Pepper, Tajin, Cajun, BBQ, Wet- Buffalo, Garlic Parmesan, Korean BBQ, Hot Honey.

STICKY NUGS

Boneless chicken wings tossed in your choice of Buffalo or Korean BBQ sauce. Served with ranch or smoked blue cheese.

LOADED POTATOES

Crispy potatoes topped with a creamy white cheddar, bacon, fresh scallions and sour cream.

FRENCH TOAST STICKS

Local brioche dusted in cinnamon sugar topped with blueberry preserves, fresh candied pecans, honey butter, and whipped cream.

ROASTED GARLIC HUMMUS [gfo][vo]

Topped with mint chimichurri and feta. Served with charred carrots and grilled naan.

NOT YOUR AVERAGE AVO TOAST [vo]

Avocado served on brick oven toasted sourdough with olive oil poached shrimp, roasted tomatoes, crispy shallots, and fresh greens tossed in a lemon vinaigrette.

BRICK OVEN PIZZA

BREAKFAST PIZZA

Your choice of bacon or sausage with caramelized onion, white cheddar & egg.

JERSEY SIDE

Olive oil base with mozzarella, topped with artichokes, sundried tomatoes, chili flakes and spinach.

OUT OF RANGE

Italian sausage, meatballs, pepperoni, mozzarella, and tomato sauce.

MISTER AVERAGE

Chicken, bacon, caramelized onions, ranch, fontina, topped with hot sauce.

DEADWOOD

Roasted red peppers, spinach and fontina over creamy ricotta topped with hot honey.

BABY SPLIT

Pepperoni, mozzarella, and tomato sauce.

THE LILY [vo]

Mozzarella, basil, and tomato sauce.

MAKE IT VEGAN

Substitute "Follow Your Heart" Vegan Mozzarella \$2

MAKE IT BETTER

Add Prosciutto \$2 Add Shishito Peppers \$3

TOMMIE'S PATIO



FOR THE #ROLLDOG

CHICKUMS \$6 BAG 'O TREATS \$5

DOGGIE DISCOUNT
GET 10% OFF YOUR BILL

SOLO

10

SALMON BENNY*

Seared salmon on an English muffin topped with spinach, poached egg, chili flakes and hollandaise.

16

11

BOULEVARD BISCUITS & GRAVY

Our take on a classic with a sage & sausage gravy over our freshly baked white cheddar biscuits, topped with fresh scallions and Aleppo pepper flakes.

15

15

RCR BREAKFAST PLATE [gfo]

2 eggs your way served with applewood bacon, fried potatoes, cheese grits, and white cheddar biscuit.

14

14

GRILLED CHICKEN CAESAR SALAD [gfo]

Baby romaine with sundried tomato, parmesan cheese, crispy garlic, toasted brioche, and shaved egg yolk. Substitute salmon for \$4.

14

13

POLENTA BAKE [gfo]

Cast iron polenta topped with a charred tomato-harissa chickpea shakshuka under an over easy egg, fresh farmers cheese, cilantro, and red onion served with grilled naan.

14

11

CHICKEN & CHEDDAR WAFFLES

Buttermilk fried chicken tenders over cheddar waffles with a hot honey drizzle, served with honey butter.

15

12

SOUTHERN CHICKEN BISCUIT

Panko fried chicken breast stacked on a cheddar biscuit with chipotle aioli, pickles, and house hot honey. Served with your choice of side.

13

13

THE HANGOVER BURGER

Two 1/4 pound 7 Hills patties, potato bun, fried egg, bacon, white cheddar, crispy onions and mayonnaise, served with your choice of side. Substitute veggie patty for \$2.

16

16

McROLL DOUBLE CHEESEBURGER

Two 1/4 pound 7 Hills patties, melted American cheese, pickles, lettuce, and thousand island on a sesame seed bun. Served with your choice of side. Substitute veggie patty for \$2.

16

15

SIDES

CRISPY FRIES..... 5

TATER TOTS..... 5

FRIED POTATOES..... 5

CAESAR SALAD [gfo]..... 5

BRULEED GRAPEFRUIT [gf][v]..... 4

CHEESE GRITS [gf]..... 4

CHEDDAR BISCUIT..... 3

BACON [3][gf]..... 5

2 EGGS YOUR WAY [gf]..... 5

DESSERT

S'MORE THAN JUST CAKE

Vanilla, chocolate ganache, mascarpone whipped cream, graham cracker, toasted marshmallow

9

[gf] - Gluten Free

[gfo] - Gluten Free Option

[v] - Vegan

[vo] - Vegan option

Allergy Warning - Please advise your server of any allergy so our Chef may prepare your meal with extra care.

*Consuming raw or undercooked meat may increase your risk of a food-borne illness.

TUESDAY SCOTT'S ADDITION NIGHT

Guests who live or work in SA+ enjoy 1 Lane for 1 Hour FREE + 1/2 Off Select Beer Pitchers

WEDNESDAY 3 FOR \$30 MENU

Order 1 Shareable, 1 Solo, and 1 Brick Oven Pizza from our special menu for just \$30

KNOW YOUR ROLL

LIVE MUSIC

THURSDAYS 6-9PM

FRIDAY & SATURDAY 9PM-MIDNIGHT

SUNDAY 1-3PM

THURSDAY EXTENDED HAPPY HOUR

Happy Hour stays Happy 'til 9pm with Live Acoustic Music

WEEKEND BRUNCH

If a high energy Brunch is your thing, join us Saturday & Sunday 10:30am-3:00pm

BRUNCH COCKTAILS

MIMOSA YOUR WAY Your choice of juice and bubbles, served on ice. Juice: Fresh Orange, Blood Orange, Grapefruit, Pineapple, Cranberry. Priced by glass/pitcher.	10/24
MIMOSA SUNRISE Bubbles, orange, grenadine.	9
THE CHOCOHOLIC Tito's Vodka, chocolate, oat milk, Cocopuffs.	13
WAKE ME UP Jameson Cold Brew Whiskey, vanilla simple syrup, cinnamon, chocolate cream.	13
GET THINGS STARTED WITH MARY Tito's Vodka, Zing-Zang, Crispy Bacon.	13
THE EASY ROUTE MIMOSAS 3 bottles of Champagne served with your choice of 3 juices. Choose from: orange, blood orange, grapefruit, pineapple, cranberry.	48

FROZEN COCKTAILS | \$11

OH MY GOURD Tito's Vodka, pumpkin liqueur, Kalua, oat milk, coffee, cinnamon allspice simple syrup.	
CRANBERRY MULE Vodka, ginger, lemon, simple, ginger ale.	
SAILOR'S SANGRIA Sailor Jerry Spiced Rum, blood orange, peach, red wine.	
WE CAN'T MAKE UP OUR MIND Ask about our rotating flavor!	

FROZEN FLIGHT \$25
Choose your 3 favorite frozen cocktails

ROLL COCKTAILS

TRANSFUSION* Tito's Vodka, ginger ale, lime, grape, fresh ginger.	12
SWEATA WEATHA* Reyka Vodka, blood orange, grapefruit, cinnamon allspice simple.	13
TAKE ME TO THE RIVER* Tullamore Dew Irish Whiskey, lemon, honey simple syrup, orange bitters, tonic.	13
PINK PANTHER Empress Elderflower Rose Gin, pink peppercorn & thyme syrup, lemon.	13
JUNGLE KITTY Hendrick's Gin, Aperol, pineapple, lime, maple syrup.	14
JACK & COKE OLD FASHIONED Jack Daniels Tennessee Whiskey, Zucca Rabarbaro, Coca-cola.	13
TOMMY TAIL Gosling's Dark Rum, ginger, lemon, soda water. (a portion of proceeds benefit our friends at RACC)	11
SIPPIN' PRETTY* Lunazul Tequila, hibiscus syrup, lemon, grapefruit, triple sec, mezcal mist.	13
THE ROCKEFELLER Makers Mark Bourbon, lemon, cinnamon allspice simple syrup, cabernet sauvignon float.	14

*MOCKTAIL OPTIONS

LIKE YOUR FOOD?

Buy a 6-pack of Beer OR Red Bull for the Kitchen Crew \$12
(Beer is for post-shift consumption only)

LOVE YOUR FOOD?

Buy them a round of whiskey \$24
(For post-shift consumption only)

BARREL #11 COCKTAILS

RIVER CITY ROLL HAND SELECTED HERRADURA DOUBLE BARREL REPOSADO, AGED 11 MONTHS, THEN AGED IN A TOASTED OAK BARREL FOR ADDITIONAL DEPTH. THE RESULT IS A RICH, SMOOTH YET COMPLEX TEQUILA.	
SALTY BEACH Fresh lime, roasted agave, orange liqueur, splash of ocean water.	16
PEACH PLANES Peach purée, Aperol, lemon, Amaro Nonino.	16
WINTER SHRUB Orange liqueur, spiced orange shrub, lime, agave, soda.	17
THE FOUR WINDS Topo Chico, fresh lime, hibiscus.	15
FALL ELIXER Apple cider, maple syrup, cinnamon allspice, lemon.	17
LA CASA Grapefruit, fresh lime, roasted agave.	16
THE NEW FASHION Tiki bitters, touch of mezcal, orange simple.	17

BUBBLY & WHITE WINE

PRICED BY GLASS / BOTTLE

LAMARCA, PROSECCO, ITALY Apple, peach, pleasantly acidic.	9 / 34
CROSSING, SAUVIGNON BLANC, NEW ZEALAND Crisp citrus, kiwi and melon, with a luxurious finish.	8 / 30
WENTE, CHARDONNAY, CALIFORNIA Bright citrus and mellow vanilla, gentle acidity.	9 / 34
BARONE FINI, PINOT GRIGIO, ITALY Honeydew melon and ripe apples, bright acidity.	8 / 30

ROSÉ & RED WINE

PRICED BY GLASS / BOTTLE

FLEURS DE PRAIRIE, ROSÉ, FRANCE Delicate strawberry, rose petals and herbs, bright and refreshing acidity.	10 / 36
VALLOTAJ, LAMBRUSCO, ITALY Fruit forward with blackberry, black cherry, bramble, and violet.	9 / 34
THE CRUSHER, PINOT NOIR, CALIFORNIA Raspberry, rhubarb, subtle pepper and spice.	10 / 36
JOSH CELLARS, CABERNET SAUVIGNON, CALIFORNIA Black currant, dark cherry and plum, with notes of vanilla and cocoa.	10 / 36
LA PALAZZETTA, SANGIOVESE, ITALY Rustic black cherry, toasted nut with vigorous acidity and tannins.	14 / 50

TOMMIE'S PATIO

Our dog friendly patio is a tribute to Tommie, the pitbull who captured the heart of Richmond. A portion of all proceeds from the Tommie Tail and all Tommie merch are donated to Richmond Animal Care and Control. Bring your pup and receive 10% off food while celebrating the animals that bring Richmond so much joy and friendship.