



ROCKWELL'S

◆ AMERICAN GRILL ◆

STARTERS

ROCKWELL'S PIMENTO CHEESE DIP Benny seed & garlic flatbread	8
BACON WRAPPED OYSTERS with horseradish aioli	12
BLACK BEAN HUMMUS with vegetable chips	8
SHORT RIB SLIDERS with red onion jam & Maytag blue cheese	12
MARYLAND STYLE LUMP CRAB CAKES with lemon aioli	12
WOOD FIRED SMOKEY BBQ WINGS	9

PIZZAS

LAMB & SAUSAGE Red sauce, peppers, red onion, olives, fresh mozzarella	10
VEGGIE Herb oil, spinach, zucchini, roasted tomato, goat cheese	10
THREE MUSHROOMS Garlic oil, goat cheese, figs, spinach, red onion jam	10
CHICKEN Caramelized onions, roasted red peppers, bacon, blue cheese	10
PEPPERONI Fresh mozzarella	10

SANDWICHES

HOT HAND-CARVED PASTRAMI Durn Hot mustard, horseradish chive Havarti on rye	12
HOUSE-SMOKED TURKEY BREAST Fried green tomato, Granny Smith apple chutney on multi grain	11
OPENFACED BEEF BRISKET G&G mashed potatoes, gravy on sourdough	12
DEAN'S FRESH GROUND BURGER Tillamook cheddar, bacon, lettuce, tomato, onion & pickle	10
STEAK & CHEESE Mushrooms, peppers, onions, homemade "cheese wiz", crusty baguette	12
MEATBALL SUB Lamb meatballs, tomato sauce, fresh mozzarella, crusty baguette	12
TUNA MELT Gruyere, tomato on honey wheat	9

BREAKFAST ALL DAY

WAFFLES Berry compote, whipped cream, bacon, sausage	10
3 FRIED EGGS Grits, bacon, sausage, toast	12
FLAPJACKS Blueberry or 3 chip, grits, bacon, sausage	10
ROCKWELL'S OMELET Ham, Tillamook cheddar, grits, bacon, sausage, toast	11
EGG WHITE OMELET Spinach, red onion, red pepper, asparagus, gruyere, fruit & toast	11
CHICKEN AND WAFFLES with Kenny's honey	12

COMFY ENTREES

TURKEY POT PIE Veggies, slab bacon & puff pastry	13
MIGHTY MEATLOAF Mushroom gravy, G&G whipped potatoes, succotash	13
CRISPY FRIED CHICKEN Smoked gouda mac&cheese, succotash, sausage gravy	13
HERB ROASTED CHICKEN Rockwell's quinoa, grilled vegetables, lemon-honey glaze	14
SHORT RIBS G&G potatoes, pan gravy, mushrooms, brussel sprouts	17

SEAFOOD

WOOD GRILLED SALMON G&G potatoes, asparagus, lump crab & cucumber dill tartar	19
SIMPLY GRILLED TUNA Rockwell's quinoa, grilled vegetables, chipotle corn salsa	22
BLACKENED MAHI Rockwell's quinoa, tomatillo, avocado salad	22
FRIED SHRIMP Trio of sauces — lemon aioli, cocktail & Cajun mustard, skinny fries, slaw	17

STEAK AND PORK

STEAK & DUMPLINGS Wood grilled filet, potato dumplings, slab bacon, Maytag blue, asparagus	24
WOOD GRILLED RIB EYE Cabernet sauce, G&G potatoes, brussel sprouts	22
SMOKED BBQ PORK RIBS Skinny fries, slaw	19
PORK CHOP Smoked gouda mac and cheese, apple sauce	18
NY STRIP Bacon wrapped oysters, G&G potatoes, asparagus, creamy horseradish sauce	24

◆ GRILLED CHEESE/SOUPS/SALADS ◆

any combo of 2 for \$9 or 3 for \$12

GRILLED CHEESE

add skinny fries for \$2

LOCAL BRIE Bacon, Granny Smith apple chutney on honey wheat	6
PIMENTO CHEESE Fried green tomatoes on sourdough	6
TILLAMOOK CHEDDAR Bacon, tomato, multi grain bread	6
MOZZARELLA Fried eggplant, roasted tomato, tapenade on sourdough	6
GRUYERE Ham on sourdough	6

SOUPS

SIMPLY CLASSIC TOMATO	5	SPLIT PEA & HAM	5
NEW ENGLAND CLAM CHOWDA	5	BAKED ONION SOUP	5

SALADS

HICKORY GRILLED BREAD SALAD Black-eyed peas, tomatoes, cucumbers, red onion, red wine and herb vinaigrette	6
APPLE & WALNUT SALAD Grilled red onion, Mission figs, Maytag blue cheese, balsamic	6
SPINACH SALAD Grilled red onions, boiled egg, goat cheese, warm bacon vinaigrette	5
WEDGE SALAD Roasted tomatoes, bacon, fried onions, blue cheese, egg	5
CAESAR with warm garlic croutons	5
HOUSE with basil balsamic	5

COMFY FAMILY STYLE

Minimum of 4 people. Entire table must order. Choice of house or Caesar salad, 2 entrees and 3 sides for \$18 per person. Add \$4 per person for additional entrees, \$3 per person for additional sides (maximum of 4 each).

MIGHTY MEATLOAF	SHORT RIBS
FRIED CHICKEN	LAMB MEATBALLS
ROASTED CHICKEN	SMOKED BBQ PORK RIBS
OVERNIGHT BEEF BRISKET	PASTRAMI
ROASTED TURKEY	SPIRAL HAM
FRIED SHRIMP	

SIDES \$4

G&G Potatoes	Succotash
Old Mill of Guilford Grits	Grilled Seasonal Vegetables
Grilled Asparagus	Smoked Gouda Mac n' Cheese
Skinny Fries	Potato Dumplings & Slab Bacon
Rockwell's Quinoa	Apple Sauce
Brussels Sprouts	



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DRAFT BEER

Mash House Hoppy Hour IPA, NC (5.9%) copper-colored, BIG hop flavor	5
Great Divide Denver Pale Ale, CO (5.7%) classic pale ale with malty middle	5
Left Hand Nitro Milk Stout, CO (6%) vanilla, hints of coffee, chocolate fullness	6
Fullsteam Southern Lager, NC (5.5%) perfect balance of hops & malt	6
Oskar Blues Mama's Little Yella Pils, CO (5.3%) luxurious low-dose refresher	5
Terrapin Hopsecutioner IPA, GA (7.2%) aggressive but well balanced	5
North Coast Red Seal Pale Ale, CA (5.5%) full-bodied, long spicy finish	5
Dogfish Head Indian Brown Ale, DE (7.2%) well-hopped, malty hybrid	6
Mother Earth Weeping Willow Wit, NC (5%) easy to enjoy, refreshing beer	5
Ska Brewing Buster Nut Brown Ale, CO (5.15%) hoppy but smooth	6
Allagash White Ale, ME (5%) fruity, refreshing Belgian wheat beer	6
Green Flash West Coast IPA, CA (7.2%) multi-dimensional hoppy IPA	5
CHEAP. AMERICAN. TAP. It's a surprise!	2
Seasonal Beer Ask your server for current selection.	

WHITE WINE

La Terre White Zinfandel (CA)	6/24
Biltmore Estate Blanc de Noir Brut Sparkling (NC)	36
Kenwood Yulupa Sparling Splits (CA)	7.5/30
Joel Gott Sauvignon Blanc (CA)	8/32
Silverado Vineyards Sauvignon Blanc (CA)	36
St. Supery Sauvignon Blanc (CA)	34
Cline Viognier (CA)	7/28
Ferrari Carano Pinot Grigio (CA)	8/32
Fat Cat Pinot Grigio (CA)	6.5/24
Gravity Hill Reisling/Chenin Blanc Blend (CA)	7.5/30
Childress Vineyards Trio White Blend (NC)	34
Willamette Valley Vineyards Reisling (OR)	8/32
La Terre Chardonnay (CA)	6/24
Chalone Chardonnay (CA)	34
Guenoc Chardonnay (CA)	6.5/26
Franciscan Chardonnay (CA)	36
First Press Chardonnay (CA)	8/32

ROCKTAILS

HARVEY WALLBANGER Absolut Citron, St. Germain elderflower liqueur & OJ	9
KENTUCKY RUSTY NAIL Basil Hayden's bourbon & Drambuie on the rocks	9
MINT JULEP Makers Mark, mint-infused simple syrup & club soda	8
OLD FASHIONED Red Stag Black Cherry infused bourbon, bitters & club soda	8
TOM COLLINS Gin 209, St. Germain elderflower liqueur, fresh lemon juice & soda	9
BOURBON FIZZ Jim Beam Devil's Cut bourbon, lemon juice, dash of sugar & egg whites topped with club soda	9
ROCKWELL'S MARTINI Tito's vodka, dry vermouth; garnished with gorgonzola stuffed olives	9
PATRICK'S MANHATTAN Basil Hayden's & Amarenada cherries	9
BLOODY MARY House speciality, pickled okra & gorgonzola stuffed olives	7
MIMOSA ROX Champagne, OJ and a fresh strawberry	7

BOTTLED BEER

Miller Lite Milwaukee, WI	3.5
Bud Light St. Louis, MO	3.5
Mich Ultra St. Louis, MO	3.5
Coors Light Golden, CO	3.5
Bells Two-Hearted Ale Kalamazoo, MI	4.75
Big Boss Angry Angel Raleigh, NC	4.5
New Belgium Fat Tire Amber Ale Fort Collins, CO	4.5
Mother Earth Dark Cloud Dunkel Lager Kinston, NC	4.75
Terrapin Rye Pale Ale Athens, GA	4.25
Duck Rabbit Milk Stout Farmville, NC	4.25
Great Divide Hoss Rye Lager Denver, CO	4.75
Lonerider Shotgun Betty Raleigh, NC	4.5
New Belgium Ranger IPA Fort Collins, CO	4.5
Left Hand "The Stranger" Pale Ale Longmont, CO	4.5

RED WINE

Acacia "A" Pinot Noir (CA)	36
Firesteed Pinot Noir (OR)	36
Seaglass Pinot Noir (CA)	7.5/30
La Terre Merlot (CA)	6/24
Avalon Merlot (CA)	7.5/30
Campus Oaks Merlot (CA)	7/28
Hogue Genesis Merlot (WA)	36
Gnaughty Vines Zinfandel (CA)	34
Montevina Zinfandel (CA)	7.5/30
La Terre Cabernet Sauvignon (CA)	6/24
Main Street Cabernet Sauvignon (CA)	7.5/30
Spellbound Cabernet Sauvignon (CA)	34
Pietra Santa Cabernet Sauvignon, (CA)	36
Dreaming Tree Crush Red Blend (CA)	36
Childress Pinnacle Blend (NC)	34
Guenoc Claret (CA)	8/32
Gundlach Bundschu Mountain Cuvee (CA)	36

NON-ALCOHOLIC BEVERAGES

Pepsi products	2.5
Freshly Brewed Iced Tea	2.5
Joe Van Gogh Coffee	2.5
Assorted Fresh Juices	3

◆ WHO WE ARE ◆

Rockwell's is another locally owned and operated concept brought to you by the proud folks at:

ROCKY TOP HOSPITALITY