

The Braddock Inn - 301-371-4830

4830 Schley Ave. Braddock Heights, MD 21714
Curbside Pick Up Only - Call to Order - Smoked In-house 

Salads

House made dressings include: ranch, blue cheese, balsamic vinaigrette, and orange dijon vinaigrette
Add grilled chicken \$5, shrimp \$7

Garden Salad \$8

Mixed greens, red onion, cucumber, julienned carrots, and grape tomatoes

Beet Salad \$12

Mixed greens, beets, mandarin oranges, pepitas, and goat cheese crumbles with an orange dijon vinaigrette

Caesar \$10

Romaine, croutons, parmesan, anchovies, ancho powder, and caesar dressing

Taco Salad \$14

Romaine, seasoned ground beef, black beans, pico de gallo, and an avocado crema

Appetizers

Pork Belly Sliders \$8

Two twice cooked pork belly sliders with goat cheese, lettuce, and orange marmalade

Chili \$13

One pint of mesquite and hickory smoked chuck, ground beef, black bean and tomato chili topped with shredded cheddar

Dvous Shrimp \$10

Seven jumbo shrimp lightly battered and fried served with a sweet and spicy chili aioli

Sweet Potato Fries \$7

Fresh hand cut sweet potato fries. Served with honey rosemary aioli

Desserts

Apple Crisp \$8

Warm granny smith apple compote with a cinnamon streusel topping

Bread Pudding \$8

Warm bread pudding with raisins and a luxardo bourbon sauce

Cheesecake \$8

Chocolate and Bailey's cheesecake with a chocolate cookie crust

Entrees

Mushroom Risotto \$12

Arborio rice, parmesan, and cremini mushrooms

Add grilled chicken \$ 5, shrimp \$7

Chicken Pot Pie \$14

Roasted chicken, vegetable medley, creamy herbed gravy

Tortellini \$15

Cheese tortellini with smoked pork loin and a mushroom and thyme cream sauce

Chorizo Bolognese \$15

Rigatoni with a chorizo and ground beef tomato sauce, parmesan, and crostini

Meatloaf \$16

Angus meatloaf wrapped in bacon, mashed potatoes, and sautéed brussel sprouts

Sandwiches

All sandwiches served with Yukon gold wedge fries.

Cuban \$13

House smoked pork loin, ham, swiss, dill pickle, pickled serranos, and yellow mustard, on toasted Cuban bread

Reuben \$14

10 hour slow roasted corned beef, smoked swiss, fresh house made sauerkraut and 1000 island on toasted marble rye.

Shrimp Po'Boy \$15

Fried shrimp, lettuce, tomato, pickled onion, and a hot pepper aioli on toasted sub roll

Smoked Angus Cheesesteak \$13

Thinly sliced smoked Angus roast beef, provolone, caramelized onion, sautéed pepper, and mayo on toasted sub roll

Braddock Burger \$14*

1/2 lb. Smoked Angus burger, lettuce, tomato, caramelized onion, cheddar cheese, and poblano burger sauce on toasted brioche

Pulled Pork BBQ \$12

12 Hour- North Carolina style pulled pork on toasted brioche with pickled red cabbage

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Wine

Boordy Vineyards \$16
White Zinfandel - Maryland

Kenwood Yulupa \$17
Cuvée Brut Sparkling - California

Monte Gravet \$18
Rosé-Languedoc-Roussillon, France

Santa Ema \$18
Carménère-Central Valley-Chile

Zenato \$19
Pinot Grigio - Veneto - Italy

Sterling Vintners \$19
Chardonnay - California

Cocktails

16oz. Orange Crush \$14
Vodka, Triple Sec, Fresh Orange Juice, Sprite

16oz Margarita \$14
Tequila, Triple Sec, Lime Juice, Simple Syrup

16oz. Absolut Lime Mule \$16
Absolut Lime Vodka, Ginger Beer, Lime Juice

16oz. Pomegranate Cosmo \$16
Vodka, Triple Sec, Lime, Cranberry,
Pomegranate