

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

Caesar \$9

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

Appetizers

Pork Belly Sliders \$8

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

Dvous Shrimp \$9

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

Chili \$12

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

Sweet Potato Fries \$6

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

Desserts

Apple Crisp \$7

Warm granny smith apple compote with a cinnamon streusel topping

Bread Pudding \$7

Warm breading pudding with raisins and a luxardo bourbon sauce

Entrees

Mushroom Risotto \$12

Arborio rice, parmesan, and cremini mushrooms

Add grilled chicken \$5, shrimp \$7

Shepard's Pie \$15

Seasoned ground lamb with vegetable medley topped with mashed potatoes

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 slowroasted 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

Trapiche Oak Cask \$17
Malbec - Mendoza Argentina

Santa Ema \$18
Carménère-Central Valley-Chile

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 \$14
Absolut Lime Vodka, Ginger Beer, Lime Juice

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