

# 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, 1000 Island, 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

## Sweets

### Apple Crisp \$7

Warm granny smith apple compote with a cinnamon streusel topping

### Bread Pudding \$7

Warm breading pudding with raisins topped with bourbon sauce

## Entrees

### Mushroom Risotto \$12

Arborio rice, parmesan, and cremini mushrooms

Add grilled chicken \$ 5, shrimp \$7

### Tortellini \$14

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

### Ravioli \$14

Cheese ravioli with a hot sausage and bell pepper tomato sauce

### Beef Pot Pie \$15

Tender beef chunks, potatoes, carrots, peas, and mushroom in a thick herbed gravy

### Meatloaf \$16

Angus meatloaf wrapped in bacon, mashed potatoes, and sautéed green beans

### Shrimp and Grits \$20

Grilled shrimp with cajun seasoning, spicy andouille sausage, heirloom coarse yellow grits, smoked gouda, roasted corn and bell peppers

## 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

## Wine

**Boordy Vineyards** \$16

White Zinfandel - Maryland

**Kenwood Yulupa** \$17  
Cuvée Brut Sparkling - California

**Sterling Vintners** \$19  
Chardonnay - California

**Querceto Chianti Classico** \$22  
Chianti Classico - Italy

## Cocktails

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

**16oz. Absolut Lime Mule** \$14  
Absolut Lime Vodka, Ginger Beer, Lime Juice

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

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn