

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, Italian, 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 \$9

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

Dvous Shrimp \$10

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

Smoked Chicken Quesadilla \$13

House smoked pulled chicken, refried black beans, and Mexican style cheese blend. Served with sides of sour cream and pico de gallo

Baked Mac and Cheese \$8

Elbowpasta with a creamy blend of sharp cheddar and goat cheeses topped with bread crumbs and parmesan cheese

Sweets

Apple Crisp \$8

Warm granny smith apple compote with a cinnamon streusel topping

Bread Pudding \$8

Warm breading pudding with raisins topped with bourbon sauce

Entrees

Pasta Primavera \$12

Farfalle pasta with sautéed grape tomato, zucchini, bell pepper, and onion topped with parmesan cheese. Add grilled chicken \$5, shrimp \$7

Tortellini \$14

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

Grilled Asparagus Risotto \$14

Arborio Rice with pureed grilled asparagus, pesto, and parmesan cheese. Topped with spears of grilled asparagus. Add grilled chicken \$5, shrimp \$7

Meatloaf \$16

Angus meatloaf wrapped in bacon, mashed potatoes, and seasonal vegetable

10oz. Bone-in Pork Chop \$23

10oz. Bone-in Pork Chop, creamy mac and cheese with sharp cheddar and goat cheeses, and seasonal vegetable

Sandwiches

All sandwiches served with Yukon gold wedge fries.

Cuban \$14

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

Italian Sausage Sub \$13

Italian sausage with roasted red pepper, mozzarella, arugula, and a pesto spread on a toasted sub roll

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. Angus beef burger, lettuce, tomato, caramelized onion, cheddar cheese, and poblano burger sauce on toasted brioche

Pulled Chicken BBQ \$13

House smoked pulled chicken with a Texas style BBQ sauce and pickled red cabbage on toasted brioche

Wine

Boordy Vineyards \$16

White Zinfandel - Maryland

Kenwood Yulupa \$17

Cuvée Brut Sparkling - California

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. 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 foodborne illness