

## APPETIZERS

### SIZZLING WINGS

Marinated with herbs then grilled, served with blue cheese or ranch dressing and celery 7.95

### CRISPY CALAMARI

Cajun-spiced, flash-fried and served with roasted garlic-lemon aioli 8.95

### EDAMAME

Steamed and served with coarse sea salt & lemon 6.95

### RIBS

Slow-cooked, falling off the bone St. Louis ribs served with mouth-watering chipotle BBQ sauce 8.95

### FIRECRACKER SHRIMP

Tiger shrimp lightly fried to perfection, served with sweet jalapeño garlic-lime sauce 8.95

### HUMMUS

Make your own hummus, mix it the way you like it. Served with grilled pita and thyme crostini 8.95

### MINI CRAB CAKES

Jumbo lump crab, delicately hand mixed with fresh herbs, red peppers, Dijon mustard, & onions. Served with cilantro-corn salsa & lemon aioli 10.95

## SOUPS & SALADS

### WHITE CHILI

Tender chicken, white beans & chipotle simmered together and topped with thyme crostini and herb ricotta to create one of our signature dishes 4.95

### NEW ENGLAND CHOWDER

Light and creamy with fresh clams, chunky potatoes, Nueske's bacon & leeks 4.95

### R&R SALAD

Mixed baby greens with smoked turkey, diced apples, red onions and fresh strawberries, sprinkled with crumbled blue cheese and candied pecans and tossed with a herb citrus dressing 9.95

### TRIO SALAD

Three bowls of our homemade salads.

**Grilled chicken salad** with curry aioli, pecans, apples, scallions, celery, and smoked paprika

**Smokey tuna salad** with olives, celery, red onions

**Seasonal mixed fruit**  
8.95

### CAESAR SALAD

Romaine lettuce, shaved Romano, and smoked paprika croutons tossed in our traditional homemade dressing 7.95

### GARDEN SALAD

Mixed baby greens, tomatoes, cucumbers and julienne carrots with herb citrus dressing 7.95

### THE WEDGE

Iceberg lettuce, Nueske's Bacon, tomatoes, blue cheese and shaved red onions 8.95

### MEDITERRANEAN SALAD

Romaine lettuce, watercress, cucumbers, red onions, feta, marinated olives and tomatoes with champagne vinaigrette 8.95

**ADD: Grilled Chicken, Steak, or Shrimp** 3.95

## BURGERS

### R&R

A burger topped with our signature BBQ sauce, smoked applewood bacon and topped with crispy tempura onions 11.95  
**SUB Chicken** 10.95

### EL RODEO BURGER

Fresh guacamole, mozzarella cheese, and fried jalapenos served on top of our traditional burger 12.95

### PATTY MELT

Our burger topped with crimini mushrooms, Swiss, onions and bell peppers 9.95

### CHEESEBURGER

Our juicy burger with your choice of cheddar, Swiss, fresh mozzarella, blue cheese, parmesan, or goat cheese 9.95

**ADD Bacon or Mushrooms** 1.00

### BURGER

Our delicious eight ounce burger served on a brioche bun with lettuce, tomato, red onion and pickle 8.95

### VEGGIE BURGER

Balsamic marinated grilled seasonal vegetables, tomatoes, basil, and fresh mozzarella sandwiched between two crispy Portobello mushrooms caps 12.95

## LUNCH ENTRÉES

### CHICKEN PESTO SANDWICH

Grilled citrus marinated chicken breast topped with pesto, sliced tomatoes, fresh mozzarella and mixed greens served on wheat bread 9.95

### STEAK & ONION SANDWICH

Six ounces of grilled garlic & jalapeno marinated skirt steak with cherry pepper and roasted tomato sauce. Topped with caramelized sweet onions and mixed greens served on ciabatta 11.95

### FRIED CHICKEN BLT

Chicken soaked in buttermilk, fried and served with bacon, cheddar, ranch, onion, lettuce and tomato on sourdough \$9.95

### REUBEN

Grilled corned beef with sauerkraut, Thousand Island dressing, and Swiss on rye bread \$8.95

### PULLED RIB

Slow cooked with spices, tossed together with our signature BBQ sauce with melted cheddar cheese and shaved red onions served on a brioche bun 8.95

### TURKEY CLUB

Slow roasted turkey, sun dried tomato spread, mixed greens, shaved red onion, tomatoes, smoked bacon and Swiss cheese served on wheat bread 8.95

**BLT** 7.95

### CHICKEN SALAD SANDWICH

Grilled marinated chicken salad made with curry aioli, pecans, apples, scallions, celery, smoked paprika, and served on wheat bread with lettuce, tomato, and onion 7.95

### JUMBO CRAB CAKE SANDWICH

Jumbo lump crab, delicately hand mixed with fresh herbs, red peppers, Dijon mustard and onions topped with lemon aioli, lettuce onion and tomato served on a brioche bun 12.95

### FISH & CHIPS

Atlantic Cod lightly beer-battered, flash-fried, topped with a key lime tartar sauce, and served with our pub fries and slaw 9.95

### SHRIMP AND GRITS

Cheddar grits with Atlantic shrimp, a cheddar white wine sauce, scallions and crispy bacon. 12.95

## ENTRÉES

### SHRIMP AND GRITS

Cheddar grits with Atlantic shrimp, a cheddar white wine sauce, scallions and crispy bacon 12.95

### CRISPY CHICKEN TENDERS

Tender strips of chicken soaked overnight in buttermilk then breaded and fried to a crispy golden brown, served with pub fries and cole slaw with your choice of honey mustard or ranch. 12.95

### FISH TACOS

Cod sautéed with blackened seasoning, served with lettuce, pico de gallo, and fresh guacamole 12.95

### VEGETABLE LINGUINE

Sautéed seasonal vegetables tossed in a white wine sauce with linguine, topped with parmesan 12.95

### FISH AND CHIPS

Atlantic Cod lightly beer-battered, flash-fried, topped with our key lime tartar sauce, and served with our pub fries and slaw 12.95

### QUICHE

A personal savory quiche with Romano cheese, minced onion, and crimini mushrooms served with a small salad 8.95

### ST LOUIS RIBS

A full rack slow baked with our signature rub then glazed with our Chipotle BBQ sauce, served with pub fries and garnished with cole slaw 18.95

### HALF RACK 13.95

### JUMBO SHRIMP & CRAB

Jumbo lump crab cake, garlic sautéed shrimp, creamed spinach with tomatoes and rice pilaf 16.95

### BEEF TIP PASTA

Marinated skirt steak grilled and tossed in a tequila lime cream sauce with penne pasta and pico de gallo 14.95

### ADD Shrimp 3.95

### ADD Chicken 3.95

### CAJUN SALMON

Grilled the way you like it, served with rice pilaf, sautéed seasonal vegetables and tropical fruit salsa 15.95

### MONTANAN

A grilled ten ounce cut of beef tenderloin and six ounce juicy chicken breast rubbed in a cumin, cayenne, and sage seasoning then topped with a sweet and tangy steak sauce. Served with rice and beans 18.95

### SEAFOOD ALFREDO

Lump Crab, Atlantic Salmon, Jumbo shrimp, penne pasta and baby spinach in a creamy alfredo sauce with Romano Cheese 15.95

### ADD Chicken 3.95

### SUB Chicken 13.95

### HERB CHICKEN

Pan-roasted chicken breast, sweet potato mash, sautéed seasonal vegetables and shallot-thyme pan sauce 14.95

## FLATBREAD PIZZA

### MARGARITA

Fresh mozzarella, sliced tomatoes, basil, roasted garlic, and extra virgin olive oil 10.95

### SEAFOOD SCAMPI

Shrimp, calamari and clams mixed with roasted garlic, fresh parsley, mozzarella, tomatoes, lemon, and olive oil 13.95

### BBQ PORK OR CHICKEN

House barbeque or grilled chicken mixed with our signature sauce, shaved onions, red peppers and mozzarella 11.95

### PEPPERONI

Roasted tomato sauce, mozzarella cheese, pepperoni, and parmesan 9.95

### CHICKEN PESTO

Mozzarella, tomatoes, red onion, bacon, and chili flakes 11.95

### VEGETARIAN PIZZA

Mozzarella, crimini mushrooms, tomatoes, red bell peppers, seasonal vegetables, garlic, and red pepper flakes 10.95

### STEAK AND ONION

Six ounces of sliced Skirt Steak with onion, bell pepper, mozzarella, marinara and red pepper flakes 13.95

## SIDES

JASMINE RICE PILAF (Dinner Only)

SEASONAL VEGETABLES

RED BLISS MASHED POTATOES

FRESH FRUIT

SIDE GARDEN SALAD

SIDE CAESAR SALAD

PUB FRIES

PUB CHIPS

SWEET POTATO HAYSTACKS

3.50



137 EAST FRANKLIN STREET  
CHAPEL HILL, NC 27514

LOCATED IN THE BANK OF  
AMERICA PLAZA  
DOWNTOWN CHAPEL HILL

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HOURS:

LUNCH • 11AM-5PM

DINNER • SUN-MON: 5PM-9PM

TUES-THURS: 5PM-9:30PM

FRI-SAT: 5PM-10PM

LATE NIGHT MENU • 10PM-CLOSE