

RUBY'S SO.CO.

NEHJLIT KITCHEN

SOUTHERN COMFORT KITCHEN

Quick Bites

- Dana's Soul Rolls**\$10
Smoked turkey, collard greens, and corn creole dip
- Martha's Fried Green Tomatoes**\$10
Lemon pepper and Parmesan coated. Buttermilk ranch for dipping
- Crispy Fried Okra**\$8
Cornmeal dredged, golden brown, bayou dipping sauce. Eat with your hands

Drinks

- Lemonade**\$3.50
Mango, Strawberry
- Sweet Tea**\$3.50
Half & Half, Peach
- Bottled Sodas**\$2.75
Pepsi, Cherry Pepsi, Orange Crush, Peach Crush, Strawberry Crush, Mountain Dew
- Bottled Water**\$2.00

Entrées

- Ralph's Deep Fried Wings**\$20
Five whole chicken wings, seasoned and deep fried golden brown
- Deep Fried BBQ Wings**\$21
Five whole wings deep fried and tossed in our BBQ Sauce
- Tyrone's Sweet Potato Waffles & Crispy Fried Chicken**\$18
Our twist on a classic, fluffy waffles, creamery butter, salted caramel drizzle. Note: This menu item is ala carte and does not come with additional sides.
- 3 Piece Fried Chicken Dinner**\$16
Thigh, leg, wing - No Substitutions.
- Herb Roasted Chicken**\$16
Half chicken Au Jus.
- Phil's Southern Fried Seafood**
Choose a seafood option:
- Blackened Fish**\$22 / \$23
Your choice of pan roasted salmon or catfish with creole sauce.

Entrées continued on back

- Fried Catfish**\$22
A southern staple. Two deep-fried fillets
- Fried Whiting**\$16
What's a fish fry without whiting, right? Two crispy fillets
- Fried Shrimp**\$16
6 shrimp deep-fried and served with our lemon aioli sauce
- Creole Shrimp & Grits**\$17
Roasted corn, crumbled bacon and creole sauce served with house made biscuits. Note: This is ala carte and does not come with sides.
- Bayou Shrimp Pasta**\$17
Creole shrimp, caramelized onions, tomatoes, collards and bacon crumbles in our creamy Parmesan sauce. Note: This is ala carte and does not come with sides.

Sides

- Robert's Mac & Cheese**\$7
Baked till bubbling
- Aunt Ruth's Holy Trinity**\$7
Collar, turnip, mustard greens, ham hock
- Sautéed Apples**\$7
Vanilla bean, lemon zest and cinnamon
- Pan Fried Corn**\$6
Rendered bacon, butter, maple syrup
- Candied Sweet Potato**\$6
Sweet, sticky with cinnamon and nutmeg
- Hoppin' John**\$6
Black eyed peas, rice, caramelized onion bacon crumbles

- Fried Cabbage**\$6
Caramelized onion
- Carolina Rice**\$5
Pan Dripping gravy
- Sautéed Green Beans**\$6
Smoked turkey, caramelized onions
- Creamy Mashed Potatoes**\$5
Rich buttery mashed potatoes and gravy

Sweets

- Ronnie's Sweet Potato Pie**\$7
The essence of southern charm
- "Great Dana" Peach Cobbler**\$6
Sugar biscuit topping
- Salted Caramel Bread Pudding**\$7
Salted caramel drizzle
- Phil's Banana Pudding**\$7
A southern staple

Extras

- Honey Butter Biscuit**\$1.50
- Corn Bread**\$2.50
- Creole Sauce**\$2.50
- BBQ Sauce**\$1
- Chicken Gravy**\$1
- Oxtail Gravy**\$1
- Aioli**\$1.50



Hospitality is our legacy.

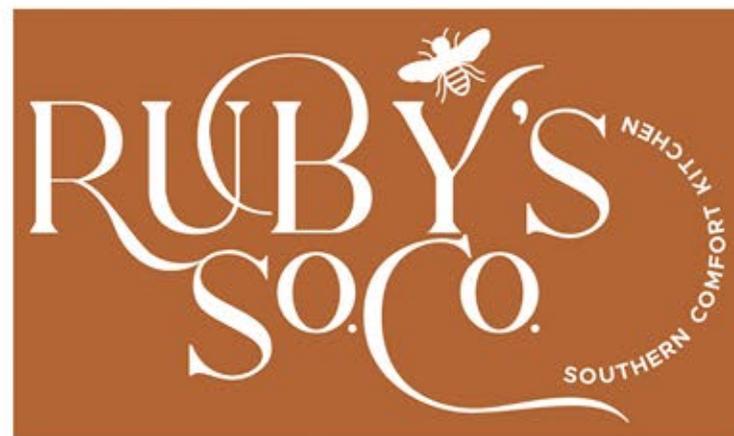
A warm welcome and mouth-watering food. Ruby's Southern Comfort Kitchen is the place to go for authentic Southern Fare and soul food catering.

A love child of South Carolina, Ruby migrated to the DC area in the early 1900s. A mother of 6 boys, Ruby's days were filled with working, taking care of her sons, and preparing meals with a side of ruby-"isms" that her brood would carry on in life.

The traditions she started, filled with tough life lessons and a ton of love, are carried on by her children and grandchildren today. More importantly, Ruby's recipes and love for cooking are infused into our southern restaurant and the company culture today.

Come Visit Us Soon

Monday..... Closed
 Tues. - Fri.12PM - 8PM
 Saturday..... 11AM - 8PM
 Sunday..... 11AM - 8PM



*A Charming Restaurant
 Serving Lunch and Dinner*

4410 Mitchellville Rd
 Bowie, MD 20716
 240.260.3989
www.rubysbowie.com

QUICK BITS

- Soul Rolls \$10**
Smoked turkey, collard greens, and corn creole dip
- Fried Green Tomatoes .. \$10**
Lemon pepper and Parmesan coated. Buttermilk ranch
- Crispy Fried Okra \$8**
Cornmeal dredged, golden brown, bayou dipping sauce. Eat with your hands

DRINKS

- Lemonade.....\$3.50**
Mango, Strawberry
- Sweet Tea\$3.50**
Half & Half, Peach
- Bottled Sodas.....\$2.75**
Pepsi, Cherry Pepsi, Orange Crush, Peach Crush, Straw. Crush, Mountain Dew
- Bottled Water.....\$2.00**

ENTRÉES

- Deep Fried Wings \$20**
Five whole chicken wings, seasoned and deep fried golden brown
- Deep Fried BBQ Wings.. \$21**
Five whole wings deep fried and tossed in our BBQ Sauce
- Sweet Potato Waffles & Crispy Fried Chicken \$18**
Our twist on a classic, fluffy waffles, creamery butter, salted caramel drizzle Note: This menu item is ala carte and does not come with sides
- Herb Roasted Chicken ... \$16**
Half chicken Au Jus.
- Southern Fried Seafood**
Choose a seafood option:
- Blackened Fish.....\$22 / \$23**
Pan roasted salmon or catfish with creole sauce.
- Fried Catfish..... \$22**
A southern staple. Two deep-fried fillets
- Fried Whiting \$16**
Two crispy fillets

- Fried Shrimp.....\$16**
6 shrimp deep-fried and served with our lemon aioli
- Creole Shrimp & Grits \$17**
Roasted corn, crumbled bacon and creole sauce served with house made biscuits. Note: Ala carte item; no sides
- Bayou Shrimp Pasta..... \$17**
Creole shrimp, caramelized onions, tomatoes, collards and bacon crumbles in our creamy Parmesan sauce. Note: Ala carte item; no sides

SIDES

- Mac & Cheese \$7**
Baked till bubbling
- Aunt Ruth's Holy Trinity . \$7**
Collar, turnip and mustard greens, ham hock
- Sautéed Apples..... \$7**
Hint of vanilla bean, lemon zest and cinnamon
- Pan Fried Corn.....\$6**
Rendered bacon, butter, hint of maple syrup

- Candied Sweet Potato \$6**
Cinnamon and nutmeg
- Hoppin' John \$6**
Black eyed peas, rice, onion, bacon crumbles
- Fried Cabbage..... \$6**
Caramelized onion
- Carolina Rice \$5**
Pan Dripping gravy
- Sautéed Green Beans \$6**
Smoked turkey, onions
- Mashed Potatoes \$5**
Buttery potatoes and gravy

SWEETS

- Sweet Potato Pie..... \$7**
Essence of southern charm
- Peach Cobbler..... \$6**
Sugar biscuit topping
- Salted Caramel Bread Pudding..... \$7**
Salted caramel drizzle
- Banana Pudding..... \$7**
A southern staple



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SOUTHERN COMFORT KITCHEN

Quick Bites

- Dana's Soul Rolls** \$1.99
Smoked turkey, collard greens, and corn creole dip
- Martha's Fried Green Tomatoes** \$2.99
Lemon pepper and Parmesan coat
Buttermilk ranch for dipping
- Crispy Fried Okra** \$2.99
Cornmeal dredged, golden
dipping sauce. Eat with y...

Drinks

- Lemonade** \$2.75
Mango, Strawberry
- Sweet Tea** \$2.75
Half & Half, Peach
- Bottled Sodas** \$2.00
Pepsi, Cherry Pepsi, Orange Crush, Peach
Crush, Strawberry Crush, Mountain Dew
- Bottled Water** \$2.00

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Ruby's Southern Comfort Kitchen: Restaurant Menu Mockups: Front

<p>Fried Catfish \$22 A southern staple. Two</p> <p>Fried Whiting What's a fish fry without crispy fillets</p> <p>Fried Shrimp 6 shrimp deep-fried and lemon aioli sauce</p> <p>Creole Shrimp & Grits Roasted corn, crumbled bacon, sauce served with house made sauce. Note: This is ala carte and does not come with sides.</p> <p>Bayou Shrimp Pasta Creole shrimp, caramelized onions, tomatoes, collards and bacon in our creamy Parmesan sauce. Note: Ala carte and does not come with sides.</p>	<p>QUICK BITS</p> <p>Soul Rolls \$10 Smoked turkey, collard greens, and corn creole dip</p> <p>Fried Green Tomatoes .. \$10 Lemon pepper and Parmesan coated. Buttermilk ranch</p> <p>Crispy Fried Okra \$8 Cornmeal dredged, golden brown, bayou dipping sauce. Eat with your hands</p>	<p>ENTRÉES</p> <p>Deep Fried Wings \$16 Five whole wings deep-fried and tossed in our 3024 sauce</p> <p>Deep Fried BBQ Wings \$16 Five whole wings deep-fried and tossed in our BBQ sauce</p> <p>Sweet Potato Waffles & Crispy Fried Chicken \$22 Our twist on a classic. Crispy waffles, creamer / butter sautéed chicken, collards and bacon. This menu item is ala carte and does not come with sides.</p> <p>Herb Roasted Chicken \$16 Half chicken Au Jus</p> <p>Southern Fried Seafood \$22 / \$23 Choose a seafood option: Blackened Fish \$22 / \$23 Pan roasted salmon or catfish with creole sauce.</p> <p>Fried Catfish \$22 A southern staple. Two crispy fillets</p> <p>Fried Whiting \$16 Two crispy fillets</p>	<p>DRINKS</p> <p>Lemonade \$3.50 Mango, Strawberry</p> <p>Sweet Tea \$3.50 Half & Half, Peach</p> <p>Bottled Sodas \$2.75 Pepsi, Cherry Pepsi, Orange Crush, Peach Crush, Straw. Crush, Mountain Dew</p> <p>Bottled Water \$2.00</p>	<p>SIDES</p> <p>Mac & Cheese \$7 Baked till bubbling</p> <p>Aunt Ruth's Holy Trinity \$7 Collar, turnip and mustard greens, ham hock</p> <p>Sautéed Apples \$7 Hint of vanilla bean, lemon zest and cinnamon</p> <p>Pan Fried Corn \$6 Rendered bacon, butter, hint of maple syrup</p>	<p>SWEETS</p> <p>Sweet Potato Pie \$7 Essence of southern charm</p> <p>Peach Cobbler \$6 Sugar biscuit topping</p> <p>Salted Caramel Bread Pudding \$7 Salted caramel drizzle</p> <p>Banana Pudding \$7 A southern staple</p>
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Ruby's Southern Comfort Kitchen: Restaurant Menu Mockups: Back and Interior