



The True Grit Café

123 N. Lena Street
Ridgway, CO 81432

970-626-5739

www.truegritcafe.com



Serving Locals & Visitors Since 1985

On-Line Ordering Available • Take Out Orders • Full-Service Catering

APPETIZERS

Dipping Sauce Choices: Grit Ranch, House-Made Honey Mustard, BBQ Sauce, Wing Sauce, House-Made Fry Sauce, or White Gravy.

ROCKY MOUNTAIN OYSTERS

Sliced and Breaded...You Gussed it...Bull Testicles fried crispy \$13

BUFFALO CAULIFLOWER

Battered, Buffalo Sauce Infused Cauliflower Florets \$15.50

BONE-IN CHICKEN WINGS

Tossed in your choice of Buffalo Wing Sauce, BBQ Sauce, Honey Mustard, or Naked, served with Celery and Choice of Sauce.

1/2 lb. \$10 | 1 lb. \$20

BEER BATTERED ONION RINGS

Thick-cut, Beer-battered, Fried. Choice of Sauce \$13.50

CHILI CHEESE FRIES

Our delicious Sidewinder Fries, topped with creamy cheese sauce, your choice of Spicy Pork Green Chili or Beef & Bean Red Chili, Shredded Cheddar / Jack. \$15

CRISPY FRIED OKRA

Southern-style with choice of sauce, Great for sharing. \$10

BOULE BEER CHEESE BOWL

Creamy Fat Tire Beer Cheese, in a Boule Bread Bowl, served with Celery and Bread Pieces. \$13

GARDEN-FRESH SALADS

Add 3 Chicken Strips \$6 | Add Grilled Chicken Breast \$7.50 | Add Sustainably-Sourced Salmon \$11

Add Old Bay Sautéed Shrimp \$15 | Add 6 oz Center-Cut Choice Angus Beef Sirloin \$14.50 | Add 1/2 Avocado \$3

BURNT ENDS SALAD

Mixed Greens topped with shredded Cheddar/Jack Cheese, Tomatoes, and Tender Beef Brisket Burnt Ends drizzled with BBQ Sauce. \$18

CRANBERRY SALAD

Mixed Greens, Sugar Roasted Almonds, Mediterranean Feta Cheese & Dried Cranberries. \$13

CRISPY CHICKEN SALAD

Mixed Greens with Carrots, Grape Tomatoes & Shredded Cheddar/Jack and sliced Crispy Chicken Strips \$17
+ Make it Buffalo Style +\$1

CHICKEN CLUB SALAD

Mixed Greens topped with Shredded Cheddar/Jack Cheese, Carrots, Grape Tomatoes, Boiled Egg, Smokey Bacon & Grilled Chicken Breast. \$18

BEEF & BLUE SALAD

Mixed Greens topped with Grape Tomatoes, Bleu Cheese crumbles, Avocado slices and a sliced 6 oz Center-cut Choice Angus Beef Sirloin. (may substitute Shredded Cheddar/Jack Cheese for Bleu Cheese Crumbles). \$24

SEASONAL BERRY SALAD

Mixed Greens topped with fresh Strawberries, Blueberries, Feta Cheese and Sugar-Roasted Almonds. \$13



Cranberry Salad

With Grilled Salmon & Lemon Basil Vinaigrette

House-Made Dressing Choices: Grit Ranch,

Balsamic Vinaigrette, Honey Mustard, Bleu Cheese

Vinaigrette, Lemon Basil Vinaigrette, Thousand Island



HOMEMADE CHILI & SOUP

Bowls of Chili or Soup may add a 13" Flour Tortilla or a Warm Bread Roll. Sub Bread Bowl +\$4.50

BEEF & BEAN RED CHILI

A Meaty Chili with Pinto Beans, Ground Beef topped with Shredded Cheese.

Cup \$5 | Bowl \$10

PORK GREEN CHILI

Our Spiciest Chili with Diced Pork, Green Chilis grown in Pueblo, Colorado, topped with Shredded Cheese.

Cup \$5 | Bowl \$10

HOMEMADE SOUPS

Two Fresh Soups Daily.

Cup \$5 | Bowl \$10

SANDWICHES

All Sandwiches served with one side.

THE "GRIT"

Our Famous Chicken Fried Steak Triple Stacked on a Bun topped with Bacon, White Gravy, Cheddar Cheese, Lettuce & Tomato \$22

CRISPY CHICKEN STRIP WRAP

Crispy Chicken Strips, Shredded Cheddar/Jack, Lettuce, Tomato and Grit Ranch wrapped in a Flour Tortilla \$15

+ Make it Buffalo Style +\$1

BURNT ENDS SANDWICH

Our Beef Brisket Burnt Ends Served on a Bun with Pickle, Drizzled with BBQ sauce. \$18

ALL AMERICAN BLT

Bacon, Green Leaf Lettuce, Tomato & Mayo on Sourdough \$15

+ Add 1/2 an Avocado +\$3

+ Add Cheddar, Smoked Provolone or Pepper Jack Cheese +\$1 each.

TRIPLE GRILLED CHEESE

Sourdough Bread grilled with 3 Cheeses: Smoked Provolone, Cheddar & Pepper Jack \$11

Additional Add-Ons:
Bacon +\$4
Sliced Tomato +\$2
1/2 An Avocado +\$3
Sautéed Mushrooms +\$3



COMBOS

PICK TWO FROM THE FOLLOWING \$13

Bowl of Soup or Chili | Grit Side Salad | Petite Cranberry Salad |
Baked Potato | 1/2 Sandwich: All American BLT or Triple Grilled Cheese

The "Grit"

GLUTEN FREE OPTIONS - People with Celiac Disease cannot have any of our fried foods as we use flour in our dredge and fry in the same fryer. We Thicken all Chili & Soups with Cornstarch not Flour. We Make All of Our Dressings In-House. No Gluten in Any Of Them. Gluten Free Buns Available for any of Our Sandwiches \$3.





STEAKS

All Steaks Served with Choice of 2 Sides.

Add Sautéed Mushrooms +\$3 | Add Sautéed Onions +\$3 | Add Old Bay Sautéed Shrimp +\$15

CHICKEN FRIED STEAK

Beef Round Steak, Tenderized and Hand-Breaded to Order, Fried & Smothered with Creamy White Gravy. \$22.50

CERTIFIED ANGUS BEEF SIRLOIN STEAK

Hand-Carved, Center-Cut for the Lighter Appetite. Lightly Seasoned & Char-Broiled topped with Cowboy Butter 6 oz \$22.50 | 12 oz \$34.50

8 OZ FLAT IRON STEAK

8 oz Certified Angus Flat Iron Steak topped with Cowboy Butter & Sautéed Mushrooms. \$34.50

GRIT FAMOUS BURGERS, ELK & CHICKEN

12 oz Sirloin with Loaded Baked Potato

We proudly serve Angus Beef Burgers. | Our 1/3 lb. elk burger is locally sourced.

Add to Any Burger: Avocado +\$3 | Bacon +\$4 | Sautéed Mushrooms +\$3 | Sautéed Onions +\$3

Add an additional beef burger patty +\$7 | Add an additional elk patty +\$7

Sub Gluten-Free Bun +\$3 | Any burger may be substituted with a black bean veggie burger.

THE ORIGINAL

Topped with Lettuce, Tomato & Pickle.

Beef \$15.75 | Grilled Chicken \$14.25 | Elk \$17.25

+ Add Cheddar, Smoked Provolone or Pepper Jack Cheese +\$1 each

OINKINATOR

Smoky Bacon, Cheddar Cheese, Lettuce, Tomato & Pickle.

Beef \$19.25 | Grilled Chicken \$17.75 | Elk \$20.75

SOUTHWEST

Diced Green Chilis, Cheddar Cheese, Lettuce, Tomato & Pickle.

Beef \$17.25 | Grilled Chicken \$15.75 | Elk \$18.75

KICKIN GRIT

Sliced Jalapenos, Grit Fry Sauce, Pepper Jack Cheese, Lettuce, Tomato & Pickle.

Beef \$18.25 | Grilled Chicken \$16.75 | Elk \$19.75

AVOCADO BACON BURGER

Sliced Avocado, Smoky Bacon, Cheddar Cheese, Lettuce, Tomato & Pickle.

Beef \$24.25 | Grilled Chicken \$22.75 | Elk \$25.75

OPEN-FACED CHILI BURGER

Served open-faced with Choice of Spicy Pork Green Chili or Red Beef & Bean Chili, Topped with Cheddar/Jack Cheese.

Beef \$18 | Grilled Chicken \$16.50 | Elk \$19.50

FUNGY

Grilled Mushrooms, Smoked Provolone, Lettuce, Tomato & Pickle.

Beef \$22.25 | Grilled Chicken \$20.75 | Elk \$23.75

ULTIMATE BBQ BURGER

Topped with Burnt Ends Brisket, Cheddar Cheese and BBQ Sauce.

Beef \$24 | Grilled Chicken \$22.50 | Elk \$25.50

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



HOUSE FAVORITES

All House Favorites are served with choice of 2 sides except Fish & Chips and Mac & Cheese.

CHICKEN FRIED CHICKEN DINNER

Chicken Breast Double-Dipped, Breaded & Fried Southern-Style, Smothered with Creamy White Gravy \$21.50
Southwest Chicken Fried Chicken, Smothered with Spicy Pork Green Chili & Shredded Cheddar/Jack Cheese \$24.50

GRILLED SALMON DINNER

6 oz. Sustainably-Sourced Salmon fillet with Cajun Spice or Thai Sweet Chili Glaze. \$21

HOMEMADE MEATLOAF

Half pound Granny's Meatloaf (if your granny was a great cook!) and Smothered in Brown Gravy. \$17
Southwest Meatloaf, Smothered with Spicy Pork Green Chili & Shredded Cheddar/Jack Cheese \$20

CRISPY CHICKEN STRIP DINNER

Crispy Chicken Strips and your choice of Dipping Sauce. \$17.50

FISH & CHIPS

Crispy Breaded Cod served with Sidewinder Fries and a Side of Tartar Sauce or Cocktail Sauce. \$14.75
+ Additional Piece of Fish +\$3

SIMPLE GOODNESS

Creamy, Cheesy Mac & Cheese sprinkled with Shredded Cheddar/Jack Cheese. \$12
+ Add Broccoli \$4
+ Add Choice of Spicy Pork Green Chili or Red Beef & Bean Chili +\$5

GROWN-UP MAC & CHEESE

Our Simple Goodness topped with Crispy Chicken Strips, Crumbled Bacon & Shredded Cheddar/Jack Cheese \$17

BURNT ENDS MAC & CHEESE

Our Simple Goodness topped with tender Beef Brisket Burnt Ends. \$19



Chicken Fried Chicken

SIDE CHOICES

Mashed Potatoes & Gravy
Creamy Coleslaw
Sidewinder French Fries
Chunky Potato Salad
Baked Potato
Green Beans w/ Bacon & Onions
Buffalo Cauliflower +\$2
Fried Okra +\$2

Mac & Cheese +\$2
Beer-Battered Onion Rings +\$2
Grit Side Salad +\$2
Cup of Soup or Chili +\$2
Steamed Broccoli +\$2
Petite Cranberry Salad +\$3
Loaded Mashers or Baker +\$3
Loaded Cheese Fries +\$3

Ala Carte Sides Are an Additional Charge.
Menu Substitutions May Result in Additional Charges.





Cindy Watson
Broker

Auto & Home Insurance

Commercial Insurance Group

Benefits

Life Insurance

Health Insurance

Retirement Income Planning

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Securities offered through Client One Securities, LLC.
Member FINRA/SIPC
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- Full Service Bar
- Dog-Friendly Outdoor Seating
- On-Line Ordering
- Take-Out Orders
- Private Party Space Available
- Full-Service Catering



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