



THE RIVER ROOM

CAFÉ & PRIVATE DINING

*** House Cured Smoked Trout**

Toasted Naan, House Crackers, Crème Fraîche,
Fried Capers, Red Onion
17

*** Trio of Rillettes**

Fish, Rabbit, Duck, Grilled Crostini,
Mustard, Cabernet Poached Prunes
18

*** Charcuterie & Cheese Board,
Seasonal Garnishes**

18

*** Soup & Salad**

Feature Soup & Side Greens

15

**Feature Soup &
Seasonal Garnishes**

7 / 9

*** Spinach Salad**

Crumbled Goat Cheese,
Roasted Root Vegetables, Sliced Pears,
Candied Pecans, Shallot Vinaigrette
14

Grilled Chicken, add 5
Sautéed Garlic Shrimp, add 9

*** Cobb Salad**

Chicken, Bacon, Bleu Cheese, Egg, Tomato,
Cucumber, Slegers Organic Greens,
Lemon Dill Emulsion
16

Substitute avocado and black beans
for chicken & bacon

*** Feature Fish Tacos,**

Guacamole, Pico de Gallo,
Poblano Mint Coleslaw,
Burnt Cilantro Crema
18

Oeufs en Meurette

Two Soft Poached Eggs, Red Wine Sauce,
Cippolini Onions, Bacon Lardons,
Duck Fat Potatoes, Roasted Garlic
18

**Feature Flatbread,
Salad**

17

All items below served with your choice of Fries or Soup
With Greens, add 4

River Room Angus Burger,

Bacon Apricot Jam, Stout Aioli, Applewood
Smoked Cheddar, Brioche Sesame Bun
18

**Wild Mushroom, Asparagus
& Chicken Crêpe,**

Velouté, Crispy Shiitakes, Scallions
16

House Made Pumpkin Ravioli,

Sage Cream, Toasted Chestnuts,
Brown Butter Fried Sage
18

Lobster Roll

East Coast Lobster, Celery,
Scallions, Mayo, Topsider Bun
22

Quiche

Roasted Leek, Hen of the Wood,
Gruyère
16

*** Pan Roasted Salmon,**

Miso-Honey Sauce, Soba Noodles, Scallion,
Julienned Carrot, Tomatoes
20



* Available gluten free

20% gratuity will be charged on groups of 8 or more.
Please inform your server of any dietary or allergy related restrictions.

All River Room bread
made with flour from





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Brunch Menu

\$28

Served with Mini Muffins & Scones, Coffee & Tea and your choice of House Red or White Wine, Mimosa, Bottle of Domestic Beer, Screwdriver, Rum Punch, Sangria, Caesar, Soda or Juice

* **Cobb Salad** with Grilled Chicken, Bacon, Bleu Cheese, Egg, Tomato, Cucumber, Lemon Dill Vinaigrette

Substitute Avocado and Black Beans for Chicken & Bacon

* **Eggs Benedict** served on a Toasted English Muffin with our classic Hollandaise Sauce, Roasted Potatoes and Greens. Your choice of:

Traditional with Peameal Bacon

- or -

In-house Smoked Salmon
(combinations not permitted)

* **River Room Angus Burger**, Bacon Apricot Jam, Stout Aioli, Applewood Smoked Cheddar, Brioche Sesame Bun

* **Marscapone Stuffed French Toast**, Cardamon Apples, Spiced Maple Syrup

Pan Roasted Salmon, Miso-Honey Sauce, Soba Noodles, Scallion, Julienned Carrot, Tomatoes

* **Huevos Rancheros** with two Fried Eggs on top of Crispy Corn Tortillas, Monterey Jack Cheese, Black Beans, Pico de Gallo, Guacamole and Sour Cream

* **House Cured and Smoked Salmon**, Toasted Naan, House Crackers, Crème Fraîche, Fried Capers, Red Onion

Oeufs en Meurette

Two Soft Poached Eggs in Red Wine Sauce, Cippolini Onions, Bacon Lardons, Duck Fat Potatoes, Roasted Garlic

* **Feature Fish Tacos**, Guacamole, Pico de Gallo, Burnt Cilantro Crema, Poblano and Mint Coleslaw

Quiche - Roasted Leeks, Hen of the Wood, Gruyère, Greens

Miatake & Potato Skillet, Boudin Blanc, Leek, Zucchini, Fried Egg, Toast



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White

6oz / 9oz / Bottle

Pinot Grigio, Serenissima, Veneto	\$10 / \$14 / \$38
Cedar Rock Winery Chardonnay, California.....	\$12 / \$17 / \$46
Sud Abolu Blanc, Rhone Valley, France.....	\$11 / \$16 / \$42
Sauvignon Blanc, Crowded House, Marlborough, New Zealand.....	\$13 / \$19 / \$50

Red

Primitivo, Ca'del Doge, Puglia.....	\$10 / \$14 / \$38
Chianti, Ca' del Doge, Tuscany	\$11 / \$16 / \$42
Cabernet, Cedar Rock Winery, California.....	\$12 / \$17 / \$46
Cabernet , Hanging Vine, California	\$13 / \$19 / \$50
Pinot Noir, Block Nine 'Caiden's Vineyard', California.....	\$15 / \$21 / \$60
Zinfandel, Grayson Cellars, California.....	\$13 / \$19 / \$50
Malbec/Merlot/Cab, Norton Privada, Mendoza	\$12 / \$17 / \$48

Rosé

Sud Absolu, Rhone Valley, France.....	\$11 / \$16 / \$42
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Bubbles

5oz / Bottle

Serenissima Prosecco, Italy	\$10 / \$40
Veuve Clicquot Ponsardin Brut Champagne, France	/ \$110
Moet & Chandon Brut Imperial, France.....	/ \$105

Beer & Cider

Micro Brewery

Forked River Capital Blonde Ale (473ml)...	\$8.00
Tank House (341ml)	\$6.00
Waterloo Dark (341ml).....	\$6.00
Creemore Springs Lager (341ml)	\$6.00
Mill Street Organic (341ml).....	\$6.00
Wellington Feature Pale Ale (341ml)	\$6.00
Steam Whistle Pilsner (341ml).....	\$6.00
Feature Cider.....	\$7.50

Import

Stella Artois (341ml).....	\$6.50
Heineken (341ml).....	\$6.50

Domestic

Blue (341ml).....	\$5.50
Coors Light (341ml).....	\$5.50
Bud/Bud Light (341ml).....	\$5.50
Keith's (341ml).....	\$5.50

Non Alcoholic Beverages

Bottled Water (Fiji, San Pellegrino).....	\$5.50
Freshly Squeezed Orange Juice	\$5
Soda (Pepsi, Diet Pepsi, Gingerale, Tonic, 7up, Seltzer).....	\$2.50
Freshly Brewed Iced Tea.....	\$2.50
Coffee	\$2.50
Premium Tea	\$4
Espresso	\$4
Cappucino/Latte	\$5





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Desserts

\$10

River Room's Signature Vanilla Bean Crème Brûlée

Feature Dessert

*Decadent Chocolate Cake with
Fudge Frosting*

Lemon Curd Tart with Shortbread Crust

Carrot Cake with Cream Cheese Icing

Gelato or Sorbetto of the Day

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Coffee \$2.50

Premium Tea \$4

Espresso \$4

Cappuccino \$5

Latte \$5

