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
Sauteed 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.

* Available gluten free
THE RIVER ROOM
CAFÉ & PRIVATE DINING

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

* 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.
# The River Room

## White

<table>
<thead>
<tr>
<th>Wine</th>
<th>6oz / 9oz / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio, Serenissima, Veneto</td>
<td>$10 / $14 / $38</td>
</tr>
<tr>
<td>Cedar Rock Winery Chardonnay, California</td>
<td>$12 / $17 / $46</td>
</tr>
<tr>
<td>Sud Abolu Blanc, Rhone Valley, France</td>
<td>$11 / $16 / $42</td>
</tr>
<tr>
<td>Sauvignon Blanc, Crowded House, Marlborough, New Zealand</td>
<td>$13 / $19 / $50</td>
</tr>
</tbody>
</table>

## Red

<table>
<thead>
<tr>
<th>Wine</th>
<th>6oz / 9oz / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primitivo, Ca’del Doge, Puglia</td>
<td>$10 / $14 / $38</td>
</tr>
<tr>
<td>Chianti, Ca’del Doge, Tuscany</td>
<td>$11 / $16 / $42</td>
</tr>
<tr>
<td>Cabernet, Cedar Rock Winery, California</td>
<td>$12 / $17 / $46</td>
</tr>
<tr>
<td>Pinot Noir, Block Nine ’Caiden’s Vineyard’, California</td>
<td>$15 / $21 / $60</td>
</tr>
<tr>
<td>Zinfandel, Grayson Cellars, California</td>
<td>$13 / $19 / $50</td>
</tr>
<tr>
<td>Malbec/Merlot/Cab, Norton Privada, Mendoza</td>
<td>$12 / $17 / $48</td>
</tr>
</tbody>
</table>

## Rosé

<table>
<thead>
<tr>
<th>Wine</th>
<th>6oz / 9oz / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sud Absolu, Rhone Valley, France</td>
<td>$11 / $16 / $42</td>
</tr>
</tbody>
</table>

## Bubbles

<table>
<thead>
<tr>
<th>Wine</th>
<th>5oz / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serenissima Prosseco, Italy</td>
<td>$10 / $40</td>
</tr>
<tr>
<td>Veuve Clicquot Ponsardin Brut Champagne, France</td>
<td>/ $110</td>
</tr>
<tr>
<td>Moet &amp; Chandon Brut Imperial, France</td>
<td>/ $105</td>
</tr>
</tbody>
</table>

## Beer & Cider

### Micro Brewery

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Forked River Capital Blonde Ale (473ml)</td>
<td>$8.00</td>
</tr>
<tr>
<td>Tank House (341ml)</td>
<td>$6.00</td>
</tr>
<tr>
<td>Waterloo Dark (341ml)</td>
<td>$6.00</td>
</tr>
<tr>
<td>Creemore Springs Lager (341ml)</td>
<td>$6.00</td>
</tr>
<tr>
<td>Mill Street Organic (341ml)</td>
<td>$6.00</td>
</tr>
<tr>
<td>Wellington Feature Pale Ale (341ml)</td>
<td>$6.00</td>
</tr>
<tr>
<td>Steam Whistle Pilsner (341ml)</td>
<td>$6.00</td>
</tr>
<tr>
<td>Feature Cider</td>
<td>$7.50</td>
</tr>
</tbody>
</table>

### Import

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stella Artois (341ml)</td>
<td>$6.50</td>
</tr>
<tr>
<td>Heineken (341ml)</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

### Domestic

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue (341ml)</td>
<td>$5.50</td>
</tr>
<tr>
<td>Coors Light (341ml)</td>
<td>$5.50</td>
</tr>
<tr>
<td>Bud/Bud Light (341ml)</td>
<td>$5.50</td>
</tr>
<tr>
<td>Keith’s (341ml)</td>
<td>$5.50</td>
</tr>
</tbody>
</table>

## Non Alcoholic Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water (Fiji, San Pelligrino)</td>
<td>$5.50</td>
</tr>
<tr>
<td>Freshly Squeezed Orange Juice</td>
<td>$5</td>
</tr>
<tr>
<td>Soda (Pepsi, Diet Pepsi, Gingerale, Tonic, 7up, Seltzer)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Freshly Brewed Iced Tea</td>
<td>$2.50</td>
</tr>
<tr>
<td>Coffee</td>
<td>$2.50</td>
</tr>
<tr>
<td>Premium Tea</td>
<td>$4</td>
</tr>
<tr>
<td>Espresso</td>
<td>$4</td>
</tr>
<tr>
<td>Cappucino/Latte</td>
<td>$5</td>
</tr>
</tbody>
</table>
Desserts

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

Coffee $2.50

Premium Tea $4

Espresso $4

Cappuccino $5

Latte $5