



THE RIVER ROOM

CAFÉ & PRIVATE DINING

**House Cured and Smoked Salmon, Two Potato
Latkes, Crème Fraîche, Fried Capers, Caviar**
15

**Coconut Shrimp, Horseradish &
Lime Marmalade**
15

Feature Soup
6 cup / 9 bowl

Feature Pizza

15

**Handcut Truffle Fries, Shaved Parmesan
Reggiano, White Truffle Oil, Fresh Thyme**
10

**Organic Mussels,
Red Curry Coconut, Crostini**
15

Add Frites 3

**Vanilla Poached Pear Salad, Barlett Pear, Pistachio,
Pecan, Stuffed Nika Cheese, Arugula,
Honey Balsamic Dressing**
15

**Warm Roasted Root Vegetable Salad, toasted Goat
Cheese, Spinach, Candied Spiced Nuts,
Maple Bacon Vinaigrette**
15

**Cobb Salad, Chicken, Bacon, Bleu Cheese,
Egg, Tomato, Cucumber, Slegger Organic Greens,
Lemon Dill Emulsion**
15

**Kale Caesar, Bacon Lardons, Shaved Pecorino,
Hand Torn Croutons, Garlicky Anchovy Dressing,
Fried Capers**
9 / 15

Substitute Avocado and Black Beans for Chicken & Bacon

*** Feature Fish Tacos, Guacamole,
Corn Salsa, Poblano,
Mint & Jalapeno Slaw**
15

**Handmade Pappardelle,
Lamb Ragu, Ricotta**
16

**Hand rolled Pumpkin Ravioli,
Chestnut Cream, Crispy Sage,
Brown Butter**
16

**Grilled Chicken & Chorizo Penne,
Grilled Chicken, Chorizo Sausage, Roasted Red Peppers, Caramelized Onion, Poached
Garlic, Wild Arugula, Fresh Herbs, Penne, White Wine, Parmesan, Aglio e Olio**
15

All items below served with your choice of Fries or Soup
With Greens, add 3

*** Yorkie Beef Dip, Braised Beef, House-made
Yorkshire Pudding, au jus**
16

**Wild Mushroom, Asparagus & Chicken Crêpe,
Velouté, Crispy Shiitakes, Scallions**
15

*** River Room Angus Burger,
Old Cheddar, Bacon, Sautéed Onions,
House-made Brioche Sesame Seed Bun**
15

**Tourtière, Wild Mushroom Compote, Pickled
Vegetables**
16

*** Pastrami Reuben, Sauerkraut, Swiss Cheese,
Marble Rye, Russian Dressing, Kosher Dill**
15

*** Lobster Roll, East Coast Lobster, Celery,
Scallion, Mayo, Topsider Bun**
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

\$25

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 and Cucumber tossed with a Lemon Dill Vinaigrette

Substitute Avocado and Black Beans
for Chicken & Bacon

* **Grilled 6oz Angus Sirloin Burger** with Old Cheddar, Bacon and Sautéed Onions on a House-made Brioche Sesame Seed Bun served with Roasted Potatoes and Greens

* **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
Florentine with Spinach
or
In-house Smoked Salmon
(combinations not permitted)

* **Feature Fish Tacos**, Guacamole, Corn Salsa, Poblano, Mint & Jalapeno Slaw

* **Asparagus Omelette**,
Asiago, Sundried Tomato

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

Wild Mushroom, Asparagus & Chicken Crêpe,
Velouté, Crispy Shiitakes, Scallions

* **Beet Burger**, Toasted Pumpkin Seeds, Cilantro Dressing, Onion Sprouts, Baby Arugula, House-made Brioche

* **Braised Beef Hash** with Peppers, Onions, Potatoes & Short Rib, served with two Eggs any style and Greens

* **House Cured and Smoked Salmon**, two Poached Eggs, two Potato Latkes, Crème Fraîche, Fried Capers, Caviar

Eggs River Room with Pan Fried Mini Maryland Crab Cakes and Poached Eggs on Toasted Brioche with Hollandaise Sauce, served with Roasted Potatoes and Greens

Brioche French Toast of the Day



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White

6oz / 9oz / Bottle

Pinot Grigio, Serenissima, Veneto	\$10 / \$14 / \$38
Basa (Verdejo/Sauvignon Blanc), Telmo Rodriquez, Spain.....	\$9 / \$13 / \$34
Cedar Rock Winery Chardonnay, California.....	\$12 / \$17 / \$46
Viognier, McManis, California	\$12 / \$17 / \$46
Sauvignon Blanc, Marisco, Marlborough, New Zealand.....	\$13 / \$19 / \$50

Red

Primitivo, Ca'del Doge, Puglia.....	\$10 / \$14 / \$38
Chianti, Ca' del Doge, Tuscany	\$11 / \$16 / \$42
Cedar Rock Winery Cabernet, California.....	\$12 / \$17 / \$46
Hanging Vine Cabernet, California	\$13 / \$19 / \$50
Pinot Noir, Lost Angel, California.....	\$13 / \$19 / \$50
Zinfandel, Highway 101 Cellars, California	\$13 / \$19 / \$50
Côtes du Rhône, Sud Absolu, Rhône Valley, France.....	\$13 / \$19 / \$50
Malbec/Merlot/Cab, Norton Privada, Mendoza	\$12 / \$17 / \$48

Rosé

Sud Absolu, Rhone Valley, France.....	\$11 / \$16 / \$42
Sancerre, Domaine de Pre Semele, Loire, France.....	/ \$55

5oz / Bottle

Bubbles

Bottega il Vino Dei Poeti Prosecco DOC, Italy.....	\$10 / \$38
Veuve Clicquot Ponsardin Brut Champagne, France	/ \$110
Moet & Chandon Brut Imperial, France.....	/ \$105

Beer & Cider

Micro Brewery

Forked River Capital Blonde Ale (500ml).....	\$8.00
Tank House (341ml).....	\$5.50
Waterloo Dark (341ml).....	\$5.50
Creemore Springs Lager (341ml).....	\$5.50
Mill Street Organic (341ml).....	\$5.50
Wellington Feature Pale Ale (341ml).....	\$5.50
Steam Whistle Pilsner (341ml).....	\$5.50
Feature Cider.....	\$6.00

Import

Stella Artois (341ml).....	\$6
Heineken (341ml).....	\$6

Domestic

Blue (341ml).....	\$5
Coors Light (341ml).....	\$5
Bud/Bud Light (341ml).....	\$5
Keith's (341ml).....	\$5

Non Alcoholic Beverages

Bottled Water (Fiji, San Pelligrino).....	\$5.50
Freshly Squeezed Orange Juice	\$4
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

\$9

River Room's Signature Vanilla Bean Crème Brûlée

Feature Dessert

*Dark Chocolate Ganache Tart, Chocolate Shortbread,
Chantilly Cream*

*Goat Cheese Cheesecake, Gingerbread Crust,
Dolche Leche, Pumpkin Seed Brittle*

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

