



dinner

sides

- asparagus 6
- french beans 6
- garlic fries 6
- julienne vegetables 6
- stone grits 5
- sweet potato mash 6
- truffle mac & cheese 6

beverages

- passion fruit green tea 4
- ginger peach decaf 5
- cappuccino 4
- coffee 3
- espresso 3
- french press coffee 6/12
4 cup / 8 cup
- bottled water 4
flat small
- bottled water 6
sparkling large

dessert

- bread pudding 6
- cheese plate 12
- chocolate decadence 6
- creme brulee 6
- ice cream 4
van or choc
- red velvet cheese cake 6
- sorbet of the day 4

from the bar

beer

- blue moon draft
- guinness extra stout draft
- newcastle brown ale draft
- stella artois draft
- sweetwater 420 draft
- warsteiner pilsner draft

upcoming events

steak & cigar dinner

monday, june 14th 7^{pm}
three course menu
two cigars from altadis
bourbon and wine pairing
\$60
celebrating the good life

salads

- caesar 7
romaine, parmesan, croutons, caesar dressing
- spinach 8
spinach, roasted red peppers, candied pecans, goat cheese, citrus vinaigrette
- mixed greens 8
organic greens, walnuts, golden raisins, blue cheese, asian pear, walnut vinaigrette

starters

- soup du jour 6
forever changing
- spring rolls 8
chicken, cabbage, onions, mushrooms, carrots, citrus soy sauce
- calamari 8
honey-soy glazed, spiced aioli
- georgia middle neck clams 10
newcastle brown ale, bacon, lemon, herbs
- crab cake 15
arugula, green onion aioli
- sesame wasabi crusted sashimi tuna 10
soba noodle salad, ponzu, spicy aioli
- cheese plate 14
taleggio, italy, cow's milk, semi-soft-pungent, creamy, mellow, yeasty
blue d'auvergne, cow's milk, france, strong, hints of grass & wildflower
drunken goat, spain, semi-soft-slightly acidic, slightly sweet, salt
larra roncal, sheep's milk, spain, semi-soft, dense, nutty & olivey

mains

- mushroom risotto 16
oyster, shiitake, portobello mushrooms
- diver scallops 26
spaghetti squash, blood orange beurre blanc, sunchoke chips
- pan seared chicken breast 18
red potatoes, roasted baby carrots, lemon white wine butter sauce
- shrimp and grits 22
applewood smoked bacon, sweet peppers, lemon, herbs
- *scottish salmon 24
mushroom risotto, scallions, arugula
- pistachio crusted georgia trout 19
black-eyed peas & bacon succotash, grilled asparagus
- *coke glazed pork chop 21
braised apples & brussels sprouts, sweet potato mash
- *sesame wasabi crusted tuna 28
soba noodles, aromatics, ginger-soy broth
- *new zealand lamb chops 28
wild rice, julienne vegetables, blueberry demi-glace
- *flat iron steak 20
garlic fries, arugula salad, red wine demi-glace
- *angus filet 29
wild mushrooms, french beans, truffle mac & cheese, demi
**The consumption of raw or undercooked eggs, hamburgers, shellfish, poultry, fish, or steaks may increase your risk of foodborne illness; especially if you have certain medical conditions*

sides

garlic fries	5
french beans	5
handcut fries	5
julienne vegetables	5
side caesar salad	5
side garden salad	5
soup du jour	5
stone grits	5

beverages

passion fruit green tea	4
ginger peach decaf	5
cappuccino	4
coffee	3
espresso	3
french press coffee	6/12
4 cup / 8 cup	
bottled water	4
flat small	
bottled water	6
sparkling large	

dessert

bread pudding	6
cheese plate	12
chocolate decadence	6
creme brulee	6
ice cream	4
van or choc	
red velvet cheese cake	6
sorbet of the day	4

from the bar

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starters

soup du jour	5
forever changing	
calamari	8
honey soy glaze, spicy aioli	
georgia middle neck clams	10
newcastle brown ale, bacon, shallot, garlic	
crab cake	15
arugula, green onion aioli	

salads

caesar salad	7
romaine, shaved parmesan, croutons, caesar dressing	
garden salad	8
greens, cucumber, radish, peppers, tomatoes, bacon, red onion, ranch	
grilled chicken cobb	13
organic greens, avocado, bacon, tomato, blue cheese, egg, house vinaigrette	
crab salad	16
organic greens, grapefruit, mango, avocado, cantaloupe, citrus vinaigrette	

sandwiches & flatbreads**

fish tacos	12
beer battered trout, coleslaw, pico de gallo, avocado	
fried chicken sandwich	10
lettuce, tomato, honey mustard, brioche bun	
blt	11
organic greens, bacon, tomato, avocado, mayo, brioche	
*bacon cheeseburger	10
tillamook cheddar, bacon, lettuce, tomato, red onion, brioche bun	
margherita flatbread	8
mozzarella, san marzano tomatoes, fresh basil	
bbq chicken flatbread	10
bbq chicken, smoked mozzarella, red onion, cilantro	
sausage & peppers flatbread	
homemade italian sweet sausage, peppers, onions, mozzarella	
grilled chicken portobello	11
mixed greens, parmesan, tomato, green onion aioli, multi-grain bread	
*blackened salmon sandwich	12
arugula, tomato, cucumber, garlic chili aioli, brioche bun	
grilled cheese	11
smoked mozzarella, tillamook cheddar, bacon, tomato, brioche	

**all items are served with a choice of side item

mains

shrimp & grits	16
applewood smoked bacon, sweet peppers, lemon, herbs	
pistachio crusted georgia trout	16
black-eyed peas & bacon succotash, grilled asparagus	
*flat iron steak	15
garlic fries, baby arugula salad, red wine reduction	
fried chicken plate	14
yukon gold mashed potatoes, baby green beans, creamy gravy	

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RIVER ROOM

on tap

blue moon
coors light
guinness
stella artois
miller lite
newcastle
sweetwater 420
warsteiner

bottled beer

bud light
budweiser
fat tire
michelob ultra
miller lite
sam adams
sam adams light
sea dog apricot
shipyard old thumper
sierra nevada
strong bow
three philosophers

spirits

bourbon

maker's mark
basil hayden
knob creek
baker's
booker's
woodford reserve
wild turkey 101

whiskey

jack daniels
gentleman jack
jack single barrel
jim beam
crown royal

scotch

balvenie 10 yr
balvenie 12 yr
glenfiddich 10 yr
glenlivet 12 yr
dalwhinnie 15 yr
oban 14 yr
lagavulin 16 yr

cognac & armagnac

hennessy vs
courvoisier vsop
remy martin vsop
martel cordon bleu
armagnac de montal

port

taylor fladgate 10 yr
taylor fladgate 20 yr
fonseca bin 27
graham's six grapes
joensey
warre's warrior

tavern

coolers & cocktails

cosmopolitan

ketel one citroen, cointreau,
cranberry, fresh lime juice

very berry

absolut acai, abs raspberry,
blue curacao, sour mix, fresh
lime juice

mojito especial

choice of bacardi flavored
rums, club soda, fresh mint,
lime juice

sour apple martini

absolut citron, sour apple
pucker, cointreau, sour mix,
fresh lime juice

skinny margarita

partida tequila, fresh lime juice,
agave nectar

whiskey peach

makers mark, peach
schnapps, peach nectar, fresh
lime juice and mint

dragonberry cream

bacardi dragonberry
strawberry rum, licor 43, cream

mango martini

absolut mango, pineapple, oj

prickly pear cooler

absolut pear, absolut peach,
pear and agave nectar

lemon basil cooler

bombay sapphire gin,
cointreau, fresh lemon juice,
basil, club soda

chocolate mint rum martini

bacardi dark rum, bacardi 151,
crème de cacao, crème de
menthe cream

cucumber cooler

square one vodka, fresh lime
juice, splash of ginger ale

raspberry cooler

ketel citron, Chambord, lemon
lime soda

ultimate lemonade

ketel one citron, blue curacao,
sour mix, lemon-lime soda

mint julep

woodforde reserve, club soda,
fresh mint

violetta

prosecco, crème de violette

small plates

middle neck clams 9

newcastle brown ale,
applewood smoked bacon,
lemon, herbs

kc buffalo pork wings 9

blue cheese, celery
carrot coleslaw **NEW**

spring rolls 8

chicken, cabbage, carrots
mushrooms, citrus soy sauce

bbq chicken flatbread 10

bbq chicken, smoked gouda,
red onion, cilantro

cheese plate 12

chef's selection of three
cheeses, toast points, fruit

margherita flatbread 8

mozzarella, san marzano, basil

calamari 8

honey-soy glaze, spicy aioli

italian flatbread 10

homemade italian sweet
sausage, peppers, onions,
smoked mozzarella

fish tacos 12

georgia trout, coleslaw,
avocado, pico de gallo

shrimp po'boy 12

fried shrimp, spiced mayo,
lettuce, tomato

*bacon cheeseburger 10

bacon, cheddar, lettuce,
tomato, onion

buffalo quail 9

blue cheese, celery
carrot coleslaw

fried cheese ravioli 9 NEW

red sauce, parmesan

loaded potato chips 8 NEW

cheddar, bacon, scallions

starting may 23rd in the TAVERN

tuesday

\$11 flatbreads

order any of our flat
breads & get a coors
light or miller lite for a \$1
*limit 3 per person

wednesday

\$20 cheese plate

woodbridge pairing
your choice of two
glasses, chardonnay,
pinot noir, merlot
or cabernet

thursday

\$24 carafes

great for groups,
KETEL ONE lemonade
raspberry & pomegranate
Try new KETEL ORANJE
for 2 or more people