

DISH + DRINKS

LUNCH

SOUPS, SALADS & CHEESE BOARD

Butternut Squash Soup	\$10
Roasted pumpkin seeds, pumpkin seed oil	
Soup Of The Day	\$10
Ask your server	
Mixed Greens Salad	\$10
Spinach, pear, blue cheese, walnuts, shallot with citrus dressing	
Caesar Salad	\$10
Romaine hearts, croutons, parmesan, white anchovies with caesar dressing	
Fried Green Tomatoes	\$10
bacon, crème fresh	
Mediterranean Chickpea Salad	\$15
Chickpeas, cucumber, bell pepper, red onion, olives, feta with lemon parsley vinaigrette	
Frisée Salad	\$15
poached eggs, applewood bacon, mushrooms, mustard vinaigrette	
Cobb Salad	\$16
Grilled chicken, bacon, avocado, hardboiled egg, tomato, blue cheese, mozzarella, spinach with mustard vinaigrette	
Cheese Board	\$16
Cheddar, cave aged blue cheese, soft brie with grapes, strawberries, candied walnuts, apple butter	

APPETIZERS & SANDWICHES

Avocado Toast	\$15
Avocado, cherry tomato, mozzarella balls	
Calamari	\$10
Crispy fried calamari, marinara sauce	
Mac & Cheese	\$10
Shell pasta, parmesan, cheddar, bacon	
Duck Confit Spring Rolls	\$13
Sweet chili sauce, mesclun salad	
Wings	\$10
Deep fried jumbo wings, buffalo sauce, ranch dressing	
Chicken Sandwich	\$15
Roasted tomato, lettuce, bacon, cheddar, herb mayonnaise, ciabatta, frites	
Club Sandwich	\$15
lettuce, tomato, turkey mayonnaise, bacon, choice of flat bread	
Harvest Wrap	\$15
roasted peppers, zucchini, crookneck squash, portobello mushroom and goat cheese	
Crab Cake Sandwich	\$15
Lettuce, tomato, onion, coleslaw, tartar sauce, frites	
Ahi Tuna Tartar	\$15
Avocado, mesclun salad, potato chips, salmon roe	

ENTRÉES

Harvest Black Bean Quinoa Bowl	\$16
Black beans, seasonal veggies, roasted pepper coulis	
Chef Special	
Ask your server	
Burger	\$16
Lettuce, tomato, onion, cheddar, mayonnaise, frites	
Flat Iron Steak & Frites - 8oz	\$20
Frites, arugula salad, béarnaise sauce	
Grilled Pork Tenderloin	\$16
Whipped sweet potato, broccolini, herb sauce	
Ahi Tuna Nicoise	\$16
Haricots verts, hardboiled egg, tomato, capers olives, red onion, potatoes, black olive vinaigrette	
Fish & Chips	\$16
Coleslaw, tartar sauce, malt vinegar	
Grilled Salmon	\$19
Grilled beluga lentils, apple-wood bacon, beurre rouge sauce	
Idaho Trout	\$16
Haricot verts, almonds meunière	
Steamed Maine Mussels & Frites	\$16
Shallots, tomato, white wine reduction, garlic frites	
Pasta	\$15
Hand crafted fettuccine, tomato, garlic, basil, white wine, parmesan	
- with chicken	\$18
- with sausage	\$18
- with shrimp	\$20

DISH + DRINKS

LUNCH

THREE COURSE

PRE-FIX

\$30

STARTERS

Butternut Squash Soup

Roasted pumpkin seeds, pumpkin seed oil

Calamari

Crispy fried calamari, marinara sauce

Mediterranean Chickpea Salad

Chickpeas, cucumber, bell pepper, red onion, olives, feta with lemon parsley vinaigrette

Mixed Greens Salad

Spinach, pear, blue cheese, walnuts, shallot with citrus dressing

ENTRÉES

Harvest Black Bean Quinoa Bowl

Black beans, seasonal veggies, roasted pepper coulis

Pasta

Hand crafted fettuccine, tomato, garlic, basil, white wine, parmesan

- with chicken
- with sausage

Flat Iron Steak & Frites - 8oz

Frites, arugula salad, béarnaise sauce

Idaho Trout

Haricot verts, almonds meunière

DESSERT

Warm Flourless Chocolate Cake

Vanilla bean ice cream

Banana Bread Pudding

Caramel, Vanilla bean ice cream

Gala Apple Beignet

Salted caramel ice cream, Virginia maple syrup

Pistachio Crème Brûlée

Powdered sugar

The
RIVER
EST **INN** 1956

Open Mon.-Fri.

11:30AM M-2:30PM