

DISH + DRINKS

EXTENSION 7777

SOUP, SALAD, STARTER

KALE CAESAR baby kale, romaine hearts, croutons, parmesan, white anchovies, caesar dressing	\$12
WARM DUCK CONFIT SALAD green beans, pomegranate, butter lettuce, goat cheese, fig-balsamic glaze and olive oil	\$14
MIXED GREEN SALAD spinach, shallot, pear, walnut salad, blue cheese and citrus dressing	\$10
FRIED GREEN TOMATOES Bacon, Crème Fresh	\$12
COBB SALAD grilled chicken, bacon, avocado, hardboiled egg, tomato, blue cheese, mozzarella cheese, over romaine and spinach with mustard vinaigrette	\$15
BEET SALAD citrus vinaigrette, arugula, marinated sweet onions, light citrus dressing	\$10
CALAMARI crispy fried with marinara sauce	\$12
SPRING ROLLS duck confit, sweet chili sauce, muscling	\$12
WINGS jumbo wings, deep fried and coated in buffalo sauce and served with ranch dressing	\$10
MAC & CHEESE shell pasta baked with parmesan and yellow cheddar cheese sprinkled with or without bacon	\$10
SEASONAL SOUP butternut squash, roasted pumpkin seeds, pumpkin seed oil	\$9

Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical condition

CHEESE BOARD

soft, mild and creamy German cheese, cave aged blue cheese and a soft camembert style Amish cheese, accompanied by toasted raisin & walnut baguettes, handcrafted apple butter, grapes and lightly sprinkled with honey roasted walnuts	\$18
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DESSERT

TRIO SORBET	\$9
TIRAMISU	\$9
GALA APPLE BEIGNET	\$9
FLOURLESS CHOCOLATE CAKE	\$9
PISTACHIO CRÈME BRÛLÉE	\$9
BROWNIE SUNDAE	\$9

LUNCH ENTREES 11:30AM-2:30PM

AHI TUNA NICOISE pan seared, haricot verts, hardboiled egg, tomato, capers, olives, red onion, potatoes, black olive vinaigrette	\$16
HARVEST WRAP grilled seasonal veggies, goat cheese	\$14
BURGER L.T.O., cheddar, mayonnaise, frites	\$14
CHICKEN roasted tomato, lettuce, bacon, cheddar, herb mayo on ciabatta	\$15
CLUB SANDWICH turkey, bacon, lettuce, tomato and mayonnaise, on choice of bread	\$15
FISH & CHIPS fresh coleslaw, tartar sauce, malt vinegar	\$15
STEAK grilled 8 oz. flat iron steak, frites, mixed greens, red wine sauce	\$18

DINNER ENTREES 5PM-10PM

HAND CRAFTED FETTUCINE hand crafted fettucine with fresh basil, tomato, white wine and cream	\$18
- with chicken & broccolini	\$22
- with Italian sausage	\$22
- with jumbo shrimp and mussels	\$24
ATLANTIC SALMON finger potatoes, zucchini, yellow squash, shallots, garlic, butter, dill sauce	\$27
JUMBO LUMP CRAB CAKE capers, yellow corn, roasted peppers, bok choy, onions, lemon beurre blanc	\$30
NEW ZEALAND LAMB CHOPS confit of sweet potato, butternut squash, andouille sausage, onion; baby arugula salad and red wine sauce	\$34
ROASTED ROSEMARY CHICKEN mashed potatoes, broccolini	\$24
WILD MUSHROOM RISOTTO seasonal wild mushrooms, shallots, garlic reggiano cheese, truffle oil	\$20
STEAMED MAINE MUSSELS & FRITES shallots, tomatoes, garlic, white wine and garlic frites	\$20
CREEKSTONE FARMS NY STRIP roasted Yukon gold potatoes, onions, haricot verts, green peppercorn sauce	\$36

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BEER

DELIRIUM NOCTURNUM Belgium	\$9
DELIRIUM TREMENS Belgium	\$9
HOP' NOSH IPA California	\$7
OLD STOCK ALE California	\$9
SHLAFLY, OATMEAL STOUT OR WHITE LAGAR California	\$7
SCRIMSHAW PILSNER California	\$7
SONOMA APPLE CIDER, THE HATCHET California	\$8
WEIENSTEPHANER HEFFE WEISSBIER Germany	\$6

SPECIALTY COCKTAILS

AFTER THOUGHT old tom Gin, fresh squeezed grapefruit	\$13
SILVER TEQUILA NEGRONI silver tequila, campari, yzaguirre sweet vermouth	\$13
COSMO DELUXE blueberry vodka, orange vodka fresh squeezed lemon, crème de cassis, triple sec, pomegranate juice	\$13
DISTRICT BLOSSOM half Moon gin, fresh lemonade, crème de Violette	\$13
DISH GIN AND TONIC leopold's ginn, st. germain elderflower liquor, tonic	\$12

WINES

BRUT CHARLES BOVE, METHODE TRADITIONNELLE France	\$13/48
CHAMPAGNE GONET-MEDEVILLE 1ER CRU CHAMPAGNE France	\$75
AMARONE DELLA Valpolicella 2012	\$95
CHARDONNAY, CHAMISAL Carneros, California 2014	\$13/48
CREMANT DE BOURGOGNE France	\$14/56
CABERNET SAUVIGNON The Chief 2014	\$14/50
PINOT GRIGIO CA'MONTINI Trentino, Italy 2011	\$13/48
PINOT NOIR, POPPY Monterey County, California 2014	\$14/50
PINOT NOIR, EMERITUS VINYARDS T Russian River Valley 2014	\$65
ALBARIÑO, LA CAÑA Rías Baixas, Spain 2015	\$13/48
MERLOT BLEND, THE VINCENT RACER Woodinville, Washington 2015	\$14/50
ROSE, MAGALI Cotes de Provence, France	\$13/48
SAUVIGNON BLANC, BAYTEN Constantia Valley South Africa 2017	\$13/48
SHIRAZ, JIM BARRY Clare Valley, Australia 2013	\$14/50
ZINFANDEL, ANCIENT PEAKS SANTA Margarita, California 2012	\$13/48

BREAKFAST

MONDAY - FRIDAY 7AM-10AM

SATURDAY - SUNDAY 8AM-11AM

LUNCH

MONDAY -FRIDAY 11:30AM-2:30PM

DINNER

MONDAY-SATURDAY 5PM-10PM

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RIVER
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