



## SALADS

Salad additions: grilled chicken 5, grilled salmon 7, four shrimp 5.

**Garden Salad** sm 6.95/ lg 9.95  
Crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend and croutons. ♡

**Caesar Salad** sm 6.95/ lg 9.95  
Hearts of romaine served with house-made Caesar dressing and croutons. ♡

**Berry Salad** sm 6.95/ lg 9.95  
Fresh berries, red onion, goat cheese, and candied nuts on mixed greens. ♡ ☪

**Wedge Salad** 9.95  
A wedge of romaine lettuce, with cherry tomato, bacon and blue cheese crumbles.

*Dressing choices: Ranch, Blue Cheese, Caesar, Strawberry Poppyseed Vinaigrette, Balsamic Vinaigrette, Stone Ground Mustard Vinaigrette, Basil Vinaigrette, Maple Vinaigrette*

## SANDWICHES

Served with your choice of fries, tots, chips or sweet potato fries.

**Pulled Pork Sandwich** 10.95  
Smoked pork shoulder, served with coleslaw on a brioche bun.

**Berry Hill Club** 11.95  
Turkey, ham, crisp bacon, herbed mayo, lettuce, tomato, Swiss cheese, on Texas toast.

**Buffalo Chicken Sandwich** 12.95  
Crispy fried chicken tossed with house made buffalo sauce, served with blue cheese crumble, bacon, tomato and lettuce, on a grilled bun.

**The Tavern Burger** 12.95  
Half pound burger served with lettuce, tomato, and onion. Add cheese .75

**River Road Burger** 14.95  
Bacon, cheddar cheese, lettuce, tomato, red onion, and sweet barbecue sauce.

**Shrimp Po'Boy** 14.95  
Classic Louisiana style shrimp on a toasted bun with lettuce, tomato and remoulade sauce. Your choice grilled or fried.

**Ribeye Melt** 17.95  
House cut ribeye with melted provolone cheese, mushrooms, caramelized onions and horseradish sauce on a griddled pretzel bun with au jus for dipping.

MAKE IT A WRAP - Available for Buffalo Chicken Sandwich, Berry Hill Club or Shrimp Po'Boy.

## HOUSE SPECIALTIES

**Chicken Mac & Cheese with Bacon** 16.95  
Creamy house made white cheese sauce with onion, tomato and bacon. Topped with grilled chicken and shaved Parmesan.

**Pan Roast Chicken** 18.95  
A quarter chicken seasoned with fresh herbs and citrus, pan roasted. Served with two sides.

**Grilled Salmon Filet** 22.95  
Grilled 6oz. filet with lemon and dill sauce, served with two sides.

**Beef Skillet with Vegetables** 22.95  
Grilled steak tips with sauteed seasonal vegetables served in a cast iron skillet.

**Shrimp Scampi** 26.95  
Jumbo shrimp served in a cherry tomato, lemon white wine sauce over linguine.

**Jumbo Lump Crab Cakes** 29.95  
Jumbo lump crabcakes with cajun slaw and sweet potatoe fries. Served with spicy remolade.

**Marinated Ribeye\*** 29.95  
Hand cut 12 oz. ribeye. Chargrilled to order. Served with two sides.

## SIDES

Add 4  
Add cheese to any side .75

Rice	Asparagus
Seasonal vegetables	Macaroni and cheese
Bacon green beans	Sweet potato fries
Green beans	Tots
Housemade chips	French fries
Steamed broccoli	Cole slaw
Garlic mashed potatoes	

## DESSERTS

Your choice 8

Ice Box Cheesecake  
Oreo Mud Pie  
Pecan Pie with Ice Cream  
Apple Fritter with  
caramel glazed ice cream

## SHAREABLES

**Fried Pickles** 7.95  
House made fried pickles served with ranch. ♡

**Pretzels-n-Cheese** 8.95  
Pretzel bites baked finished with butter sea salt, served with house beer cheese. ♡

**Brewery Bites** 8.95  
Potato wedges topped with beer cheese and scallions. Served with blue cheese crumbs and ranch. ♡

**Jalapeño Poppers** 9.95  
Grilled jalapeños stuffed with pimento cheese and wrapped in bacon. ☪

**Spinach and Artichoke Dip** 10.95  
Irresistibly creamy and every bite is loaded with spinach and artichoke. Served with pita chips.

**Berry Bang Bang Shrimp** 11.95  
Crunchy fried shrimp tossed in a sweet and spicy cream sauce. ♡

**Loaded Tater Tots** 11.95  
With pulled pork, cheese, jalapenos, pico, and sour cream. ☪

**Wings** 11.95  
Six Smoked wings tossed with your choice of: BBQ, buffalo, sweet chili, or plain. Served with ranch or blue cheese dressing. ☪

**Beef Tenderloin Skewer** 15.95  
Grilled beef tenderloin skewer with peppers, and onion.

## BEER & COCKTAILS

Ask your server for today's special!

<b>Domestics</b> \$4	<b>Imported Bottles</b> \$6
<b>White Claw &amp; Truly</b> \$4	Corona, Stella Artois, Heineken
<b>Angry Orchard Peach Mango</b> \$5	<b>Craft Bottles</b> \$7
<b>Larry's Lemonade</b> \$6	New Belgium Fat Tire Amber Ale, Devil's Backbone Vienna Lager, Blue Moon, Dog Fish 60 Minute IPA, Parkway Get Bent Mountain IPA, Star Hill Northern Lights IPA
<b>Draft</b> \$8	
<b>Scratch Blackberry Cocktail</b> \$8	

<b>River Rd. Margarita</b> \$9	<b>Spicy Mango-Rita</b> \$9
Scratch Orange Whiskey, Amaretto, pineapple juice, orange juice, sour mix.	Jose, triple sec, mango jalapeño syrup, splash of sour mix.

<b>Darby's Smash</b> \$9	<b>Cucumber Cooler</b> \$10
Vodka, Cranberry juice, pink lemonade, ginger ale.	Hendricks, St. Germain, cucumber-watermelon puree, club soda.

<b>Royal Peach</b> \$9	<b>Lemon Basil Tini</b> \$10
Crown Peach, peach schnapps, peach syrup, ginger ale.	Lemon vodka, simple syrup, splash of lemonade.

**HAPPY HOUR \$3 DOMESTIC BOTTLES**  
Monday through Friday 12 p.m. - 5 p.m. and 9 p.m. - 10 p.m.

## WINE

glass | bottle

**Bubbly**

Simonet Blanc de Blanc France	7   30
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**White Wine**

Cielo Pinot Grigio '20	7   28
Stella Moscato '19	8   28
Villia Maria Sauvignon Blanc '20	8   28
Clean Slate Riesling '15	8   28
Sean Minor Chardonnay '20	8   28

**Red Wine**

Cline Merlot Estate Grown '20	8   30
Angeline Cabernet Sauvignon '18	9   32
Meiomi Pinot Noir '21	10   40
Catena Malbec '19	10   40
Duckhorn Decoy Cabernet Sauvignon	48
Caymus Cabernet Sauvignon	125
Cabernet Sauvignon	125
O'Shaughnessy Cabernet Chappellet	130

Sweet and Unsweetened Tea, Coke, Diet Coke, Sprite, Mr. Pibb, Ginger Ale, Mello Yello

Parties of 8+ will be subject to an automatic 20% gratuity.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness