

SALADS

Salad additions: grilled chicken 6, grilled salmon 7, four shrimp 5.

Garden Salad sm 6.95/ lg 9.95 Crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend a

and croutons.

Caesar Salad sm 6.95/ lg 9.95 Hearts of romaine served with

house-made Caesar dressing (and croutons.

on mixed greens. w @

Berry Salad sm 6.95/ lg 9.95 Fresh berries, red onion, goat cheese and candied nuts

Dressing choices: Ranch, Blue Cheese, Caesar, Strawberry Poppyseed Vinaigrette, Balsamic Vinaigrette

SHAREABLES

house beer cheese.

Spinach and Artichoke Dip Irresistibly creamy and every bite is loaded with spinach and artichoke. Served with pita chips.	11.95
Bang Bang Shrimp Crunchy fried shrimp tossed in a sweet and spicy cream sauce.	13.95
Fried Pickles House made fried pickles served with ranch.	8.95
Jalapeño Poppers Grilled jalapeños stuffed with pimento cheese and wrapped in baco	11.95 n. a
Wings Six Smoked wings tossed with your choice of: BBQ, buffalo, sweet chili, or plain. Some distributions of the chiling of t	12.95

Wings Six Smoked wings tossed with your choice of: BBQ, buffalo, sweet chili, or plain. Served with ranch or blue cheese dressing.	12.95
Pretzels-n-Cheese Pretzel bites baked finished with butter sea salt served with	9.95

Housemade Cheese Sticks Freshly made in our kitchen with	11.95
a crispy outer coating and	
a warm cheesy middle. Served with	
maranaria sauce for dipping.	

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

SANDWICHES

Dibarra AAall*

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

Grilled Chicken Pesto Sandwich	13.9
Tender grilled chicken coated with homemade	
pesto, lettuce, sliced tomato and cheese.	

Pulled Pork Sandwich	10.9
Smoked pork shoulder, served with	
coleslaw on a brioche bun.	

Ribeye Melt*	18.95
House cut ribeye with melted provolone cheese,	
mushrooms, caramelized onions and horseradish	
sauce on a griddled hogie roll with au jus for dipping.	

Berry Hill Club	11.9
Turkey, ham, crisp bacon, herbed mayo,	
lettuce tomato Swiss cheese on Texas toast	

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

Buffalo Chicken Sandwich	13.9
Crispy fried chicken tossed with house made	
buffalo squce served with blue cheese crumble	

bacon, tomato and lettuce, on a grilled bun.	
River Road Burger	14.9
Bacon, cheddar cheese, lettuce, tomato,	

•	and sweet barbecue sauce.	

Salmon BLT
Crisp bacon, tomato, field greens, herbed
mayonnaise and grilled salmon on a
griddled ciabatta roll.

MAKE IT A WRAP - Available for Buffalo Chicken Sandwich, Berry Hill Club or Grilled Chicken Pesto Sandwich..

15.95

HOUSE SPECIALTIES

Hamburger Steak Hand pattied, seasoned and grilled to order and covered with onions, mushrooms and gravy. Served with two sides.	18.95
Pan Roast Chicken A quarter chicken seasoned with fresh herbs and citrus, pan roasted. Served with two sides.	19.95
Chicken Mac & Cheese with Bacon Creamy house made white cheese sauce with onion, tomato and bacon. Topped with grilled chicken and shaved Parmesan.	18.95
Marinated Ribeye* Hand cut 12 oz. ribeye. Char-grilled to order. Served with two sides.	32.95
Blackened Mahi Mahi Marinated and grilled to perfection topped with pineapple salsa. Served with two sides.	21.95
Grilled Salmon Filet Grilled 6oz. filet with lemon and dill sauce. Served with two sides.	22.95
Chicken Marsala Pasta Lightly flavored chicken sauteed in Marsala wine with mushrooms, scallions, garlic and	24.95

PIZZA

Traditional Cheese 14.95

Create Your Own Pizza. Additional 1.50 per topping

Pepperoni, sausage, bacon, jalapenos, mushrooms, onions or sun dried tomatoes.

White Pizza 18.95 Sliced tomatoes, spinach and mozzarella over a creamy alfredo base.

Add chicken 2

Flatbread 14.95 Basil chicken with sundried tomato and mozzarella on a pesto base.

Add cheese to any side .75

Rice Asparagus

Cielo Pinot Grigio '20

Stella Moscato '19

Meiomi Pinot Noir '21

Catena Malbec '19

Cabernet Sauvignon '18

Red Wine

Ancient Peaks

Clean Slate Riesling '15

Sean Minor Chardonnay '20

Villia Maria Sauvignon Blanc '20

Cline Merlot Estate Grown '20

BEER & COCKTAILS Ask your server for today's special.

Domestics 4	Imported Bottles	6
Narragansett Del's Shandy 5	Corona, Corona Light, Stella Artois, Heineken	
White Claw & Truly 5	Craft Bottles	7
Down East BlackBerry Cider 7	New Belgium Fat Tire Amber Ale,	
Draft 8	Devil's Backbone Vienna Lager, Blue Moon, Founders Centennial,	
Scratch Blackberry Cocktail 8	Parkway Get Bent Mountain IPA,	
Scratch Strawberry Cocktail 8	Star Hill Northern Lights IPA, Leinenkugel	
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Tavern Limeade

Lemon vodka, strawberry syrup, and lime juice topped with ginger ale

olive oil, tossed in linguine.

Pink Drink

Malibu, Watermelon Pucker, cream of coconut, sour mix, strawberry puree, cranberry juice, whipped cream

Spicy Mango-Rita Jose, triple sec, lime juice and

jalapeño mango syrup topped with sour mix

Blackberry Old Fashioned 12

A traditional old fashioned starring Springfield Distillery Blackberry Whiskey

White Peach Sangria Fresh batched peach sangria with a

Pinot Grigio base **Blood Orange Mule** House Vodka, lime juice,

ginger beer and blood orange syrup

HAPPY HOUR DOMESTIC BOTTLES | 3 Monday through Friday 12 p.m. - 5 p.m

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		Seasonal vegetables	Macaroni and c	heese	
		Bacon green beans	Sweet potato fri	es	
		Green beans	Tots		
		Housemade chips	French fries		
		Steamed broccoli	Cole slaw		
		Garlic mashed potatoes			
WINE					
	6 Bubbly Simonet Blanc de Blanc France			7 30	
	7	White Wine			

7 | 28

7 | 28

8|30

9132

10 | 40

10 | 40

11 | 44

11 | 44

12 | 48

Caymus Cabernet Sauvignon 1150 Chappellet 1150

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.

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