



SHAREABLES

- Spinach and Artichoke Dip** 11.95
Irresistibly creamy and every bite is loaded with spinach and artichoke. Served with pita chips.
- Bang Bang Shrimp** 13.95
Crunchy fried shrimp tossed in a sweet and spicy cream sauce.
- Fried Pickles** 8.95
House made fried pickles served with ranch.
- Jalapeño Poppers** 11.95
Grilled jalapeños stuffed with pimento cheese and wrapped in bacon.
- Wings** 12.95
Six Smoked wings tossed with your choice of: BBQ, buffalo, sweet chili, plain or buffalo lemon pepper dry rub. Served with ranch or blue cheese dressing. 🍴
- Pretzels-n-Cheese** 9.95
Pretzel bites baked and finished with butter, and sea salt. Served with house-made beer cheese. 🍴
- Housemade Cheese Sticks** 11.95
Freshly made in our kitchen with a crispy outer coating and a warm cheesy middle. Served with maranaria sauce for dipping.
- Loaded Tater Tots** 12.95
With pulled pork, cheese, jalapenos, pico, and sour cream. 🍴
- Buffalo Chicken Flatbread** 14.95
Buffalo chicken with onion, bacon, buffalo sauce and cheese medley.
- Catfish Bites** 12.95
Hand trimmed catfish bites battered in house-blend batter and fried to perfection. Served with Remoulade for dipping.
- Favorites Sampler** 15.95
A delicious sharable of wings, loaded tots and fried pickles with Ranch for dipping.

SALADS / SOUP

- Salad additions: grilled chicken 6, grilled salmon 7, four shrimp 5.*
- Garden Salad** sm 6.95/ lg 10.95
Crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend and croutons. ♡
 - Caesar Salad** sm 6.95/ lg 10.95
Hearts of romaine served with house-made Caesar dressing and croutons. ♡
 - Winter Salad** sm 6.95/ lg 10.95
Mixed greens with red onion, apple, candied pecans and goat cheese. Served with Maple Vinaigrette dressing. ♡ 🍴
 - White Bean with Ham and Potato Soup** cup 4.95 bowl 9.95
Classic hardy white bean soup with diced ham and potatoes, simmered and seasoned to perfection. 🍴

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

SANDWICHES

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

- Margarita Chicken Sandwich** 15.95
Marinated grilled chicken breast on a toasted bun with herbed mayonnaise, thin sliced cabbage, onion, fried red pepper strips and topped with provolone.
- Pulled Pork Sandwich** 10.95
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** 11.95
Turkey, ham, crisp bacon, herbed mayo, lettuce, tomato, Swiss cheese, on Texas toast.
- The Tavern Burger** 12.95
Half pound burger served with lettuce, tomato, and onion. *Add cheese .75*
- Nashville Hot Chicken Sandwich** 14.95
Juicy grilled chicken, bacon, and cheddar cheese covered in tangy BBQ sauce, with lettuce and tomato served on a toasted ciabatta roll.
- River Road Burger** 14.95
Bacon, cheddar cheese, lettuce, tomato, red onion, and sweet barbecue sauce.
- Salmon BLT** 15.95
Crisp bacon, tomato, field greens, herbed mayonnaise and grilled salmon on a griddled ciabatta roll.

MAKE IT A WRAP - Available for Margarita Chicken Sandwich, Nashville Hot Chicken Sandwich, or Berry Hill Club

HOUSE SPECIALTIES

- Hamburger Steak** 18.95
Hand pattied, seasoned and grilled to order and covered with onions, mushrooms and gravy. Served with two sides. 🍴
- Pan Roast Chicken** 20.95
A quarter chicken seasoned with fresh herbs and citrus, pan roasted. Served with two sides.
- Chicken Mac & Cheese with Bacon** 18.95
Creamy house made white cheese sauce with onion, tomato and bacon. Topped with grilled chicken and shaved Parmesan.
- Marinated Ribeye*** 32.95
Hand cut 12 oz. ribeye. Char-grilled to order. Served with two sides. 🍴
- Blackened Mahi Mahi** 21.95
Marinated and grilled to perfection topped with Cajun cream sauce. Served with two sides. 🍴
- Grilled Salmon Filet** 23.95
Grilled 6oz. filet with lemon and dill sauce. Served with two sides.
- Filet Mignon** 42.95
Classic hand cut filet in Diane sauce. Served with two sides. 🍴

BEER & COCKTAILS

Ask your server for today's special!

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| Domestics 4 | Imported Bottles 6 |
| White Claw & Truly 5 | Corona, Corona Light, Stella Artois, Heineken |
| Austin Blackberry Cider 7 | Craft Bottles 7 |
| Hi Wire Bed of Nails Brown Ale 7 | New Belgium Fat Tire Amber Ale, Devil's Backbone Vienna Lager, Blue Moon, Founders Centennial, Dogfish Head 60 Minute IPA, Star Hill Northern Lights IPA, Leinenkugel |
| Draft 8 | |
| Scratch Blackberry Cocktail 8 | |
| Scratch Strawberry Cocktail 8 | |
| | Captain's Cranberry Mule 12 |
| | Captain Morgan, cranberry juice, lime juice, and ginger beer. |
| | Apple Cider White Sangria 10 |
| | Fresh batched cinnamon apple cider sangria with a Pinot Grigio Base with a touch of apple pucker. |
| Maple Walnut Old Fashioned 13 | Grape Margarita 12 |
| Tavern twist on an old fashioned featuring a double pour of local maple Scratch whiskey by Springfield Distillery. (**contains walnut bitters**) | House Tequila, triple sec, grape juice and lime juice. |

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

PIZZA

- Traditional Cheese, 14"** 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*

SIDES

Add 4 Add cheese to any side .75

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

Ask your server about our delicious house made desserts!

WINE

glass | bottle

- Bubbly**
- Simonet Blanc de Blanc France 7 | 30
- Prosecco 8 | 32
- White Wine**
- Cielo Pinot Grigio '20 7 | 28
- Front Porch White Zinfandel 7 | 28
- Stella Moscato '19 8 | 30
- Sean Minor Chardonnay '20 9 | 32
- Villia Maria Sauvignon Blanc '20 10 | 40
- Red Wine**
- Bogle Merlot 8 | 30
- Cline Merlot Estate Grown '20 10 | 40
- Meiomi Pinot Noir '21 11 | 44
- Ancient Peaks Cabernet Sauvignon '18 11 | 44
- Catena Malbec '19 12 | 48
- Chappellet | 125
- Caymus Cabernet Sauvignon | 150

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*

🍴 Gluten Free ♡ Vegetarian