

SALADS / SOUP

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

Garden Salad Crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend and croutons.

Caesar Salad sm 6.95/ lg 9.95 Hearts of romaine served with housemade Caesar dressing and croutons.

Berry Salad sm 6.95/ la 9.95 Fresh berries, red onion, goat cheese and candied nuts on mixed greens. • ®

Chicken Gumbo Soup 9.95 A flavorful stew of chicken and sausage over rice with just hint of creole.

Soup du jour 8.95 Ask your server about Chef's soup of the day!

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

SHAREABLES

Fried Pickles House made fried pickles serve with ranch.	8.95
Fried Jalapenos House made beer battered slid jalapenos. Served with Ranch.	
Pretzels-n-Cheese Pretzel bites baked finished wit butter, sea salt, served with house beer cheese. ✓	9.95 h
Housemade Cheese Sticks Freshly made in our kitchen wit a crispy outer coating and a warm cheesy middle. Served maranaria sauce for dipping.	d with
Spinach and Artichoke Dip Irresistibly creamy and every bi loaded with spinach and articl Served with pita chips. •	
Loaded Tater Tots With pulled pork, cheese, jalapenos, pico, and sour crea	11.95 m.
Wings Six Smoked wings tossed with y choice of: BBQ, buffalo, sweet	

13.95

or plain. Served with ranch or

Crunchy fried shrimp tossed

in a sweet and spicy cream sauce.

blue cheese dressing.

Berry Bang Bang Shrimp

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.

12.95

18.95

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

Buffalo Chicken Sandwich 13.95 Crispy fried chicken tossed with house made buffalo sauce, served with blue cheese crumble, bacon, tomato and lettuce, on a grilled bun.

Grilled Chicken Pesto Sandwich 13.95 Tender grilled chicken coated with homemade pesto, lettuce and sliced tomato.

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

15.95 Salmon BLT Crisp bacon, tomato, field greens, herbed

mayonnaise and grilled salmon on a ariddled ciabatta roll.

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

Chicken Mac & Cheese with Bacon 16.95 Creamy house made white cheese sauce with onion, tomato and bacon. Topped with arilled chicken and shaved Parmesan. 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 19.95 A quarter chicken seasoned with fresh herbs and citrus, pan roasted. Served with two sides. Blackened Mahi Mahi 21.95 Marinated and grilled to perfection topped with pineapple salsa. Served with two sides. **Grilled Salmon Filet** 22.95 Grilled 6oz, filet with lemon and dill sauce. Served with two sides. Chicken Marsala Pasta 24.95 Lightly flavored chicken sauteed in Marsala

wine with mushrooms, scallions, garlic and olive oil, tossed in linguine.

Marinated Ribeve* Hand cut 12 oz. ribeye. Char-grilled to order. Served with two sides.

Traditional Cheese Create your own, 1.50 per topping Pepperoni, sausage, bacon, jalapenos, mushrooms, onions or sun dried tomatoes. White Pizza Sliced tomatoes, spinach and

mozzarella over a creamy alfredo base. Add chicken 2 22.95 Cheeseburger

Ground beef, onions, pickle on top of house made sauce and delicious cheese blend.

Buffalo Chicken 22.95

Grilled chicken, red onion and blue cheese drizzle over house made buffalo sauce.

SIDES Add 4

Add cheese to any side .75

Seasonal vegetables Bacon green beans Green beans Housemade chips Steamed broccoli

Asparagus Macaroni and cheese Sweet potato fries Tots

14.95

18.95

French fries Cole slaw Garlic mashed potatoes

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

Domestics Imported Bottles Corona, Corona Light, Stella Artois, Heineken Narragansett Del's Shandy 5 Vizzy, White Claw & Truly Craft Bottles New Belgium Fat Tire Amber Ale, Devil's Backbone Vienna Lager, Blue Moon, Dog Fish 60 Minute IPA, Parkway Get Bent Mountain IPA, **Austin BlackBerry Cider** Draft Scratch Blackberry Cocktail 8 Star Hill Northern Lights IPA, Leinenkugel Scratch Strawberry Cocktail 8

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

Cucumber Cooler 12 Beefeater, St-Germain, and

topped with soda water Spicy Mango-Rita 12 Jose, triple sec, lime juice and jalapeño mango syrup topped

cucumber watermelon syrup

Blackberry Old Fashioned 12 A traditional old fashioned starring Springfield Distillery

Blackberry Whiskey

32.95

White Peach Sanaria Fresh batched peach sangria with a Pinot Grigio base 12

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

WINE

glass | bottle Bubbly Simonet Blanc de Blanc France 7130 White Wine

Cielo Pinot Grigio '20 7 | 28 Clean Slate Riesling '15 7 | 28 Stella Moscato '19 8|30 Sean Minor Chardonnay '20 9 | 32 Villia Maria Sauvianon Blanc '20 10 | 40

Red Wine

Chappellet

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 Caymus Cabernet Sauvignon 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.

with sour mix