



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. ♡

Winter Salad sm 6.95/ lg 9.95
mix greens with red onion, apple, candied pecans and goat cheese. Served with Maple Vinaigrette dressing. ♡ ☪

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

SOUP

Ask your server about the soup du jour

Cup 4.95 / Bread Bowl 9.95 Chili 5.95 / Bread Bowl 10.95
Add a grilled cheese sandwich 4.95

SANDWICHES

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

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. ☪

Salmon BLT 15.95
Crisp bacon, tomato, field greens, herbed mayonnaise and grilled salmon on a griddled ciabatta roll.

Ribeye Sandwich 16.95
House cut ribeye with caramelized onions and horseradish sauce. Served with au jus.

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

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. ☪

Berry Bang Bang Shrimp 10.95
Crunchy fried shrimp tossed in a sweet and spicy cream sauce. ♡

Loaded Tater Tots 10.95
With pulled pork, cheese, jalapenos, pico, and sour cream. ☪

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

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

Buffalo Chicken Dip 12.95
Warm and creamy loaded cheese, chicken and hot sauce. ♡ Served with crostinis.

Beef Tenderloin Skewers 15.95
Three grilled beef tenderloin skewers with peppers, onion, and pineapple. ☪

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.

Chicken Pot Pie 17.95
Classic chicken pot pie with a creamy sauce and a hearty mix of vegetables, topped with a flaky, buttery crust served in a cast iron skillet.

Shrimp Stir Fry 18.95
Juicy shrimp sauteed with garlic and ginger and stir-fried with bell pepper, broccoli, carrots, and onion. ♡

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

Grilled Salmon Filet 21.95
Grilled 6oz. filet with lemon and dill sauce, served with two sides. ☪

Fried Catfish 22.95
Two crispy fried catfish, topped with roasted corn and cajun cream sauce. Served with two sides

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

Cheesecake
Carrot Cake
Pecan Pie with Ice Cream
Lemoncello Marscapone Cake
French Chocolate Mousse Cake
Ice Cream

BEER & COCKTAILS

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

River Rd. Margarita \$9	Apple Pie Tini \$9
Scratch Orange Whiskey,	Captain Morgan, spiced
Amaretto, pineapple juice,	rum, Cinnamon Schnapps,
orange juice, sour mix.	apple juice.

Darby's Smash \$9	Cranberry Mule \$9
Vodka, Cranberry	Vodka, cranberry juice,
juice, pink lemonade,	lime juice, ginger beer.
ginger ale.	

Ask your server for today's special!

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

WINE

glass | bottle

Bubbly
Simonet Blanc de Blanc France 7 | 30

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

Red Wine
Cline Merlot Estate Grown '20 8 | 30
Angeline Cabernet Sauvignon '18 9 | 32
Meiomi Pinot Noir '21 10 | 40
Duckhorn Decoy Cabernet Sauvignon | 48
Caymus Cabernet Sauvignon | 110
O'Shaughnessy Cabernet | 125
Chappellet | 130

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