



RIVER HOUSE
INN & RESTAURANT

Menu

Starters

❖ **River House Salad**

balsamic vinaigrette
10

❖ **Asparagus Romesco**

toasted almonds
10

❖ **Potato-Leek Soup**

9

❖ **Goat Cheese Soufflé**

mustard sauce
10

Entrées

❖ **Filet of Beef***

bordelaise
yukon gold potato purée, asparagus
42

❖ **Seared Tilefish***

pineapple-jalapeño salsa
coconut rice, asparagus
32

❖ **Ancho Chili-dusted Breast of Duck***

orange & chili gastrique
roasted fingerling potatoes, grilled summer vegetables

❖ **Pork Ribeye***

ramp butter
yukon gold potato purée, rainbow carrots
28

Desserts

❖ **Bread Pudding**

❖ **Grand Marnier Crème Brûlée**

❖ **Triple Chocolate Cake**

❖ **Rhubarb Crisp**

vanilla ice cream
10

Keith Jones, Executive Chef ~ Maria (Ino) Solis, Chef

* This item is cooked to order or contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

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