

← RIVER ROCK →

KITCHEN

LUNCH | FALL 2019

SMALL PLATES

MUSHROOM BISQUE | 6 VG

Kennett Square Mushrooms, Chive Oil

RIVER ROCK WINGS | 10 GF

Buffalo, Maple Sriracha, or Garlic Parmesan

JUST THE OLIVES | 9 GF V

Marinated Olives, Orange, Garlic, Cinnamon

LAMB MEATBALLS | 13 GF

Red Pepper Curry

CRISPY BRUSSELS SPROUTS | 9 GF VG

Parmesan, Truffle Oil

SHORT RIB EGG ROLLS | 14

Aged Sharp Provolone, Arugula, Pickled Red Onion, Balsamic Glaze

RRK MEZZE PLATE | 15 V

Pita Bread, Fresh Vegetables, Marinated Olives, Roasted Butternut Squash Hummus

MEAT & CHEESE BOARD | 18

Featuring Local Cheeses, Cured Meats, Seasonal Fruits & Jams

GREENS & VEGGIES

CAESAR SALAD | 9 GF VG

Romaine, Parmesan Crisps, Oven Dried Tomatoes, Polenta Crouton

POWER GRAINS BOWL | 13 V

Farro, Wheat Berry, Quinoa, Arugula, Roasted Butternut Squash, Apples, Craisins, Golden Raisins, Toasted Pecans, Spiced Apple Cider Vinaigrette

ROASTED CAULIFLOWER SALAD | 10

GF VG

Baby Kale, Radishes, Toasted Almonds, Moody Bleu, Shredded Carrot, Truffle Vinaigrette

"Top Off The Greens"

Chicken 6 | Shrimp 9 | Salmon 10 | Crab Cake 12

FARMS & PURVEYORS

WE ARE PROUD TO SUPPORT OUR LOCAL & REGIONAL FARMERS, BUTCHERS, AND PURVEYORS INCLUDING CULVER FARMS, JOHN F. MARTIN & SONS, AND CAPITAL MUSHROOM.

VG - Vegetarian GF - Gluten Free V - Vegan

SANDWICHES

All sandwiches are served with potato chips. Substitute for an arugula salad or soup for \$2.

ROASTED TURKEY PANINI | 13

Cranberry Chutney, Sage Aioli, Brie, Arugula, Multi Grain Ciabatta

CHICKEN CLUB | 14

Martin & Sons Bacon, Chipotle Ranch Aioli, Butter Lettuce, Tomato, Whole Wheat Bread

TOASTED MUFFALETTA | 13

Salami, Capicola, Ham, Aged Provolone, Olive Tapenade, Giardiniera Relish, Arugula, Garlic Aioli, Multi Grain Ciabatta

DELAWARE CRAB CAKE SANDWICH | 16

Old Bay Remoulade, Avocado, Pickled Red Onion, Bibb Lettuce, Tomato, Brioche Bun

SHORT RIB PANINI | 15

Gruyere, Caramelized Onion, Horseradish Aioli, Arugula

RIVERFRONT BURGER | 13

Fresh Ground Beef Patty, Lettuce, Tomato, Onion, Brioche Bun

Add Bacon 1

Add Cheese 1

Substitute with a Beyond Burger 2

EAT WELL MENU

OUR CHEF HAS CRAFTED THESE DELICIOUS DISHES WITH YOUR WELL-BEING IN MIND, GIVING YOU THE FREEDOM TO CHOOSE WHEN IT COMES TO PORTION SIZE, NUTRITIONAL BALANCE AND QUALITY OF INGREDIENTS.

SLICED ROASTED BEET SALAD GF VG

Half 10 | Full 14
Arugula Greens, Red & Golden Beets, Crushed Pistachios, Goat Cheese, Balsamic Vinaigrette.

SUPERFOOD SALAD GF V

Half 8 | Full 10
Kale, Quinoa, Sunflower Seeds, Dried Cranberries, Pickled Onions, Pineapple, Tomato, Cucumber, Radishes, Carrots, Garbanzo Beans, Ginger Vinaigrette.

TOMATO SOUP GF

V
Half 4 | Full 6
A classic take made with plum tomatoes and fresh basil.

GARLIC SHRIMP GF

Half 8 | Full 12
Sauteed shrimp in a white wine, butter sauce with tomato and avocado.

GRILLED SALMON

Half 18 | Full 24
Served alongside couscous with a raita sauce.

FARRO MUSHROOM PILAF VG

Half 12 | Full 18
A creamy pilaf with kale, wild mushrooms, and parmesan.



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

www.RiverRockKitchen.com - 302.654.2900 - 818 Shipyard Drive

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Please notify your server of any allergies.