

# RIVER ROCK

## KITCHEN

### Lunch Menu

The Freshest Place on the Riverfront!

#### Small Plates

##### OF THE LAND

"BFG" Chicken - Spice rubbed & wrapped in bacon, baked, fried, grilled & tossed in sport pepper buffalo sauce | 10 🍷

"Poutine" - House cut fries, braised short rib, gravy, herb boursin cheese | 9

Crispy Lamb Belly - Arugula, roasted tomato & mint pesto, pine nut crumble with fried egg | 10 🌱

##### OF THE SEA

Pan Seared Scallops - Rendered pancetta, peaches and fresh English peas | 15

RRK Crab Cake- jumbo lump, and claw crab cake atop a shaved golden apple, cucumber & watercress salad over tomato fondue | 16

Middle Neck Clams - Grilled French Bread, "Obis One" Black Garlic broth with lamb belly, fresh herbs & cannelloni beans | 12

##### ...AND SUCH

Chef's Soup Inspiration | 5

Rustic Tomato Bisque with a hint of basil | 5 🍷

Baked Baby Brie - Cognac flambéed blueberry compote with French bread crostini | 12 🌱

Brussel Sprouts - Brown butter, shallots and choice of pancetta or cranberries | 9 🌱

Hummus Trio - "Chole" curried chick peas, eggplant hummus, fire roasted red pepper hummus with grilled naan | 10 🍷

House Cut Fries - Black pepper and parmesan | 4 🌱

##### MARKET SALAD | 8

Build your individual salad with locally grown vegetables and our Chef's unique ingredients

##### GREENS & GRAINS {CHOICE OF 1}

Organic Greens | Baby Arugula  
Baby Spinach | Shredded Kale 🌱  
Romaine Hearts | Organic Grains 🍷

##### FARM BASKET {CHOICE OF 5}

Roasted Beets | Grilled Asparagus Tips  
Fingerling Potatoes | Golden Raisins  
Candied Pecans | Orange Segments  
Bermuda Red Onion | Cherry Tomatoes  
Shredded Carrots | Seedless Cucumbers  
Curried Chickpeas | Peaches  
Golden Apples | Dried Cranberries 🌱  
Roasted Brussels Sprouts | Goat Cheese  
Grated Parmesan | Toasted Almonds  
Confit Tomato | Toasted Pine Nuts  
Polenta Croutons | Pine Nut Puree  
Blue Cheese | English Peas

##### UPGRADES

Pan Seared Salmon | 10  
Citrus Shrimp | 9  
Grilled Chicken Breast | 6  
Soy Marinated Tofu | 6  
Avocado | 3 🌱

##### DRESSINGS

Honey Dijon Vinaigrette | RRK Simple Vinaigrette  
Chive Vinaigrette | Balsamic Vinaigrette  
Caesar Dressing | Buttermilk Ranch  
Extra Virgin Olive Oil | Balsamic Vinegar  
Fresh Squeezed Lemon Juice

##### Power Lunch

\$10 COMBO MEAL

Pick & Choose Any Two items from our Half Sandwich, Salad, & Soup Power Lunch Menu

Chef's Soup Inspiration

Rustic Tomato Bisque 🍷

Caesar Salad

Organic Greens Salad

Big Boy Grilled Cheese

Grilled Chicken Panini Sandwich 🌱

##### SANDWICHES

Served with our house cut fries or an arugula salad

Big Boy Grilled Cheese - with brie, provolone on sour dough | 11 🌱  
Add Poutine Short Rib | 3

Grilled Chicken Panini - tomato jam, white cheddar, arugula & rosemary aioli | 10 🌱

Angus Burger - toasted brioche, Swiss cheese, LTO & smoked bacon | 12

Field Barley Burger - Roasted Vegetables, Kennet Square Portobello cap & melted blue cheese on toasted brioche | 12 🌱

Turkey Burger - Local mushrooms, tomato jam, Bibb lettuce, onion on toasted ciabatta | 12

##### DESSERT

Fruit Tart - Fresh fruit tart served with white sangria whipped cream | 9

Citrus & Berry Symphony - Citrus fruit sherbet, fresh berries, almonds, candied ginger | 7

N.Y. Style Cheesecake with fresh berries & sauce | 7

Gluten Free "Lava" Brownie - Warm brownie, with a liquid center, topped with pecans, vanilla ice cream & chocolate sauce | 8 🍷

Peach Crème Brulee - Classic Crème Brulee with peaches and whipped cream | 7

##### BEVERAGES

###### NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper, Sweetened Ice Tea, Unsweetened Ice Tea {3}  
Orange Juice, Apple Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice  
{3} Aqua Panna (1L) San Pellegrino (1L) {8}  
Coffee, Decaf Coffee, Assorted Tea, Milk {3} Espresso  
{4} Cappuccino {5} Latte {6} Cafe Mocha {6}

##### LOCALLY SOURCED FARMS

Hummingbird Farms, Ridgely MD  
C&M Mushroom Farm, Avondale PA  
Baywater Greens, Salisbury MD  
Lakeville Produce, Washingtonville PA

##### CHEF CAMERON JONES

"These nutritional powerhouse foods can help extend your health span - the extent of time you have to be healthy, vigorous & vital." - Dr. Steven Pratt, author of SuperFoodsRx: Fourteen Foods That Will Change Your Life. \*\* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.