

← RIVER ROCK →

KITCHEN

LUNCH

SMALL PLATES

- Chef's Soup Inspiration | 6
- Chef's Harvest Gazpacho | 6   
- Wings Buffalo or Maple Sciracha - | 10 
- Sushi Rice Bowl - Ahi tuna, edamame, wakame, shiitake confit | 13
- House Cut Fries - black pepper & parmesan | 5  
- Spicy Rock Shrimp Tostada - crispy corn tortilla, refried beans, shredded lettuce, tomato and enchilada sauce | 13 
- Brussel Sprouts - brown butter, shallots, cranberries | 9   
- Flat Bread Bright Spot Farm- seasonal vegetables | 13  
- English Cucumber - heirloom cherry tomatoes | 8   
- Moroccan warm spiced roasted carrots - with parsley and lemon juice | 8   
- Garlic Prawns - Garlic marinated whole jumbo prawns on crostini | 14
- Portabello Tower - Kennett Square Portabello mushroom, heirloom tomatoes, fresh mozzarella, sauteed spinach all drizzled with sun dried tomato coulis and balsamic reduction | 10   

GREENS & VEGGIES

Enhance your salad to an Entree!
Add Chicken 6 | Shrimp 9 | Salmon 10 | Crabcake 14

- Strawberry fields Salad - freshly picked strawberries, Bright Spot Farm baby mesclun, goat cheese and walnuts with herbed balsamic vinaigrette | 11  
- Caesar Salad - parmesan, confit tomato, parmesan polenta crouton | 8 
- Seafood Cobb - romaine lettuce, tomato, bacon, avocado, crab meat and shrimp with lemon vinaigrette | 13 
- Kale Salad - cherry tomatoes, parmesan, toasted pine nuts, preserved lemon, balsamic vinegar, evoo | 9   
- Salmon Nicoise - Tomato, green beans, boiled potatoes, olives tossed with herb vinaigrette | 14
- It's all about the beets - Red and Golden roasted beets, with chevre, walnuts, micro arugula with orange vinaigrette | 11 

SANDWICHES

served with house cut fries
sub a side arugula salad or soup | 2

- Burger of the Week - ask your server for our Chef's creation | 14
- Po Boy of the Week - ask your server for our Chef's creation | market price
- Angus Burger - toasted brioche, Swiss cheese, LTO, smoked bacon | 13
- Grilled Chicken Sandwich - grilled chicken breast, with lettuce, tomato, avocado and aioli | 14
- Pulled Pork Panini - broccoli rabe, smoked provolone and garlic butter | 13
- Veggie Burger - smashed avocado, tomato, alfalfa sprouts and chipotle aioli. | 14 
- Vegetable Burrito - olive oil re-fried beans, spicy roasted vegetable, brown rice and avocado wrapped in a garlic and herbs tortilla | 13 
- Delaware Crab Cake Sandwich - lettuce, tomato, remoulade sauce on brioche roll | 15

LARGE PLATES

- Shrimp Enchiladas - Shredded lettuce, tomato, onion, lime crema, cotija cheese and spicy red sauce | 15
- French Cut Chicken Breast - ratatouille, basil oil drizzle topped with basil from our own herb garden | 15
- Southern Salmon - black eye pea hummus and braised collard greens | 22  
- Risotto Verde - sauteed Bright Spot Farm seasonal vegetables, grilled Kennett square portabello mushroom and pine nuts | 16   
- Mediterranean Pasta - roasted red peppers, kalamata olives, thyme from our herb garden and almonds | 15 



"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.

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*20% gratuity will be added to parties of 6 or more