



BERKSHIRE GRILLE MENU

STARTERS

COWBOY CHILI (GF)

Smoked ribeye and ground beef topped with cheddar cheese, tequila crème fraîche, and house-pickled jalapeños - 9

FRENCH ONION SOUP

Caramelized onions in a veal broth topped with Gruyère cheese and croutons - 6

SOUP DU JOUR

Cup 4 | Bowl 6

CHILI BOWL NACHOS

House-fried blue tortilla chips topped with diced tomatoes, salsa, house-pickled jalapeños, lettuce, guacamole, cheese, and house beef chili - 14

CRAB POUTINE (GF)

Fresh, house-cut fries topped with lump crab, chopped Applewood bacon, Old Bay, fresh mozzarella curds, scallions, and diced tomatoes - 14

FRIED CALAMARI (GF, DF)

Masa harina dredged calamari topped with pickled banana peppers and served with a spicy marinara - 16

ALE BRAISED WINGS (GF)

Quick-fried jumbo wings served with celery, carrot sticks, and bleu cheese dressing
Six for 13 | Twelve for 20

SAUCES:

Butter-Garlic Buffalo

Bar-B-Que Beast: - Curry Beast
- Spicy Beast - On the Bay

BANG BANG SHRIMP (DF)

Tempura-fried shrimp, mushrooms, diced tomatoes, scallions, and sriracha aioli served with fried wontons - 10

SALADS

*All salad greens are provided by
Old Heritage Farms in Willard, N.C.*

BRUMAL WEDGE

Boston Bibb wedge served with warm, sliced Applewood bacon, gorgonzola cheese, dippy egg, heirloom tomatoes, fried onions, wheat toast, and bleu cheese dressing - 13

PEASANT'S HAND SALAD (V)

Quinoa, farro, roasted cauliflower, arugula, toasted almonds, dried apricots, feta cheese, grated carrots, freshly squeezed orange juice, and extra virgin olive oil - 12

POACHED PEAR SALAD (GF, V)

Bosc pear poached in Frangelico served with red Asian mustard, toasted walnuts, goat cheese, pickled Bermuda onions, and balsamic dressing - 15

GARDEN SALAD (GF, V)

Field greens topped with sliced cucumbers, heirloom tomatoes, Bermuda onions, Kalamata olives, fresh mozzarella cheese, and choice of dressing - 9

CAESAR SALAD

Chopped romaine topped with pecorino, croutons, Parmesan crisps, and Caesar dressing - 10

TOPPERS:

Grilled Chicken - 8

Grilled Salmon - 12

Grilled Shrimp - 9

Crab Cake - 18

6oz. New York Strip* - 18

HOUSE-MADE DRESSINGS:

Bleu Cheese

Caesar

Herbed Buttermilk

Honey Mustard

Champagne Vinaigrette

Balsamic Vinaigrette

Fat-Free Raspberry

Oil and Vinegar

SMALL PLATES

SCALLOPS AND NY STRIP* (GF)

Grilled New York Strip served with scallops and a vanilla bean cream sauce - 28

CAROLINA FLAT BREAD

Grilled flatbread smothered in Bar-B-Que Beast Curry Beast sauce topped with pulled pork, cheddar cheese, brussels sprout slaw, and fried onions - 13

VEAL AMARETTO

Almond flour encrusted veal and amaretto glaze served with olive oil and garlic linguini - 25

CHICKEN PARMESAN

Breaded chicken breast topped with fresh mozzarella cheese and marinara served with linguini - 18

BACKYARD QUESADILLA

Grilled chicken or pulled pork with pepper jack cheese, diced tomatoes, and scallions served with sour cream and picante - 12

KENT ISLAND BOUNTY

Maryland-style crab cake served with citrus aioli and house-cut fries with Old Bay - 24

SANDWICHES

Served with house-made Kirby pickle and a choice of side salad, house-cut fries, sweet potato waffle fries, onion rings, chips, or fruit. Gluten-free bun available upon request for +3.

FAUX COW (V)

Beyond Burger topped with pear poblano salsa, greens, sliced tomato, and choice of cheese on a kaiser roll - 16

FARMHOUSE BURGER* OR CHICKEN SANDWICH

8oz. brisket-chuck burger or grilled chicken breast with roasted peppers, bacon jam, fried egg, arugula, and choice of cheese on a brioche bun - 16

RIVER LANDING BURGER* OR CHICKEN SANDWICH

8oz. brisket-chuck burger or grilled chicken breast with lettuce, sliced tomato, and Bermuda onions on a brioche bun - 14

BRISKET BURNT ENDS

Slow-cooked brisket served with provolone cheese, Bermuda onions, lettuce, and Bar-B-Que Beast aioli on a kaiser roll - 16

CLASSIC CRAB CAKE SANDWICH

Crab cake with citrus aioli, lettuce, and sliced tomato on a brioche bun - 24

RL CLUB

Smoked turkey, black forest ham, Applewood bacon, lettuce, sliced tomatoes, remoulade, cheddar cheese, and Swiss cheese on sourdough - 14

BUILD-YOUR-OWN DELI SANDWICH

Served with sliced lettuce and tomato - 12

CHOICE OF BREAD:

Wheat, Sourdough, or Rye

CHOICE OF PROTEIN:

Ham, Smoked Turkey, Roast Beef, Applewood Bacon, or Chicken Salad

CHOICE OF CHEESE:

American, Swiss, Cheddar, Pepper Jack, or Provolone

GF - Gluten-Free, DF - Dairy Free, V - Vegetarian

All menu prices are subject to 18% gratuity plus current NC sales tax.

*Menu items cooked to order upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



RIVER LANDING