



# BERKSHIRE GRILLE MENU

## STARTERS

### **SHE-CRAB SOUP**

Creamy lowcountry crab soup topped with fried onions - Cup 6 | Bowl 9

### **FRENCH ONION SOUP**

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

### **SOUP DU JOUR**

Cup 4 | Bowl 6

### **TRAILER PARK NACHOS (GF)**

House-fried blue tortilla chips topped with diced tomatoes, salsa, pickled jalapeños, iceberg lettuce, guacamole, cheese, fried chicken tenders, chopped bacon, and calabrian chili cheese sauce - 16

### **BRAISED JACK RIBS (GF)**

Slow-cooked Duroc baby back ribs tossed in grilled Georgia peach and Jack Daniels sour mash barbecue sauce - 19

### **SHARABLE BAKED BRIE**

Brie, pistachios, roasted apples, pumpkin seeds, Paylor's honey, wrapped in puff pastry and topped with arugula tossed with prosciutto and crostini - 24

### **ALE BRAISED WINGS (GF)**

Quick-fried jumbo wings served with celery, carrot sticks, and bleu cheese dressing  
Six for 14 | Twelve for 22

### **SAUCES:**

Butter-Garlic Buffalo

Bar-B-Que Beast:

Spicy Beast | Curry Beast | On the Bay

### **BANG BANG SHRIMP (DF)**

Tempura-fried shrimp tossed with Momofuku octo vinaigrette and served with sriracha aioli and fried wontons - 10

### **SPRUITJES!! (GF)**

Fried Brussels sprouts tossed with pecorino and bacon topped with a balsamic glaze - 10

## SALADS

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

### **CHESAPEAKE WEDGE (GF)**

Baby iceberg wedge topped with Old Bay seasoned lump crab, charred heirloom tomatoes, shaved Bermuda onions, gorgonzola cheese, hardboiled egg, and chopped bacon - 20

### **STEAK CAPRESE (GF)**

Sliced grilled NY strip with tomatoes, house-made mozzarella cheese, basil, cracked black pepper, and extra virgin olive oil - 24

### **GRAINS THROUGH THE HOURLASS (GF-V)**

Watercress tossed with farro, sorghum, red quinoa, toasted flax, toasted almonds, tomatoes, cucumbers, red onions, and Gouda cheese served with choice of dressing - 13

### **GARDEN SALAD (GF-V)**

Field greens topped with sliced cucumbers, heirloom tomatoes, Bermuda onions, Kalamata olives, house-made 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

### **PETITE FILET OSCAR\*** (GF)

Pan-seared beef tenderloin topped with lump crab meat, asparagus, and bearnaise served with roasted fingerling potatoes - 36

### **THE MOBSTER FLAT BREAD**

Flatbread capicola, salami, calabrese chili pesto, house-made mozzarella cheese, pecorino, and heirloom tomato basil - 14

### **KENT ISLAND BOUNTY**

Maryland-style crab cake served with citrus aioli and house-cut fries with Old Bay - 25

### **CHICKEN ALFREDO**

(GF-V AVAILABLE)

Pesto-marinated chicken breast served with herbed cream sauce over linguine - 18  
*Make it vegetarian! We will add fried eggplant instead of chicken*

### **LIVER AND ONIONS**

Pan-fried veal liver topped with bacon and onions served with mashed potatoes and haricots verts - 24  
*(Lunch only, served with fries or onion rings)*

## SANDWICHES

Served with dilly beans, and a choice of side salad, house cut fries, sweet potato waffle fries, onion rings, chips, apple cole slaw or fruit. Gluten-free bun available upon request for +3.

### **FRIED AUBERGINE**

#### **SANDWICH (V)**

Fried eggplant topped with pesto ricotta, chili oil, arugula, and sliced tomatoes served on a toasted hoagie roll - 14

### **BAYMAKOVA BURGER\* OR CHICKEN BREAST**

Open-faced grilled, ground brisket-chuck or boneless chicken breast with sriracha aioli, sliced avocado, tomatoes, onions, sautéed mushrooms, and topped with arugula on a brioche roll - 16

### **RIVER LANDING BURGER\* OR CHICKEN SANDWICH**

Grilled brisket-chuck burger or boneless chicken breast with lettuce, tomatoes, and onions on a brioche roll - 14

### **KENT ISLAND CRAB CAKE SANDWICH**

Maryland-style crab cake with citrus aioli, lettuce, and tomato on a brioche bun - 25

### **THE STEAK "SAMMIE"**

Marinated beef tenderloin layered with blistered heirloom tomatoes, arugula, garlic-extra virgin olive oil, and toasted ciabatta bread - 19

### **RL CLUB**

Smoked turkey, honey ham, Applewood bacon, lettuce, sliced tomatoes, honey dijonaise, cheddar cheese, and Swiss cheese on sourdough - 14

### **TATANKA TACO**

Chipotle bison skirt steak with avocado, diced tomatoes, roasted corn salsa, cotija cheese, cilantro, citrus-jalapeno sour cream, and flour tortilla - 19

### **RUEBEN OR RACHEL**

House-cooked corned beef or turkey with Swiss cheese, Guinness sauerkraut, and Thousand Island dressing on toasted rye bread - 16

### **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