



BERKSHIRE GRILLE MENU

STARTERS

COWBOY NACHOS ^{GF}

House-fried blue tortilla chips topped with Tex-Mex style ground beef, corn salsa, pico de gallo, pickled jalapeño peppers, cheddar jack cheese, guacamole, and ancho crema - 16

SHRIMP MARTINI ^{GF, DF}

Chilled jumbo shrimp with lemon and bloody mary cocktail sauce - 10

BANG BANG SHRIMP ^{DF}

Tempura fried shrimp tossed with Siracha aioli served with fried wontons - 10

MOZZARELLA EN CARROZZA

House-made mozzarella cheese breaded and quick fried served with hot marinara sauce - 10

DUPLIN COUNTY TWINKIE ^{GF}

House-made pimento cheese, jalapeño peppers, and country sausage wrapped with Smithfield bacon, dipped in spicy Beast BBQ sauce, and served with fresh slaw - 16

ALE BRAISED CHICKEN WINGS ^{GF}

Ten wings quick-fried and tossed in your choice of traditional butter-garlic, buffalo or Beast BBQ Sauces: Spicy, Curry, or On the Bay served with celery, carrots, and house-made bleu cheese dressing or ranch - 18

CLUB MED BRUSCHETTA! ^V

Grilled Mediterranean vegetables tossed Kalamata olives, feta cheese, basil, and topped with tahini served on ciabatta crostini - 9

SOUPS & SALADS

SHE CRAB SOUP

Creamy low country crab soup topped with fried onions - 8

FRENCH ONION SOUP

Caramelized onions in a veal broth topped with gruyere cheese and croutons - 7

SOUP OF THE DAY

Chef created soup prepared daily - 6

GARDEN SALAD ^{GF}

Heritage Farms field greens, sliced cucumbers, heirloom tomatoes, Bermuda onions, Kalamata olives, house-made mozzarella cheese, and your choice of dressing - 10

NEW WEDGE SALAD ^{GF}

Iceberg wedge, bleu cheese crumbles, chopped Smithfield bacon, heirloom tomatoes, boiled egg and your choice of dressing - 16

CHEF SALAD ^{GF}

Chopped romaine lettuce, honey baked ham, smoked turkey breast, cheddar cheese, boiled egg, sliced cucumbers, heirloom tomatoes, and your choice of dressing - 16

CAESAR SALAD

Chopped romaine lettuce tossed in creamy Caesar dressing, pecorino cheese topped with a parmesan crisp, house-made croutons - 10

THE ALLEN FIESTA SALAD

Chopped romaine lettuce, corn salsa, pico de gallo, pickled jalapeño peppers, cheddar jack cheese, fresh avocado, and ancho crema - 16

HOUSE MADE DRESSINGS

Ranch, Bleu Cheese, Caesar, Honey Mustard, Champagne Vinaigrette, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Oil and Vinegar

SALAD TOPPERS

Grilled or Blackened Chicken - 9, Shrimp - 9, *Salmon - 12, *Steak - 18, Crab Cake - 18

SMALL PLATES

LIVER ONIONS

Pan-fried veal liver topped with bacon and onions served your choice of one side - 24

KENT ISLAND BOUNTY

Maryland-style crab cake served with a citrus aioli with your choice of one side - 25

MOTT’S CHANNEL CATCH*

Chef created local fresh seafood dish prepared daily - *Market Price*

PETITE FILET OSCAR* GF

Grilled beef tenderloin topped with lump crab meat, asparagus, and Béarnaise sauce with your choice of one side - 36

RAPINI FLAT BREAD

Broccoli rabe, Italian sausage, and roasted garlic ricotta cream sauce - 14

SANDWICHES

All sandwiches are served with bread and butter pickle spears and your choice of one side

GARDEN PITA V

Grilled eggplant, zucchini, vine ripe tomatoes, Bermuda onions, topped with Kalamata olives, chickpeas, leaf lettuce, and tzatziki sauce on a grilled pita - 14

MUSHROOM SWISS PATTY MELT*

Grilled ground chuck-brisket burger, sautéed mushroom and Swiss cheese on buttered toasted sourdough - 16

THE CLASSIC CLUB

Honey Baked Ham, smoked turkey breast, Smithfield bacon, cheddar and Swiss cheese, vine ripe tomatoes, leaf lettuce, honey dijonnaise, on buttered toasted sourdough - 14

RL BURGER*

Grilled ground chuck-brisket burger, cheddar cheese, vine ripe tomatoes, Bermuda onions, leaf lettuce, on a buttered brioche roll - 16

CALI CHICKEN SANDWICH

Grilled chicken breast, vine ripe tomatoes, leaf lettuce, and fresh avocado topped with sriracha aioli on a buttered brioche roll - 15

KENT ISLAND SANDWICH

Maryland-style crab cake, vine ripe tomatoes, leaf lettuce, and citrus aioli on a buttered brioche roll - 25

BIG APPLE PASTRAMI

House-smoked pastrami, Swiss cheese, spicy brown mustard, on toasted rye bread - 16

RIVER LANDING CHICKEN SALAD

House-made chicken salad, vine ripe tomatoes, and leaf lettuce on buttery croissant - 14

THE AUGUSTA GRILLED CHEESE

House-made pimento cheese, Smithfield bacon, vine ripe tomatoes on buttered toasted sourdough - 13

SIDES

SIDE GARDEN SALAD

SIDE CAESAR SALAD

HOUSE CUT FRIES

SWEET POTATO WAFFLE FRIES

ONION RINGS

HOUSE CHIPS

FRESH SLAW

FRESH CUT FRUIT

VEGETABLE OF THE DAY

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.