



MERCHANTS

RIVER HOUSE

AMERICAN BISTRO

BRUNCH MENU

STARTERS

- Avocado Toast** 11
roasted pine nuts, lemon juice, rye toast
- Chicken Dumplings** 13
jalapeno ponzu sauce
- Giant Soft Pretzel with Liptauer Cheese** 14
Austrian pimento cheese dip, caraway seeds, smoked paprika, horseradish mustard
- Fried Cornmeal Calamari** 13
spicy wasabi aioli
- Artichoke and Spinach Dip** 14.5
pita chips
- Chicken and Bacon Mac & Cheese** 15
Vermont white cheddar, white American, romano, parmesan cheese
- Red Curry Steamed Mussels** 17
garlic, shallots, lemon juice, lemon grass, butter, parsley

BRUNCH ENTREES

- *3 Eggs Any Style** 13.5
home fries
- House Omelet** 16
onion, tomato, spinach, white cheddar, home fries
- Ham & Goat Cheese Frittata** 16
scallions, red peppers, home fries
- *Classic Eggs Benedict** 16.5
2 poached eggs on an English muffin, Canadian bacon, hollandaise, home fries substitute smoked salmon 3
- French Toast** 17
crème brûlée soaked pain perdu, bourbon glazed blackberries, crème fraiche

SIDES

- Toast 3
- Home Fries 4.5
- Side Salad 5
- Shoestring Fries 5
- Sweet Potato Fries 5
- Yuca Frita 5.5
- Cole Slaw 5
- Grilled Chicken 7
- Bacon or Sausage 6
- Sautéed Spinach 7
- Smoked Salmon 9

SOUPS, SALADS & BURGERS

- Soups of the Day** 7.5
- Brussels Sprout Salad** 12
Granny Smith apples, chèvre goat cheese, hazelnuts, Meyer lemon vinaigrette
- Caesar Salad** 12
romaine hearts, parmesan cheese, herbed garlic crouton, Caesar dressing
- Avocado & Chick Pea Salad** 12.5
carrots, grape tomatoes, mesclun greens, balsamic vinaigrette
- Cobb Salad** 17
blackened chicken, romaine hearts, boiled egg, tomato, bacon, avocado, blue cheese crumble, ranch dressing
- *Riverside Burger** 15
Certified Angus Beef, fried egg, lettuce, tomato, pickled red onions, brioche bun
- *Signature Burger** 15
Certified Angus Beef, Applewood smoked bacon, Vermont white cheddar, caramelized onions, BBQ sauce, frizzled onions, brioche bun
- *Grilled Tuna Wrap** 17
avocado, red onions, wasabi aioli, sundried tomato wrap, yuca frita
- Lobster Roll** 28
lemon & celery mayo, sweet potato fries

ENTREES

- *Grilled NY Strip Steak & Eggs** 20
2 eggs any style, home fries
- Fish and Chips** 21
beer batter, tartar sauce, homemade fried potato chips
- Vermicelli Pasta** 23
manila clams, pancetta, garlic Chardonnay sauce
- *Artichoke Crusted Salmon** 25
piquillo pepper, white beans, sautéed spinach

DESSERTS

- Passion Fruit Crème Brûlée** 8
- Tarte Tatin à la mode** 8
- Warm Chocolate Chip Cookie** 8
toasted pecans, dried apricots, à la mode add one ounce of Myers rum 5
- Chocolate or Vanilla Ice Cream** 6.5
- Caramelized Banana Cheese Cake** 8

20% gratuity is added to parties of 6 or more

Executive Chef
Jossemar Tejada

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.