



# 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

\*\*Quartet of Mac-n-Cheese Cones 32

traditional, bacon, buffalo chicken, truffle lobster, waffle cone

Not Your Ordinary Bloody Mary 48

traditional Bloody, seven mini burgers, olives, celery (for 2 or more; premium vodka additional 5)

### 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

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

\*\* no substitutions or modifications

Executive Chef  
Jossemar Tejada