

***Riverview
Café***

Dinner Menu

Chowder or Chili

Cup 4.49/Bowl 5.49

New England Clam Chowder

Apple-smoked bacon slow-cooked into our chowder gives a hint of smokiness to the creamy richness of our best selling soup

Buffalo Black Bean Chili

NH raised ground buffalo and black bean chili (G)

Homemade Soups

Cup 3.99/Bowl 4.99

Vegetable Soup of the Day (L)

Turkey Vegetable

Delicate vegetables and Vermont turkey in a homemade turkey broth (G)

Creamy Cheddar Ale

Fresh vegetables and Vermont Cheddar in a creamy Vermont ale base (L)

Classic Crowd Pleasing Appetizers

Grilled Chicken Skewers

Seasoned with Chef Somsy's Thai inspired blend of lemongrass, lime and spices. 7.99

Buffalo Style Wings

Tossed in sauce. With celery and Bleu cheese dressing 8.99

Grilled Shrimp

Glazed with a spiced maple syrup marinade. With Ranch dressing for dipping 6.99

Quesadillas

Monterey Jack, salsa, sour cream (L) 6.79
Tender shredded chicken add 2.79

Crab Cakes

A Riverview favorite. Served with roasted red pepper cream 9.99

Hummus Platter

Homemade fresh hummus with veggies and pita bread (V) (G) 8.99

Nachos

Monterey Jack, salsa, sour cream (L) 7.29
Topped with buffalo chili add 2.99

Onion Rings

3/4 pound of beer-battered onion rings. With our refreshing red pepper dip 5.99

House Appetizers

Squash Cakes

Crispy fried butternut squash cakes with a peanut curry sauce (L) 8.99

VT Goat Cheese Cakes

Creamy cakes fried golden brown and served with cranberry sauce (L) 8.99

Please Inform Your Server if You have Any Known Allergies or Special Food Needs

(L) Vegetarian (Contains Eggs and/or Milk)
(V) Vegan (No Dairy or Eggs)

(G) Gluten-Free (May contain spices)
More Dishes Can Be Made Gluten Free

A 20% Service Charge is Added for Parties of Six or More

Chef Shyam's Sampler

A sampler platter of curried chickpeas, yellow split peas, butternut squash cakes, basmati rice and curried carrots (L). 15.99

Without squash cakes (V)(G)

Vegetarian Burger

Served with our yukon gold french fries, coleslaw, or VT kettle chips. (V) 8.79

To substitute beer batter onion rings (add 1.79)

Butternut Squash Cakes

Crispy fried butternut squash cakes with a peanut curry sauce (L) 13.99

Spinach Lasagna

Delicate spinach, creamy Ricotta, homemade marinara and mozzarella (L) 12.99

Enchilada Platters

Served with Mexican rice and black beans and our own mild tomato-pasilla sauce.

Yucatan Style Pork

Two slow-roasted New England farm raised pork enchiladas seasoned with ancho chili, achiote, orange, cilantro and jalapeno. 14.99

Shredded Chicken

Two chicken enchiladas made with tender and moist chicken simmered in a tomato, garlic and pasilla pepper sauce 13.99

Three Cheese

Two Monterey Jack, cheddar and Ricotta enchiladas seasoned with fresh jalapeno and cilantro (L) 12.99

Grande Trio

Three enchiladas. one of each type. 16.99

Salads

Goat Cheese

Creamy and delicate goat cheese, mixed greens with sliced apples, walnuts, red onion and cider maple vinaigrette. (L)(G) 9.99

A customer favorite since we opened!

Caesar

Romaine lettuce tossed in creamy Caesar dressing with fresh artisan Romano cheese and homemade croutons 7.49

Customize These Salads

Add grilled Vermont chicken 4.29

Add grilled shrimp 5.79

Add grilled salmon 5.99

Add a Thai chicken skewer 3.99

Grilled Salmon

Vermont tomatoes, sliced cucumbers, red onions and cider maple vinaigrette (G) 13.99

Cobb Salad

Spinach, bacon, Vermont roast turkey, avocado, crumbled gorgonzola, hard boiled egg and ranch dressing (G) 9.99

House Salad

Organic Greens, carrots, tomatoes, cucumber, red cabbage and red onion (G) 4.29

Black Angus Burger

Salt, pepper and flame-grilled. 7.99***

Served with our yukon gold french fries, coleslaw, or VT kettle chips.

To substitute beer batter onion rings (add 1.79).

Burger Fixings

American, Grafton cheddar, Swiss, Apple-smoked bacon, Bleu cheese or portabella mushrooms.

Add 1.29 for First Topping.
Additional Toppings .99

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Grass-Fed Burger

Salt, Pepper and Flame-Grilled. 8.99***

Locally grown beef, raised on grass at Sweet Tree Farm in Dummerston, VT.

We encourage you to visit their farm stand on Rt. 5, where they sell a wide range of cuts.

Call for hours at
(802)-254-4634.

Brick Oven Pizza

Homemade Wheat Crust (10 inch)

Extreme Veggie

Sliced mushrooms, red onions, green peppers, broccoli and fresh tomato 8.99

Taste of Summer

Homemade pesto, fresh tomatoes and a touch of garlic 8.99

Add grilled Vermont chicken 4.29

Classic Red

Homemade sauce with more cheese than ever 6.99

Apple Goat Cheese

Creamy alfredo sauce, artisan goat cheese and diced apples 9.99

Add grilled Vermont chicken 4.29

Extreme Meat

Cajun sausage, smoked ham, pepperoni and bacon 11.99

Pepperoni

Marinara sauce and lots of pepperoni 7.99

Sandwiches

Choice of kettle chips, fries or coleslaw.

Brie and Avocado

Choice of toasted bread, lettuce, tomato and red onion 9.99.

Maple Barbeque Pulled Pork

Spice rubbed smoked pork with our maple barbeque sauce 8.99.

Reuben

Corned beef, sauerkraut, Swiss cheese and thousand island 7.99.

House Specialties

VT Chicken Under a Brick

Cooked so the skin is golden brown and crispy
With portabella cream pan sauce 16.99

Lamb Shank

Slowly stewed in McNeil's Firehouse ale until
tender. Served over garlic mashed potatoes
with spinach, broccoli and carrots 16.99

Turkey Pot Pie

Roasted Vermont turkey with organic carrots,
potatoes, celery, mushrooms and peas. 13.99

Meat Lasagna

Beef and Italian sausage, homemade marinara
and our creamy three cheese mix 13.99

Pumpkin Tortellini

Delicate pasta tossed with toasted Walnuts,
Romano cheese, butter and spinach 15.99

Home-style Mac and Cheese

Made with Grafton cheddar 11.99
With ham 13.99

Seafood Specialties

Grilled Atlantic Salmon

Topped with caramelized apples and a cider
maple bourbon glaze 16.99

Garlic Pesto Mussels

A heaping bowl of mussels steamed in
a flavorful broth of garlic, shallots,
white wine, pesto and a
hint of cream. (G) 12.99

Grilled Shrimp

Two skewers of shrimp glazed with a savory
maple syrup marinade (G) 18.99

Grilled Steaks

Served with a vegetable side and your
choice of baked potato, mashed,
basmati rice, garlic mashed potatoes or fries.

Beef Tenderloin

An 8 oz center cut filet
Salt, pepper and flame-grilled
to your taste 21.99

Grilled NY Strip

A 12 oz center cut choice strip steak. Salt,
pepper and flame-grilled
to your taste 18.99

Top Sirloin Steak

This 7 oz steak has been our signature
steak for years. Well-marbled and tender.

Salt, pepper and flame-grilled
to your taste. 14.99

Fried Seafood

Fish & Chips

Lightly breaded to order Haddock or Cod
(market availability). Served with fries
and coleslaw 14.99

Clam Strips

A generous serving
of crispy strips. Served with fries
and coleslaw 13.99

Beer Battered Shrimp

Ten beer battered shrimp
fried golden brown. Served with fries
and coleslaw. 14.99

By eating with us you have helped us purchase over \$200,000 directly from Vermont Farms. Your support makes a big difference for these farms.

Vibrant Vermont Farms will help preserve Vermont's rural character for future generations.

Below is a partial list of some of the great farm partners we have bought from over the last seven years and some of the products they grow/produce.

Look for them at the Farmer's Market,
Food Coops and Farm Stands.

**Lilac Ridge Farm
Brattleboro**

Mixed Greens, Leeks, Winter Squash, Fresh Herbs and Tomatoes

**Harlow's
Putney**

Organic Squash

**Misty Knoll Farm
New Haven**

Free-Ranging Chicken and Turkey

**Sweet Tree Farm
Dummerston**

Grass-Fed Beef

**Scott Farm
Dummerston**
Heirloom Apples

**Walnut Ridge Farm
Westminster**

Red and Green Leaf Lettuces, Leeks, Garlic and Heirloom Tomatoes

**Fair Winds Farm
Brattleboro**
Organic Eggs

**Old Athens Farm
Westminster**
Mesclun and Tomatoes

**Akaogi Farm
Westminster**
Romaine Lettuce, Fresh Herbs,
Squash and Potatoes

**Vermont Hydroponic
Rutland**
Hydroponic Tomatoes

We are proud supporters of the Vermont Fresh Network
and the Strolling of the Heifers