

Riverview Cafe

Dinner Menu

First Things First

New England Clam Chowder

Apple-Smoked Bacon Gives a Hint of Smokiness to Match the Fresh Clams and Creamy Richness of our Best Selling Soup
4.25/5.25

Buffalo Chili

Ground Buffalo and Black Bean Chili 4.25/5.25
Add Grafton Cheddar 1.25

Soups

3.95/4.95

Vegetable Soup of the Day (L)

Vermont Turkey & Vegetable

Delicate Vegetables and Vermont Turkey in a Homemade Turkey Broth

Cheddar Ale

Fresh Vegetables and Vermont Cheddar in a Creamy Vermont Ale Base (L)

Some of Our Staff's Favorites

Chef Shyam's Somosas

Two Savory Nepalese Style Somosas, Fried Crispy and Served with Mango Chutney (V) 7.95

VT Goat Cheese Cakes

Creamy Cakes Fried Golden Brown and Served with Cranberry Sauce (L) 8.95

Buffalo Style Wings

with Celery and Blue Cheese Dressing 7.95

Jalapeño Poppers

The Original Cult Favorite with Roasted Pepper Cream (L) 6.95

Savory Seafood

Crab Cakes

A Riverview Favorite. Served with Roasted Red Pepper Cream 8.95

Cajun Salmon Cakes

Spicy Cajun Flavors Served with a Cooling Red Pepper Sauce 7.95

Grilled Shrimp

Glazed with a Spiced Maple Syrup Marinade With Ranch Dressing for Dipping 7.95

Shrimp Cocktail

Six Shrimp With Cocktail Sauce 7.95

Classic Crowd Pleasers

Hummus Platter

Homemade Fresh Hummus from Organic Chickpeas, with Pita and Fixings (V) 8.95

Quesadillas

Monterey Jack, Salsa, Sour Cream (L) 5.75
Roasted Peppers and Onions add 1.25
Spicy Shredded Chicken add 2.75

Fried Calamari

A Half-Pound of Calamari Lightly Coated with Crispy Cornmeal and Served with Marinara 7.95

Onion Rings

A Basket of Beer Batter Dipped Rings (L) 4.95

Yukon Gold French Fries

with Garlic Mayo (L/V) 3.75

Nachos

Monterey Jack, Salsa, Sour Cream (L) 7.25
Nachos Grande Add 2.75

(L)-Vegetarian (Contains Eggs and/or Milk) (V) = Vegan (No Dairy or Eggs), if requested

We Fry in Peanut Oil. Please Inform Your Server if You have Any Known Allergies or Special Food Needs

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

Salads From Our Farmers' Gardens

These salads are just the size for pairing with Soup or an Appetizer. Or you can substitute one in place of the Side Salad included with most of our entrees and we'll deduct 2.75 from the price of the larger salad.

Goat Cheese

Creamy and Delicate Goat Cheese Tops
Mixed Greens with Sliced Apple, Walnuts
and Cider Balsamic Vinaigrette. 9.95

A customer favorite since we opened!

Caesar

Romaine Lettuce tossed in Creamy Caesar
Dressing with Fresh Parmesan and
Homemade Croutons 6.75

Add Grilled Chicken 3.25

Add Grilled Shrimp 5.75

Beet & Spinach

Fresh Sliced Beets, Crumbled Blue Cheese
and House Vinaigrette 7.95

Looking for a Dinner Size Salad?

Grilled Salmon

Vermont Tomatoes, Roasted Peppers, Sliced
Cucumbers and Cider Balsamic Vinaigrette
13.95

Blackened Cajun Salmon

Vermont Tomatoes, Roasted Peppers, Sliced
Cucumbers and Ranch Dressing 13.95

Taco Salad

Crisp Romaine, Cheddar Cheese, Homemade
Salsa, and Sour Cream. 11.95

Tender Shredded Chicken
Black Bean
Chili

Veggie

Squash Cakes ☼

Crispy Fried Butternut Squash Cakes
with a Peanut Curry Sauce (L) 15.95

Chickpeas and Cauliflower Curry ☼

Served with Our Basmati Rice (V) 14.95

Spinach Lasagna ☼

Delicate Spinach, Creamy Ricotta,
Homemade Marinara and Mozzarella (L)
13.95

Vegetarian Burger

Served with Our Yukon Gold French Fries or
Batter Dipped Onion Rings (add 1.25) (V)
7.50

Savory Yellow Split Peas ☼

Subtle Indian Seasonings. Served with our
Basmati Rice (V) 14.95

Vegetarian Sampler ☼

A Sampler Platter of Curried Chickpeas, Yel-
low Split Peas, a Somosa, Basmati Rice and
Curried Carrots (V) 16.95

Off the Grill

Certified Black Angus Beef

Our Classic Steak ⌘

Salt, Pepper and Fire.

Grilled to Your Taste 17.95

***This is not your ordinary top sirloin. We buy Certified Black Angus Steaks to guarantee they will be well-marbled and tender. We have tasted these steaks against other "high quality" steaks and these win, hands down.

Black Angus Burger * * *

Salt, Pepper and Fire!

We Serve a 6 Ounce Burger. 7.95

Choice of Fries, Vermont Kettle Chips, Coleslaw or Batter Dipped Onion Rings (add 1.25)

Burger Fixings

American, Grafton Cheddar, Swiss, Apple-Smoked Bacon, Blue Cheese or Portabella Mushrooms

Add 1.00 for First Topping

Additional Toppings .75

***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.

Seafood Platters

are Served with Yukon Gold French Fries, Coleslaw, Tartar Sauce and a Side Salad

Seafood Baskets

are Smaller Portions of the Same Great Seafood. You Can Add a Side Salad for 2.75

Maritime Masterpieces

⌘ Atlantic Salmon

Baked with a Lemon Horseradish Crust.

Our Top selling Fish Dish. 18.95

Fish & Chips

Lightly Battered, Golden Brown Cod

Our All-You-Can-Eat Has Been a Customer Favorite For Years

All You Can Eat 12.95

Basket 8.95

Add a Side Salad 2.75

⌘ Blackened Cajun Cod

Roasted with Cajun Spice Until the Fish is Tender, Flaky and the Spice Mix Lightly Blackened 17.95

⌘ Grilled Shrimp

Two Skewers of Shrimp Glazed with a Savory Maple Syrup Marinade 18.95

⌘ Baked Cod

Atlantic Cod Baked with Dill Butter and White Wine 17.95

⌘ Shrimp Scampi

Sautéed Shrimp in a Buttery Sauce of Fresh Tomatoes, Garlic, White Wine and Parmesan over Linguini 18.95

Clam Strips

A Generous Serving of Crispy Strips
Basket 8.95 Platter 15.95

Breaded Sea Scallops

Golden Brown-Peanut Oil Makes Them Great
Basket 11.95 Platter 18.95

Breaded Shrimp

Butterfly Shrimp Fried Golden Brown
Basket 9.95 Platter 16.95

We Fry in Peanut Oil.

(L)-Vegetarian (Contains Eggs and/or Milk)

We do not accept personal checks.

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

(V) = Vegan (No Dairy or Eggs), if requested.

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

Entrées Marked ☼ Include:

A Side Salad of Mixed Greens

Choice of Mashed, Garlic Mashed, Baked Potato, French Fries, or Rice

Vegetable of the Day

Dinner

Staff Picks

Chicken Under a Brick ☼

Cooked so the Skin is Golden Brown and Crispy and the Meat Juicy. With Portabella Cream Pan Sauce 17.95

Lamb Shank ☼

Braised in McNeil's Firehouse Ale Served over Garlic Mashed Potatoes, with Spinach, Broccoli and Carrots 19.95

Chicken Alfredo ☼

Tender Sliced Chicken Breast Cooked in Garlic Alfredo Sauce and Tossed with Broccoli and Farfalle 17.95

Home-style Mac and Cheese

Made with Grafton Cheddar 9.95

With Vermont Ham 11.95

Add a side salad for 2.75

We Proudly Offer Misty Knoll Farm's Chicken, Vermont's Leading Chicken Farm. Misty Knoll has a custom blend of feed that is free of animal products and makes their chicken exceptionally flavorful. Thanks Rob!

Brick Oven Pizza

Homemade Dough and Sauce with a Crispy Crust
Individual Size (Approximately 11 inch)

Classic Cheese

Mozzarella and Romano (L) 7.95

Pepperoni

Generously topped with Pepperoni 8.95

White

Creamy Alfredo, Garlic and Cheese (L) 8.95

Pesto

Fresh Basil, Garlic and Olive Oil (L) 9.95

Enchiladas

Smothered with Jack Cheese and Mild Tomato-Pasilla Sauce

Pork Carnitas Enchiladas

Slow-Roasted Pork Flavored with Garlic and Fresh Jalapenos 11.95

Black Bean Enchiladas (L)

Our Savory Black Beans are Cooked with Garlic, Fresh Tomatoes and Spices 9.95

Shredded Chicken

Tender and Moist Chicken Simmered in a Tomato, Garlic and Pasilla Pepper Sauce 11.95

Riverview Café

By purchasing food from us, you have helped us spend over \$175,000 on direct purchases from Vermont Farms over the last four years. 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 buy from 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

Walnut Ridge Farm, Westminister

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

Hillside Poultry Farm, Wilmington

Whole Eggs

Fair Winds Farm, Brattleboro

Whole Organic Eggs, Potatoes and Tomatoes

Mist Knoll Farm, New Haven

Free-Ranging Chicken and Turkey

Vermont Hydroponic, Rutland

Hydroponic Tomatoes

Butterworks, Westfield

Organic Yogurt

Vermont Shepherd Cheese, Westminister

World-Class Cheese

Sweet Tree Farm, Dummerston

Maple Syrup

Dutton's, Newfane

Strawberries, Raspberries and Blueberries

Scott Farm, Dummerston

Heirloom Apples

Dwight Miller Orchards, Dummerston

Blueberries and Apples

Akaogi Farm, Westminister

Romaine Lettuce, Fresh Herbs,
Squash and Potatoes