

***Riverview***

***Cafe***

**Lunch Menu**

## APPETIZERS

### Crab Cakes

Served with Roasted Red Pepper Cream 8.95

### Onion Rings

A Basket of Beer Batter Dipped Rings (L) 4.75

### Yukon Gold French Fries

with Garlic Mayo (V) 3.75

### Cajun Salmon Cakes

Spicy Cajun Flavors 7.95

### VT Goat Cheese Cakes

Creamy Cakes Fried Golden Brown and Served with Cranberry Sauce (L) 7.95

### Buffalo Style Wings

with Celery and Blue Cheese Dressing 7.95

### Jalapeño Poppers

The Original Cult Favorite (L) 6.95

### Chips and Salsa

Crispy White Corn Chips\* (L) 2.95

## SALADS

Choice of House Made Vinaigrette, Honey-Mustard, Blue Cheese, Cider Balsamic or Buttermilk Ranch

### 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

### Hummus Platter

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

### Penne Pasta Salad

Penne Pasta, Tomatoes, Roasted Peppers, Spinach, Parmesan and Roasted Garlic (L/V) 7.75

Add Grilled Chicken 3.25

### Grilled Chicken

Organic Greens, Sliced Apples, Cranberry Dressing and Walnuts 8.95

### Spicy Grilled Shrimp

Organic Greens, Garlic Croutons, Tomatoes and Ranch Dressing 9.75

### Grilled Beef

Organic Greens, Crumbled Blue Cheese, Tomatoes and Cider Balsamic Vinaigrette 9.95

# *Lunch*

## CHOWDER

### 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

## 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)

## COMBOS

### Soup & Salad

Cup of Soup, Organic Greens Salad and a Roll 7.25

### Half-Sandwich Plates

Choice of Turkey Salad, Tuna Salad or Ham and Choice of a Cup of Soup or an Organic Greens Salad 7.25

## BUFFALO CHILI

Ground Buffalo and Black Bean Chili 4.25/5.25

Add Cheddar 1.25

\*We Fry in Peanut Oil.

# *Lunch*

## WRAPS

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

Add a Side Salad for 2.75

### Grilled Chicken

Bacon, Lettuce, Tomato and Garlic Mayo 7.95

### Turkey and Apple-Smoked Bacon

Sliced Turkey, Cheddar, Bacon, Lettuce, Tomato and Honey Dijon Dressing 8.75

## BURGERS

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

Add a Side Salad for 2.75

### Certified Black Angus Burger

Salt, Pepper and Fire! \*\*\* 6.95

### Fixings

Grafton Cheddar, Swiss, Apple-Smoked Bacon, Blue Cheese, Portabella Mushrooms, BBQ Sauce and Ranch

First Topping 1.00

Each Additional Topping .75

### Savory Vegetarian Burger (V) 6.50

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

(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.

We Do Not Accept Checks

A 20% gratuity will be added to parties of 6 or more.

## SEAFOOD PLATTERS

Served with Yukon Gold French Fries, Coleslaw and Tartar Sauce. Add a Side Salad for 2.75

### Fish & Chips

Lightly Battered, Golden Brown Cod 8.95

### Clam Strips

Four Ounces of Crispy Strips 8.95

### Fried Breaded Sea Scallops

Fried Golden Brown-The Peanut Oil Makes Them Taste Great 11.95

### Fried Breaded Shrimp

Five Butterflied Shrimp Fried Golden Brown 9.95

## LUNCH SPECIALS

### Quiche of the Day

Served with an Organic Greens Salad (L) 7.95

### Quesadillas

Monterey Jack, Salsa, Sour Cream (L) 5.75

Peppers and Onions add 1.25

Spicy Shredded Chicken add 2.75



## Brick Oven Pizza

Our Homemade Dough and Pizza Sauce with Great Cheese and a Crispy Crust. Individual Size ( Approximately 11 inch)

**Classic Cheese**-Mozzarella, Provolone 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

## Special of the Day

Add a Side Salad for 2.75

## SANDWICHES

On a Bulky Roll with Choice of French Fries, Kettle Chips, Coleslaw or Batter Dipped Onion Rings (add 1.25)

Add a Side Salad for 2.75

### Portabella Melt

Portabella Mushrooms, Caramelized Onions, Spinach, Tomatoes and Vermont Cheddar (L/V) 7.95

### Maple Barbeque Pulled Pork

Apple-wood Smoked Pork with Our Signature Spicy Maple Barbeque Sauce 7.95

### Sliced Roast Vermont Turkey

Vermont Cheddar, Lettuce, Tomato and Mayo 6.95

### Philly Steak

Grilled Shaved Steak with Peppers, Onions, Mushrooms and Mozzarella 8.95

### Maple Smoked Ham

Swiss Cheese, Lettuce, Tomato and Honey Mustard 7.25

### Vermont Chicken Parmesan

Breaded, Fried and Topped with Marinara and Mozzarella 7.95

## CLASSIC SANDWICHES

On 10 Grain, White, Wheat or Rye and Choice of French Fries, Kettle Chips, Coleslaw or Onion Rings (add 1.25)

Add a Side Salad for 2.75

### BLT

Apple-Wood Smoked Bacon or Vegetarian Bacon, Lettuce and Tomato 6.75

### Homemade Hummus

With Lettuce, Tomato, Cucumber and Red Onion (V) 5.75

### Tuna Salad

White Tuna 6.75

### Turkey Salad

Vermont Turkey with Celery and a Hint of Curry 6.95

## MELTS

### Grilled Cheese

With Vermont Cheddar (L) 5.50

With Sliced Tomatoes (L) 5.75

With Ham 6.50

### Reuben

Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island 6.95

### Tuna

With Cheddar and Tomatoes 7.50

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# *Riverview Café*

By purchasing food from us, you have helped us spend over \$125,000 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