

Brunch

\$25.

Price Includes:

Coffee, Tea, Decaf, Juice

Fresh Baked Breads & Muffins with Strawberry Cream Cheese
(Gluten & Nut Free Selections Available)

Fresh Fruit

Choice of:

Breakfast Wrap

Scrambled Eggs, Italian Sausage,
Peppers, Onions, Potatoes,
Fresh Mozzarella,
Flour Tortilla, Side Salad

Today's Omelet

Breakfast Potatoes, Choice of
Apple-Wood Smoked Bacon,
Canadian Bacon Or
Country Sausage

Two Eggs, Any Style

Breakfast Potatoes, Choice Of
Apple-Wood Smoked Bacon,
Canadian Bacon Or
Country Sausage

Buttermilk Pancakes

Pure Maple Syrup, Choice of
Apple-Wood Smoked Bacon,
Canadian Bacon Or Country
Sausage

Cinnamon Stuffed French Toast

Walnut Maple Syrup, Choice of
Apple-Wood Smoked Bacon,
Canadian Bacon Or
Country Sausage

Traditional Eggs Benedict

*Canadian Bacon,
English Muffins, Hollandaise,
Breakfast Potatoes*

The New Yorker Eggs Benedict

*Smoked Salmon, Red Onion,
Tomato, Capers, English Muffin,
Hollandaise, Breakfast Potatoes*

River City Eggs Benedict

*Bacon, Country Sausage &
Canadian Bacon, English Muffins,
Hollandaise, Breakfast Potatoes*

EXTRAS

Fruit Salad 5.

Country Sausage 4.

Apple-Wood Bacon 4.

Canadian Bacon 5.

Two Eggs 5.

Sautéed Greens 8.

Breakfast Potatoes 5.

BITES

Chickpea Bites 14
Smoked Paprika Aioli

Fried Calamari 20
Chili Aioli, Marinara

Meatballs 14
Tomato Sauce, Ricotta

LEAVES

Mixed Baby Greens 10.
Cucumber, Grape Tomatoes,
Herb Vinaigrette
With Blue Or Goat Cheese 12.

Crispy Goat Cheese 14.
Baby Greens, Endive, Walnuts,
Roasted Beets, Raspberry
Vinaigrette

Caesar Salad 11.
Croutons & Pecorino

Thai Beef 24
Arugula, Endive, Bell Pepper,
Roasted Peanuts Spicy Peanut
Dressing & Crispy Wonton

Tuscan Chicken 18.
Cured Olives, Vinegar Peppers,
Red Onions,
House Made Croutons

Pan Roasted Salmon 22.
Mixed Greens, Grilled Asparagus,
Pistachios, Tomato, Mustard
Vinaigrette

Kid Brunch

\$11.

Price Includes:

Fresh Fruit

Cheese Omelet, Breakfast
Potatoes, Bacon

Scrambled Eggs, Breakfast
Potatoes, Bacon

Traditional French Toast,
Maple Syrup, Bacon

Pancakes, Maple Syrup,
Bacon

COCKTAILS & BUBBLES

White Sangria 13.
Bloody Mary 12.
Mimosa - *Orange* 10.
Bellini - *Peach* 10
Kir Royale - *Cassis* 10.

IF YOU HAVE ANY FOOD ALLERGIES PLEASE SPEAK TO YOUR SERVER OR THE MANAGER

PIZZETTE

Margherita 14.
Marinara, Fresh Mozzarella, Basil

Cauliflower 16.
Robiola, Bacon, Pecorino,
Truffle Oil, Fresh Mozzarella

Meatball 16.
Marinara, Ricotta, Pecorino,
Fresh Mozzarella, Basil

Sausage 16.
Marinara, Candied Onions,
Cherry Peppers, Provolone,
Fresh Mozzarella

Crispy Eggplant 15.
Roasted Peppers, Marinara,
Pecorino,
Fresh Mozzarella, Arugula

Chicken Parm 16.
Marinara, Ricotta, Pecorino,
Fresh Mozzarella, Basil

PASTAS

Orecchiette With Chicken 24
Cauliflower, Raisins, Pine Nuts,
Garlic, Parsley, Olive Oil,
Pecorino

Penne Carbonara 24
Pancetta, Onion, Egg, Cream

Penne Alla Vodka 24
Pancetta, Shallots, Vodka,
Tomato, Cream

Mushroom Ravioli 24
Shallots, Sherry Wine,
Cream, Truffle Oil

Rigatoni Amatriciana 24
Pancetta, Onions,
Plum Tomatoes, Basil

BURGERS

River City Burger 20.
White Cheddar, Bacon,
Shoe String Fries

MOS Burger 20.
Mushroom, Onion, Swiss, Chili Aioli,
Toasted Roll, Thick Cut Fries,
House Made Pickle

ACCOMPANIMENTS

PEAS & ONIONS 8.

ESCAROLE & BEANS 8.
GARLIC & OLIVE OIL

SAUTÉED SPINACH 8.

ROASTED CAULIFLOWER 12.

STRING BEANS 10.
GARLIC & OIL, OR MARINARA

THICK CUT FRIES 8

SHOE STRING FRIES 7.

TRUFFLE FRIES 9.

WHIPPED POTATOES 8.

ROASTED POTATOES & ONION 8.

WINES

SPARKLING WINE

NV Prosecco \$11

Carletto, Veneto, Italy

NV Lambrusco \$12

Emilia Romana, Italy

WHITE WINE

2018 Riesling, Mosel \$12.

Reichsgraf von Kesselstatt,
Germany

2020 Pinot Grigio, 9.5

Ca'Donini, Italy

2020 Sauvignon Blanc \$13.

Kim Crawford, Marlborough, NZ

2020 Chardonnay, \$12.

Gnarly Head, Central Coast, CA

2019 Chardonnay, \$12.

Mas La Chevaliere, Languedoc,
France

ROSE

2018 Syrah, Grenache \$12

Listel, Provence, FR

RED WINE

2020 Cabernet \$14

Dark Horse

2018 Merlot \$12

14 Hands, Columbia Valley, WA

2019 Pinot Noir \$12

10 Span, Carneros, California

2018 Malbec \$14

Ruca Malen. Argentina

2019 Barbera Di Asti \$13

BriccoGaritta, Piedmont, Italy

2016 Barolo \$16

Cascina del Torce, Lombardia,
Italy

2019 Montepulciano \$12

Vicolo, Abruzzi, Italy

BEER

BOTTLED

Cider \$7.5

Downeast, Boston, MA

Lager, \$6

Narragansett, RI

GF Lager, \$6

Estrella, Spain

Wheat Ale, \$7

Allagash, MA

IPA \$10

Life in the Clouds, Sloop, Ontario,

Brown Ale, \$8

Newcastle Brown, England

Pilsner, Peroni, Italy \$7

Lager, Corona \$7

Lager, Heineken \$7

Lager, Heineken Light \$7

Lager, Amstel Light \$7

Lager, Coors Light \$6.5

Lager, Stella Artois \$6.5

TAP = \$8.

Hazy Beer Hug IPA

Goose Island, Chicago, IL

Lager Modelo, Mexico

Doc's Hard Apple Cider

Hudson Valley, NY

Belgium Style Wheat

Blue Moon, Canada

Freshchester Pale Ale

Captain Lawrence, Elmsford,

Sloop Juice Hazy IPA

Sloop Brewery Fishkill, NY

Bohimian Pilsner

Von Trapp Catskills, NY

Summer Ale

Sam Adams, Boston MA

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