



## BRUNCH MENU

### LODGE BREAKFAST FAVORITES

**Eggs Benedict** - Served on an English muffin with pit cooked ham, poached eggs, hollandaise sauce and choice of roasted asparagus, brunch potatoes or grits. 10.50  
sub sausage patties. 2.00

**Eggs Nova Scotia** - English muffin, smoked salmon, tomato, red onion slices, poached eggs, hollandaise sauce and choice of roasted asparagus, brunch potatoes or grits. 12.25

**Veggie Frittata** - A soft scramble of eggs laced with asparagus tips, tomato, red onion, roasted corn, eggplant, wild mushrooms and smoked cheddar cheese. Served with brunch potatoes or grits. 9.95

**Ham and Cheese Omelette** - Pit cooked ham and smoked cheddar cheese omelette served with toasted English muffin, wildberry jam and brunch potatoes or grits. 9.25

**Salmon and Potato Medley** - Atlantic salmon, grilled, flaked and paired with cubed potatoes and diced onions and served with poached eggs. 10.65

**Classic Scrambled Eggs** - With applewood smoked bacon, English muffin and brunch potatoes or grits. 8.50

**Belgian Waffle** - Dusted with powdered sugar and served with your choice of blueberries, strawberries or chocolate chips. Also available plain. 7.75

**Kid Choices** - French toast sticks and bacon OR scrambled eggs, bacon and toast. 4.50

### BRUNCH SIDES

Bacon.....	3.30
Sausage patties.....	3.85
Grits.....	2.75

Toast.....	1.10
English muffin.....	1.55
Brunch potatoes.....	2.75

### ENTREES

#### PRIME RIB

Roast rack of beef cooked to order and served with a creamy horseradish sauce. Served with one side and a Lodge salad... 22.95

**Mama's Lasagna** - Hearty portion of lasagna made with a mozzarella-parmesan sauce and served with a ground beef and sausage tomato sauce. A house favorite! 11.25

#### APPETIZERS

**Lodge Chips** - Select potatoes sliced thin, seasoned and served with our cilantro-lime and goat cheese peppercorn for dipping. 6.55

**Wildberry Brie Platter** - Layers of warm, creamy brie and wildberry jam wrapped in flaky phyllo pastry. Served with sliced apples, fruit and crostini. Enough for two or more. 15.75

**Smoked Cheddar Pimento Cheese Dip** - Served warm with your choice of crostini or hand-cut corn tortilla chips. 6.75

**Spinach and Wild Mushroom Rolls** - Sautéed spinach, wild mushrooms, garlic, rosemary and parmesan cheese wrapped in a flaky phyllo pastry, baked and served with a raspberry merlot sauce. 10.30

**Lodge Wings** - Texas Pete® spicy or mild with cilantro-lime ranch dipping sauce. Try them Thai or BBQ style. 7.95

#### SOUPS & SALADS

**River Birch Soups** - Cream chicken noodle, white chili or chef's daily special. Cup 3.25/Bowl 4.50/Quart 10.75

**Chèvre Salad** - Lodge salad greens topped with lightly breaded, grilled goat cheese medallions, laced with diced berries, cranberries and spiced pecans. We suggest the wildberry vinaigrette. 12.50

**Thai Chicken Salad** - Our River Birch Lodge salad topped with a hickory grilled chicken breast, basted in our spicy garlic-ginger sauce. Garnished with mandarin oranges and fried wontons. 10.45

**Trio Salad Plate** - House chicken salad, fresh fruit and pasta salad. 10.25

**Smoked Salmon** - Thin slices of naturally smoked salmon with red onion, asparagus, tomato, toasted pine nuts and reggiano cheese over arugula, tossed with fresh squeezed lemon, olive oil, salt and cracked pepper. 15.75

**RBL Chicken Grill Salad** - Hickory grilled chicken breast served over romaine and baby greens. 10.25  
Substitute salmon, duck breast or shrimp add 2.25

♥ **Chef Salad** - Oven roasted turkey, pit cooked ham, mozzarella and cheddar cheeses over romaine and baby greens. 9.45

#### Salad dressings available:

Cilantro-Lime Ranch, Goat Cheese Peppercorn, Wildberry Vinaigrette, Bleu Cheese, Fat-Free Ranch, Catalina, Apple-Shallot Vinaigrette, Caesar, Thousand Island, Honey-Mustard, Balsamic Vinaigrette, Italian, Oriental Ginger

♥ **Cedar Planked or Hickory Grilled Salmon** - Cooked on a cedar plank in the Pacific Northwest style. Or hickory grilled with BBQ or bourbon-honey glaze.  
Choice of two sides. 6 oz. 16.75 8 oz. 19.95

**Hickory Grill BBQ Chicken** - 8.oz chicken breast basted with our chipotle-apple BBQ sauce. For something different try it with our spicy garlic ginger sauce.  
Served with fries and coleslaw. 15.25

#### SANDWICHES & WRAPS

Accompanied with your choice of homemade Lodge chips or fresh fruit.

**Chicken Salad Sandwich** - Oven roasted sage-pesto chicken salad on wheat bread with lettuce and tomato. 9.75

♥ **Turkey & Dill Havarti** - A cold sandwich of oven roasted turkey breast, dill havarti cheese and prickly pear aioli. 9.35

♥ **Grilled Chicken** - Hickory grilled breast of chicken topped with grilled onion, roasted red peppers, fresh tomato, provolone cheese and arugula. 10.25

♥ **Hickory-Roasted Tomato and Eggplant** - On grilled focaccia topped with our original goat cheese peppercorn dressing. 10.25

**River Birch Club** - Oven roasted turkey, pit cooked ham, applewood smoked bacon, Swiss cheese, cheddar cheese, lettuce, tomato and mayo on wheat toast. 10.50

**Pulled Pork** - Lightly sauced with our Lodge chipotle-apple BBQ sauce on a cornbread yeast roll. 9.95

**Robinhood Chicken Wrap** - Grilled chicken, sautéed spinach, spiced pecans, cranberries and feta cheese tossed in a balsamic vinaigrette. 9.95

#### BURGERS

Burgers ground in-house. Served with fries.

**Lodge Burger** - Hickory grilled burger with lettuce, tomato and red onion. 9.25 With cheese 9.75

**Elk or Bison Burger** - Your choice of elk or bison patty, hickory grilled and topped with lettuce, tomato and red onion. 11.75  
With provolone and wild mushroom gravy 12.25

**Veggie Burger** - Appaloosa black bean burger, caramelized onions, arugula, tomato and chipotle-lime mayo on focaccia. 9.95

♥ Meets nutrition guidelines for the Heart Center Dining Program at Wake Forest University Baptist Medical Center

♥ Ask your server to have this menu item prepared to meet the nutrition guidelines for the Heart Center Dining Program at Wake Forest University Baptist Medical Center.

Please ask about our **Gluten-Free Menu**.

## DESSERTS

Berry Good Vanilla Bean Ice Cream	4.45
Molten Chocolate Lava Cake	6.95
Cheesecake	6.35
House Crème Brûlée	6.50
Featured Cobbler	6.35
♥ Bowl of Fresh Fruit	6.00

### Try these favorites

Italian Cream Cake	5.45
5 Flavor Pound Cake	4.45
Key Lime Pie	4.45

**MidtownCafe**  
*& Dessertery*

## BEVERAGES

Counter Culture Coffee	2.25
Tea and Fountain Sodas	1.95
IBC Root Beer	2.05
Milk	2.05
Chocolate Milk	2.25
Hot Chocolate	2.25
Fresh Squeezed Orange Juice	3.55
Espresso	2.45
Cappuccino	3.55
San Pellegrino Sparkling	
Natural Mineral Water	3.25
Le Bleu Pure Water	2.15

## WINES

Served after 12 PM on Sunday  
Due to supply, vintages are subject to change.

### WHITE

#### CHARDONNAY

	GLASS	BOTTLE
Kilda, Australia, 06	6.00	22
Westbend, Yadkin Valley, NC, 06	6.50	24
Firefly, Australia, 06	6.75	25
Toasted Head, Dunnigan Hills, California, 06		26
Cartlidge & Browne, California, 06	7.25	27
Childress, Barrel Select, Yadkin Valley, 06	7.50	28
Liberty School, California, 06	7.50	28
Merryvale Starmount, Napa, 06	8.25	32
Matanzas Creek, Sonoma, 06		44
Gary Farrell, Westside Farm, Russian River, 03		59

#### PINOT GRIGIO/PINOT GRIS

Cline, California, 07	6.25	23
Kris, Italy, 06	6.75	25
King Estate, Oregon, 07	8.50	33
Maso Canali, Trentino, Italy, 06	8.75	34
Santa Margherita, Valdage, Italy, 07	12.00	47

#### SAUVIGNON BLANC

Pomelo, California, 07	6.50	24
Dyed in the Wool, New Zealand, 07	7.25	27
Matua Valley, New Zealand, 07	7.50	29
Duckhorn, Napa Valley, 07		36
Frog's Leap, Napa Valley, 06		40
Cloudy Bay, New Zealand, 06		48

#### OTHER WHITES

Beringer White Zinfandel, California, 07	5.75	21
Vinum Chenin Blanc, South Africa, 07	6.50	25
Bridlewood Viognier, Central Coast, 06	7.50	29
McWilliams Estate Riesling, Australia, 06	6.50	24
Shelton Riesling, Yadkin Valley, NC, 07	7.00	26
VK RK Riesling, Germany, 06	7.25	28
Zind, Humbrecht, Alsace, 04		38

#### SPARKLING

Kenwood Yulupa Cuvée Brut, California	6.25	23
Mumm Cuvee Napa Brut Prestige, California	9.50	30

#### DESSERT WINES

Graham, Port, LBV, 01	6.50	23
Marco Negri, Moscato d' Asti, Italy, 05		16
Quady, Orange Muscat, California, 05		20

 Eddie's Cappuccino/Espresso Royale	7.00
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### RED

#### CABERNET

	GLASS	BOTTLE
Castle Rock, Alexander Valley, 06	6.75	25
Liberty School, California, 06	7.50	28
Robert Hall, Paso Robles, 05	8.75	33
Twenty Bench, Napa, 06		38
Simi Landslide, Alexander Valley, 04		52
Elderton, Australia, 04		50
Honig, Napa Valley, 05		55
L'Ecole Walla Walla, Washington, 03		59
Jordan, Sonoma, 04		75
Joseph Phelps, Napa Valley, 05		80

#### MERLOT AND MALBEC

Cousino Macul Merlot, Chile, 06	6.50	24
Hogue Genesis Merlot, Washington, 05	7.00	26
Columbia Winery Merlot, Washington, 03	7.75	29
Rodney Strong Merlot, Sonoma, 05	8.25	32
Shafer Merlot, Napa Valley, 05		68
Duckhorn Merlot, Napa Valley, 04		78
Gascon Malbec, Mendoza, Argentina, 07	7.00	26
Alta Vista Premium Malbec, Mendoza, 07	7.50	28

#### PINOT NOIR

Robert Mondavi Private Select, Central Coast, 06	7.25	27
Brancott, New Zealand, 07	7.50	28
West Cape Howe, Australia, 06	8.00	30
Dog Point, New Zealand, 06		65

#### OTHER REDS

Jaboulet, Cotes du Rhone, Parallel, 06	6.50	24
Windmill Petite Syrah, 06	6.75	25
Shooting Star Syrah, Lake County, 05	7.00	26
Tintara Shiraz, McLaren Vale, Australia, 05	8.25	32
Qupe, Syrah, Bien Nacido, Santa Barbara, 05		41
Childress, Cabernet Franc, Yadkin Valley, NC, 05		29
Banfi Chianti Classico, Tuscany, Italy, 06	7.00	26
Round Peak, Sangiovese, Yadkin Valley, NC, 06	7.25	27
Four Vines Old Vine Zinfandel, California, 06	7.50	28
Gnarly Head, Old Vine Zinfandel, Lodi, 06	6.75	25
7 Deadly Zins, Lodi, 06	8.25	32
Harford Zinfandel, Russian River Valley, 04		43
Chateau Montelena, Zinfandel, Napa, 04		52
Layer Cake Series	8.25	32

#### BLENDS

Fife Redhead Red Syrah/ Zinfandel, Mendocino, 06	7.75	29
Westbend Carolina Cuvee, Yadkin Valley, 06		28
Raylen Category 5, Yadkin Valley, NC, 06		30
Estancia Meritage, Paso Robles, 05		44
Duckhorn-Paraduxx, Napa Valley, 04		70
Chateau Gruaud-Larose, St. Julien, Bordeaux, 02		75

## BEERS

Served after 12 PM on Sunday

DRAFT
Stella Artois, Guinness, Red Oak, Blue Moon, Yuengling, Flying Dog, Highland Gaelic Ale
4.50
Bud Light
3.50

DOMESTIC BOTTLED
Bud Light, Budweiser, Michelob Light, Michelob Ultra, Miller Lite, Coors Light, Natural Light
3.00

PREMIUM AND IMPORTED BOTTLED
Becks, Corona, Corona Light, Heineken, Newcastle, Anchor Steam, Harp, Amstel Light, Redbridge Gluten-Free, Woodchuck Draft Cider, Kaliber Non-Alcoholic
3.50



### WE DELIVER!

8-meal minimum  
Ask for our Delivery Menu.

**HOURS:** Monday–Thursday 11 AM–9:30 PM • Friday–Saturday 11 AM–10:30 PM • Sunday 9 AM–9:30 PM

**Phone:** 768.1111 • **Fax:** 768.1555 • **Website:** www.riverbirchlodge.com

3324 Robinhood Road, Winston-Salem, NC 27106

River Birch Lodge is a smoke-free restaurant and bar. (Smoking available on bar porch.)

11/08