



## BRUNCH MENU

### LODGE BREAKFAST FAVORITES

**Eggs Nova Scotia** - English muffin, smoked salmon, tomato, red onion slices, poached eggs, hollandaise sauce and choice of roasted asparagus, brunch potatoes or grits. 13.00

**Salmon and Potato Medley** - Grilled Atlantic salmon served over brunch potatoes and diced onions, served with poached eggs. 11.35

**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. 10.75

**Ham and Cheese Omelette** - Pit cooked ham and smoked cheddar cheese omelette served with toasted English muffin, wildberry jam and brunch potatoes or grits. 9.95

**Eggs Benedict** - Served on an English muffin with pit cooked ham, poached eggs, hollandaise sauce and choice of roasted asparagus, brunch potatoes or grits. 11.35  
sub sausage patties. 2.00

**Classic Scrambled Eggs** - With applewood smoked bacon, English muffin and brunch potatoes or grits. 9.15

**Belgian Waffle** - Dusted with powdered sugar and served with your choice of blueberries, strawberries or chocolate chips. Also available plain. 8.25

**Smoked Gouda and Bacon Omelette** - Smoked gouda cheese and applewood smoked bacon omelette served with a toasted English muffin, wildberry jam and brunch potatoes or grits. 10.80

**Kid Choices** - French toast sticks and bacon OR scrambled eggs, bacon and toast. 4.90

### BRUNCH SIDES

Bacon.....	3.35
Sausage patties.....	3.95
Grits.....	2.80

Toast.....	1.10
English muffin.....	1.60
Brunch potatoes.....	2.80

### ENTREES

♥ **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. 18.75 8 oz. 22.15

**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! 12.30  
with salad \$14.85

**Hanger Steak** - Tamarind honey glazed 10 oz. hickory grilled. Served with Lodge salad and one side. 18.45

♥ **Pork Tenderloin** - Sliced and served with housemade peach-jalapeno chutney and two sides. 19.20

♥ **Chicken with Wild Northwest Mushrooms** - Hickory grilled chicken breast served with a bold wild mushroom gravy and two sides. 17.95

**Baby Back Ribs** - Basted with our signature chipotle-apple BBQ sauce. Choose two sides. 25.45

### SALADS & SANDWICHES

Sandwiches accompanied with your choice of homemade Lodge chips or fresh fruit.

♥ **Very Berry Salmon Salad** - Lodge garden salad with grilled salmon, fresh berries, bleu cheese crumbles and spiced pecans. 15.40

**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. 13.30

♥ **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. 12.10

**Smoked Salmon** - Thin slices of naturally smoked salmon with red onion, asparagus, tomato, toasted pine nuts and reggiano cheese over arugula, tossed with a lemon vinaigrette. 17.45

♥ **Chef Salad** - Oven roasted turkey, pit cooked ham, mozzarella and cheddar cheeses over romaine and baby greens. 10.55

**Chicken Salad Sandwich** - Oven roasted sage-pesto chicken salad on wheat bread with lettuce and tomato. 10.25

♥ **Grilled Chicken** - Hickory grilled breast of chicken topped with grilled onion, roasted red peppers, fresh tomato, provolone cheese and arugula. 10.95

♥ **Hickory-Roasted Tomato and Eggplant** - On grilled ciabatta topped with our original goat cheese peppercorn dressing. 10.75

**River Birch Club** - Oven roasted turkey, pit cooked ham, applewood smoked bacon, Swiss cheese, cheddar cheese, lettuce, tomato and mayo on wheat toast. 11.25

**Pulled Pork** - Lightly sauced with our Lodge chipotle-apple BBQ sauce on a cornbread yeast roll. 10.55

♥ **Robinhood Chicken Wrap** - Grilled chicken, sautéed spinach, spiced pecans, cranberries and feta cheese tossed in a balsamic vinaigrette. 10.55

♥ **Lodge Garden Salad** - Romaine and baby greens, tomatoes, cucumbers, shredded carrots, croutons and spiced pecans. 6.45  
Add Grilled Chicken - \$5.15 Add Fried Chicken Tenders - \$5.15 Add Steak - \$4.60 Add Salmon - \$6.50 Add Shrimp - \$5.50

**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

### BURGERS

Burgers ground in-house. Served with fries.

**Lodge Burger** - Hickory grilled burger with lettuce, tomato and red onion. 9.95 With cheese 10.55

**Elk or Bison Burger** - Your choice of elk or bison patty, hickory grilled and topped with lettuce, tomato and red onion. 12.95  
With provolone and wild mushroom gravy 14.15

**Veggie Burger** - Black bean burger, soy-glazed onions, arugula, tomato and chipotle-lime mayo on ciabatta. 10.75

♥ 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**.

### APPETIZERS

**Wildberry Brie Platter** - Layers of warm, creamy brie and blackberry jam wrapped in flaky phyllo pastry. Served with sliced apples, fruit and crostini. Enough for two or more. 16.75

**Lodge Chips** - Select potatoes sliced thin, seasoned and served with our cilantro-lime ranch and goat cheese peppercorn for dipping. 6.90

**Smoked Cheddar Pimento Cheese Dip** - Served warm with your choice of crostini or hand-cut corn tortilla chips. 7.15

**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. 10.95

**Lodge Wings** - Texas Pete® spicy or mild with cilantro-lime ranch dipping sauce. Try them Thai or BBQ style. 8.75

## DESSERTS

Vanilla Bean Ice Cream	4.55
Chocolate XS Cake	7.45
Cheesecake	7.25
House Crème Brûlée	6.95
Featured Cobbler	6.65
♥ Try these favorites	
Italian Cream Cake	5.95
5 Flavor Pound Cake	5.40

*MidtownCafe*  
*& Dessertery*

## BEVERAGES

Valentine Coffee - 100% organic dark roast full body	2.60
<b>French Press — 2-6 people</b>	9.20
Tea and Fountain Sodas	2.10
IBC Root Beer - classic in the bottle	2.50
add ice cream and make it a float	4.50
Hot Chocolate	2.35
<b>Fresh Squeezed Orange Juice</b>	3.70
Espresso	2.60
Cappuccino	3.70
San Pellegrino Sparkling Natural Mineral Water	3.40
Le Bleu Pure Water	2.25

## WINES

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

### WHITE

#### CHARDONNAY

	GLASS	BOTTLE
Kilda, Australia, 11	6.25	22
Westbend, Yadkin Valley, 10	6.75	24
Toasted Head, Dunnigan Hills, California, 10		26
Cartledge & Browne, California, 10	7.50	27
Liberty School, California, 10	7.75	28
Merryvale Starmount, Napa, 09	9.25	35
Napa Cellars, Napa, 10		38
Matanzas Creek, Sonoma, 07		44

#### PINOT GRIGIO/PINOT GRIS

Conti, Friuli, 10	6.50	23
Kris, Italy, 10	7.00	25
King Estate, Oregon, 10	8.75	33
Maso Canali, Trentino, Italy, 10	9.00	34
Santa Margherita, Valdadige, Italy, 10	12.25	47

#### SAUVIGNON BLANC

Petirrojo, Colchaqua, Chile, 10	6.75	24
Westbend, Yadkin Valley, 08	7.25	26
Matua Valley, New Zealand, 11	7.75	29
Michel Picard, Sancerre, France, 07		44
Duckhorn, Napa Valley, 09		48
Cloudy Bay, New Zealand, 11		56

#### RIESLING

Shelton, Yadkin Valley, 10	7.25	26
VK RK, Germany, 10	7.75	29
Erbes Würzgarten Spätlese, Mosel, Germany 09		36
Dr. Loosen "Blue Slate" Kabinett, Mosel, 09		40

#### OTHER WHITES

Beringer White Zinfandel, California, 10	6.00	21
Vinum Chenin Blanc, South Africa, 08	6.75	25
Divine Llama, Traminette, VA/NC, 09		29
Zind Humbrecht, Pinot d'Alsace, 07		42

#### SPARKLING

Kenwood Yulupa Cuvée Brut, California	6.50	23
Vietti, Moscato d'Asti, Piedmont, Italy, 11	7.50	28
Veuve de Vernay, France	10.00	
Mumm Cuvee Napa Brut Prestige, California		35
J Vineyards, Cuvée Brut 20, RRV		44
Moët & Chandon, Imperial, Épernay, 375ml		48
Dom Pérignon, Épernay, 00		230

#### DESSERT WINES

	GLASS	1/2 BOTTLE
Graham, LBV Port, 05	6.25	
Quinta do Noval, 10 year Tawny Port	7.00	
Quady, Orange Muscat, California, 09		20

### RED

#### CABERNET

	GLASS	BOTTLE
Castle Rock, Columbia Valley, 09	7.00	25
Joel Gott 815, Napa/Sonoma, 09	8.00	30
Twenty Bench, Napa, 09	9.75	39
Robert Hall, Paso Robles, 08		44
Simi Landslide, Alexander Valley, 08		52
L'Ecole No. 41, Walla Walla, Washington, 07		56
Honig, Napa Valley, 08		60
Joseph Phelps, Napa Valley, 08		85
Jordan, Alexander Valley, 07		89

#### BLENDS

Raylen Category 5, Yadkin Valley, NC, 09		35
Estancia Meritage, Paso Robles, 07		46
Treana Red, Paso Robles, 07		90

#### MERLOT AND MALBEC

Cousino Macul Merlot, Chile, 10	6.50	24
Hogue Genesis Merlot, Washington, 08	7.75	29
Rodney Strong Merlot, Sonoma, 08	8.50	32
Shafer Merlot, Napa Valley, 07		75
Duckhorn Merlot, Napa Valley, 07		80
LaMadrid Malbec, Mendoza, Argentina, 09	8.00	30
Durigutti Malbec Familia, Mendoza, 04		85

#### PINOT NOIR

Dante Reserve, California, 09	6.75	24
Castle Rock, Willamette Valley, 10	7.50	27
Row Eleven "Vinas 3", California, 08	8.50	32
La Crema, Monterey County, 10	9.25	36
Wild Earth, Central Otago, New Zealand, 08		52
Four Graces Reserve, Dundee Hills, OR, 08		59

#### ZINFANDEL

Montevina, Amador County, 06	7.00	25
Rosenblum Cuvée XXXIII, California	7.75	29
Hartford, Russian River Valley, 09		45
Chateau Montelena, Napa, 08		54
Duckhorn Paraduxx, Napa Valley, 07		80

#### SHIRAZ AND SYRAH

Four Sisters Shiraz, Australia, 09	7.00	25
Shooting Star Syrah, Lake County, 08	7.50	28
Yangarra Shiraz, McLaren Vale, Australia, 08	8.75	33
Napa Cellars Dyer Vineyard Syrah, Carneros, 08		48
Qupe Syrah, Bien Nacido, Santa Barbara, 08		54

#### OTHER REDS

Jaboulet, Parallel 45 Cotes du Rhone, 09	6.75	24
Banfi Chianti Classico, Tuscany, 09	7.25	26
Casa Rivas Carmenère, Chile, 08	7.50	27
Childress Cabernet Franc, Yadkin Valley, 08		29
Divine Llama, Cab Franc Reserve, Yadkin Valley, 09		46
Layer Cake Series	8.50	32

## BEERS

### DOMESTIC BOTTLED

Budweiser, Michelob Light, Michelob Ultra, Miller Lite, Coors Light, MGD 64 3.00

### PREMIUM AND IMPORTED BOTTLED

Becks, Corona, Corona Light, Heineken, Newcastle, Anchor Steam, Harp, Amstel Light, Redbridge Gluten-Free, Woodchuck Draft Cider, O'Doul's 3.50

### PREMIUM DRAFT

Stella Artois, Guinness, Red Oak, Blue Moon, Yuengling, Bell's Two Hearted Ale, Highland Gaelic Ale, Fat Tire Amber, New Belgium Seasonal, Ranger IPA, Duck-Rabbit Milk Stout, Natty Green's Old Town Brown Ale, Bud Light  
Feature Taps also available

**DRAFT SAMPLER CHOOSE FIVE FOR THE PRICE OF ONE PINT**

### WE DELIVER!

8-meal minimum  
Ask for our Delivery Menu.



**RIVER  
BIRCH  
LODGE**

*Delivery*

### CATERING AVAILABLE!

Office Parties & Weddings

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

**Phone:** 336.768.1111 • **Fax:** 336.768.1555 • **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.)