



WE DELIVER!

8-meal minimum
Ask for our Delivery Menu.

CATERING AVAILABLE

BRUNCH AT THE LODGE

Every Saturday at 11 AM and Sunday at 9 AM

REMEMBER US FOR LARGE GATHERINGS

Rehearsal dinners, company events and large parties are special at River Birch Lodge.

MONTHLY E-NEWSLETTER

Sign up on our website or ask your server.
Stay up-to-date on our special events!

ALL MENU ITEMS AVAILABLE TO GO

GIFT CARDS ALWAYS AVAILABLE

VISIT OUR OTHER FAMILY RESTAURANTS:



WINES

Due to supply, vintages are subject to change.

WHITE

CHARDONNAY

Kilda, Australia, 09	6.00
Westbend, Yadkin Valley, NC, 09	6.50
Toasted Head, Dunnigan Hills, California, 09	7.25
Cartlidge & Browne, California, 09	7.50
Liberty School, California, 09	7.50
Merryvale Starmount, Napa, 08	9.00
Napa Cellars, Napa, 09	
Matanzas Creek, Sonoma, 07	

PINOT GRIGIO/PINOT GRIS

Conti, Friuli, Italy, 09	6.25
Kris, Italy, 09	6.75
King Estate, Oregon, 09	8.50
Maso Canali, Trentino, Italy, 09	8.75
Santa Margherita, Valdadige, Italy, 08	12.00

SAUVIGNON BLANC

Petirrojo, Colchaqua, Chile, 09	6.50
Westbend, Yadkin Valley, NC, 08	7.00
Matua Valley, New Zealand, 10	7.50
Michel Picard, Sancerre, France, 09	
Duckhorn, Napa Valley, 09	
Cloudy Bay, New Zealand, 10	

RIESLING

Shelton, Yadkin Valley, NC, 09	7.00
VK RK, Germany, 08	7.50
Erbes Würtgarten Spätlese, Mosel, Germany 07	
Dr. Loosen "Blue Slate" Kabinett, Mosel, 09	

OTHER WHITES

Beringer White Zinfandel, California, 09	5.75
Vinum Chenin Blanc, South Africa, 09	6.50
Bridlewood Viognier, Central Coast, 08	7.50
Zind Humbrecht, Pinot d'Alsace, 05	

SPARKLING

Kenwood Yulupa Cuvée Brut, California	6.25
Vietti, Moscato d'Asti, Piedmont, Italy, 09	7.25
Mumm Cuvee Napa Brut Prestige, California	9.75
J Vineyards, Cuvée Brut 20, RRV	
Moët & Chandon, Imperial, Epernay, 375ml	
Dom Pérignon, Epernay, 00	230

DESSERT WINES

Graham, Port, LBV, 03	6.00
Quinta do Noval, 10 year Tawny Port	6.75
Quady, Orange Muscat, California, 05	

 Eddie's Cappuccino/Espresso Royale	7.00
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RED

CABERNET

22 Castle Rock, Columbia Valley, 08	6.75	25
24 Joel Gott 815, Napa/Sonoma, 08	7.75	30
26 Robert Hall, Paso Robles, 08	8.75	34
27 Twenty Bench, Napa, 07		42
28 Simi Landslide, Alexander Valley, 07		52
35 L'Ecole No. 41, Walla Walla, Washington, 07		56
38 Honig, Napa Valley, 07		60
44 Joseph Phelps, Napa Valley, 06		85
Jordan, Alexander Valley, 06		89

BLENDS

25 Raylen Category 5, Yadkin Valley, NC, 09		35
33 Estancia Meritage, Paso Robles, 07		46
34 Treana Red, Paso Robles, 07		90
47 Chateau Gruaud-Larose, St. Julien, Bordeaux, 02		135

MERLOT AND MALBEC

24 Cousino Macul Merlot, Chile, 09	6.25	24
26 Hogue Genesis Merlot, Washington, 06	7.50	29
29 Rodney Strong Merlot, Sonoma, 07	8.25	32
44 Shafer Merlot, Napa Valley, 06		75
48 Duckhorn Merlot, Napa Valley, 07		80
56 Alta Vista Classic Malbec, Mendoza, 09	6.25	24
Durigutti Malbec, Mendoza, 08	7.75	30
Durigutti Malbec Familia, Mendoza, 04		85

PINOT NOIR

36 Dante Reserve, California, 09	6.50	24
40 Castle Rock, Willamette Valley, 09	7.25	27
Row Eleven "Vinas 3", California, 08	8.25	32
La Crema, Monterey County, 09	9.00	35
J Vineyards, Russian River Valley, 07		45
29 Wild Earth, Central Otago, New Zealand, 08		55

ZINFANDEL

Montevina, Amador County, 06	6.75	25
Rosenblum Cuvée XXXIII, California	7.50	29
Hartford, Russian River Valley, 06		45
Chateau Montelena, Napa, 06		54
Duckhorn Paraduxx, Napa Valley, 07		80

SHIRAZ AND SYRAH

Four Sisters Shiraz, Australia, 08	6.75	25
Shooting Star Syrah, Lake County, 08	7.25	28
Yangarra Shiraz, McLaren Vale, Australia, 08	8.50	33
Tintara Shiraz, McLaren Vale, Australia, 07		35
Napa Cellars Dyer Vineyard Syrah, Carneros, 08		48
Qupe Syrah, Bien Nacido, Santa Barbara, 08		54

OTHER REDS

Jaboulet, Parallel 45 Cotes du Rhone, 08	6.50	24
Banfi Chianti Classico, Tuscany, 08	7.00	26
Alma Reserve Carmenère, Chile, 07	7.25	27
Childress Cabernet Franc, Yadkin Valley, 08		29
Layer Cake Series	8.25	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

DRAFT

Stella Artois, Guinness, Red Oak, Blue Moon, Yuengling, Bell's Oberon Ale, Highland Gaelic Ale, Fat Tire Amber, New Belgium Seasonal, Sweetwater 420, Ranger IPA, Duck-Rabbit Milk Stout, Natty Green's Old Town Brown Ale, Feature Tap 4.50
Bud Light 3.50

DRAFT SAMPLER CHOOSE FIVE FOR THE PRICE OF FOUR 4.50

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.) 06 / 11



Mountain Casual Dining

SANDWICHES & WRAPS

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

Chicken Salad - Oven roasted sage-pesto chicken salad on wheat bread with lettuce and tomato. 9.95

♥ **Turkey & Dill Havarti** - A cold sandwich of oven roasted turkey breast, dill havarti cheese and prickly pear aioli. 9.95

Soup and Sandwich - Select 1/2 of chicken salad, turkey or ham and swiss sandwich and a cup of homemade soup. 9.95

River Birch Club - Oven roasted turkey, pit cooked ham, applewood smoked bacon, Swiss cheese, cheddar cheese, lettuce, tomato and mayo on whole wheat toast. 10.95

♥ **Tuna Sandwich** - Grilled Ahi tuna cooked medium rare, served with lettuce, tomato, onion and tartar sauce on a Kaiser bun. 11.95

♥ **Grilled Chicken** - Hickory grilled breast of chicken topped with grilled onion, roasted red peppers, fresh tomato, provolone cheese and arugula. 10.75

Pulled Pork - Lightly sauced with our Lodge chipotle-apple BBQ sauce on a cornbread yeast roll. 10.25

Blackened Salmon - Served with lettuce, tomato and onion on a Kaiser roll with chipotle lime mayo. 12.50

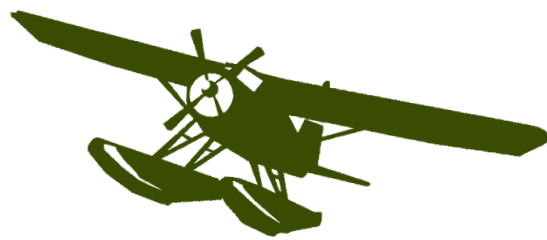
Colorado Cheesesteak - Shaved prime rib laced with roasted green chiles, red peppers and smoked cheddar cheese, served on a grilled hoagie roll with a zesty horseradish mayo. 12.50

Robinhood Chicken Wrap - Grilled chicken, sautéed spinach, spiced pecans, cranberries and feta cheese tossed in a balsamic vinaigrette. 10.25

Salmon Wrap - A spinach wrap with grilled salmon, spring mix, blended cheeses, cilantro-lime ranch and fire roasted tomato and corn salsa. 11.25

♥ **Hickory-Roasted Tomato and Eggplant** - On grilled focaccia topped with our original goat cheese peppercorn dressing. 10.45

Grilled Portabella - Open face hickory grilled portabella mushroom and tomato served on focaccia with roasted red pepper, aioli, arugula and goat cheese crumbles. 12.25



SALADS

Chèvre Salad - Lodge salad greens topped with lightly breaded, grilled goat cheese medallions, laced with dried cherries, cranberries and spiced pecans. We suggest the wildberry vinaigrette. 12.95

Chicken Salad Plate - Oven roasted sage-pesto chicken salad accompanied with fruit. 10.95

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. 11.75

Caesar Salad - Crisp romaine with roasted red pepper croutons and parmesan. 6.95

Very Berry Salmon Salad - Lodge garden salad with grilled salmon, fresh berries, bleu cheese crumbles and spiced pecans 14.95

Chef Salad - Oven roasted turkey, pit cooked ham, boiled egg, mozzarella and cheddar cheeses over romaine and baby greens. 10.25

Soup and Salad - A cup of our homemade soup and Lodge Garden salad or Caesar salad. 8.95

Smoked Salmon - Thin slices of naturally smoked salmon with red onion, asparagus, tomato and reggiano cheese over arugula, tossed with a lemon vinaigrette. 16.95

Salad dressings available:

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

♥ **Lodge Garden Salad** - Romaine and baby greens, tomatoes, cucumbers, shredded carrots, croutons and spiced pecans. 6.25

Add Grilled Chicken - \$5.00
Add Fried Chicken Tenders - \$5.00
Add Steak - \$4.50

Add Salmon - \$6.50
Add Shrimp - \$5.50

SOUPS

Cup 3.30/Bowl 4.60/Quart 10.95

Creamy Chicken Noodle • **White bean chili** • **Chef's daily special**

PIZZAS

Baked on a homemade, cracker-thin crust.

Cheesy one - Fire roasted tomato sauce or sage pesto topped with our six-cheese blend of provolone, mozzarella, parmesan, asiago, romano and smoked cheddar. 9.45 With pepperoni 10.45

Thai Chicken - Our spicy ginger-garlic sauce topped with six-cheese blend, sliced chicken, roasted red peppers, scallions, cilantro and fried wontons. 10.75

Roasted Veggie - With fire roasted tomato sauce or sage pesto, assorted veggies and six-cheese blend. 11.75

Bacon Cheeseburger Pizza - Ketchup and mustard base, six-cheese blend, ground beef, applewood smoked bacon, topped with diced tomatoes and chopped lettuce. 10.75

Bianco - Olive oil base, fresh garlic, caramelized onions, mozzarella cheese and grilled chicken topped with Caesar greens. 11.75

Lodge Feast - Fire roasted tomato sauce or Lodge BBQ sauce, six-cheese blend, ground beef, applewood smoked bacon, pepperoni and sausage, topped with Italian seasoning. 11.95

APPETIZERS

Lodge Chips - Idaho and sweet potatoes sliced thin, seasoned and served with our cilantro-lime ranch and goat cheese peppercorn for dipping. 6.70

Bison and Sausage Cream Cheese Dip - Served with tortilla chips. 6.50

Lodge Wings - Texas Pete® spicy or mild with cilantro-lime ranch dipping sauce. Try them Thai or BBQ style. 8.50

Wildberry Brie Platter - Layers of warm, creamy brie and blackberry jam wrapped in flaky phyllo pastry. Served with sliced fruit and crostini. Enough for four. 16.25

New Zealand Green Lipped Mussels - Steamed with white wine, tomato, garlic and butter. Half Dozen 7.95 Dozen 15.95

Macho Nachos - Hand-cut crisp tortillas heaped with white bean chicken chili, melted cheese and all the fixings. 9.75

Smoked Cheddar Pimento Cheese Dip - Served warm with your choice of crostini or hand-cut corn tortilla chips. 6.95

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. 10.75

Seared Ahi Tuna with Sesame-Ginger Glaze - Sliced and served rare over baby spring mix greens. 12.50

Adobe Chicken Quesadilla - Pulled chicken, chipotle peppers, tomatoes and onions served with sour cream and salsa. 9.75

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. 18.25 8 oz. 21.50

Appalachia Trout - Boneless whole trout, pan seared with sliced almonds. Choice of two sides. 19.25

Prime Rib - Roast beef cooked to order and served with a creamy horseradish sauce. Served with one side and a Lodge salad. Available after 4 PM. 24.50

♥ **Pork Tenderloin** - Sliced and served with housemade peach-jalapeno chutney and two sides. 18.65

Mama's Lasagna - Hearty portion of lasagna made with a mozzarella-parmesan sauce, served with a ground beef and sausage tomato sauce. A house favorite! 11.95 with salad 14.45

Tilapia - Seared and served with a seafood potato cake, tomato corn salsa, topped with chili butter. Choice of one side. 17.85

Hickory Grilled BBQ Chicken - 8 oz. chicken breast basted with our chipotle-apple BBQ sauce. For something different try it with our spicy garlic ginger sauce. Choice of two sides. 16.25

Shrimp and Grits - Sautéed shrimp in a spicy tasso ham gravy with spinach and andouille sausage served on top of our white stone ground grits. 18.95

Campfire Trout - Boneless whole trout, filled with savory cornbread stuffing then wrapped with applewood smoked bacon and baked. Served on our roasted corn sauce, with a choice of one side. 22.25

Grilled Duck Breast - Lightly seasoned, grilled, sliced and served over a raspberry merlot sauce. With two sides. 22.75

♥ **Venison Medallions** - Ultra lean and tender slices served with raspberry merlot sauce and two sides. 26.75

Filet Mignon - Wrapped with applewood smoked bacon then grilled over our hickory fire. Served with a Lodge salad and choice of side. 27.95

Ribeye - 14 oz. marbled ribeye, hickory fired. Served with a Lodge salad and one side. 27.95

Hanger Steak - Tamarind honey glazed 10 oz. hickory grilled. Served with Lodge salad and one side. 17.95

Baby Back Ribs - Basted with our signature chipotle-apple BBQ sauce. Choose two sides. 24.45

Sage-Brush Chicken - A half chicken rubbed with our signature fresh sage pesto then oven roasted to a crisp finish. Comes with two sides. 16.15

♥ **Chicken with Wild Northwest Mushrooms** - Hickory grilled chicken breast served with a bold wild mushroom gravy and two sides. 17.50

Grilled Scallops - Four large U10 scallops cooked on a hickory wood grill, served on roasted cream corn and topped with aged balsamic glaze. Choice of one side. \$22.40

River Birch Lodge Pasta - Penne tossed with sautéed veggies in a lite white wine cream sauce. 14.75

À La Carte

Add Chicken - \$5.00
Add Scallops - \$10.00

Add Salmon - \$6.50
Add Steak - \$4.50

Add Duck - \$8.00
Add Shrimp - \$5.50

18% gratuity for parties of 10 or more will be added

BURGERS

Burgers ground in-house. Served with fries.

LODGE BURGER

Hickory grilled burger with lettuce, tomato and red onion. 9.75

With cheese 10.25

ELK OR BISON BURGER

Your choice of elk or bison patty, hickory grilled and topped with lettuce, tomato and red onion. 12.75

With provolone and wild mushroom gravy 13.75

VEGGIE BURGER

Black bean burger, soy-glazed onions, arugula, tomato and chipotle-lime mayo on focaccia. 10.45

SIDES

Lodge Fries

Coleslaw

Baked Potato

♥ Baked Sweet Potato

Smashed Sweets with Chipotle and Maple

♥ Zucchini and Squash Medley

♥ Fresh Fruit

♥ Sautéed Fresh Spinach

♥ Roasted Asparagus

Lodge Vegetable Platter - choose three 11.15

DESSERTS

Berry Good Vanilla Bean Ice Cream 4.55

Chocolate XS Cake 7.25

Cheesecake 7.00

House Crème Brûlée 6.75

Featured Cobbler 6.50

♥ Bowl of Fresh Fruit 6.50

Try these favorites *Midtown Cafe*
Dessertery

Italian Cream Cake 5.75

5 Flavor Pound Cake 5.25

BEVERAGES

French Press — 2-6 people 8.95

Valentine Coffee 2.55

Tea and Fountain Sodas 2.10

IBC Root Beer 2.10

Milk 2.10

Chocolate Milk 2.30

Hot Chocolate 2.30

Fresh Squeezed Orange Juice 3.60

Espresso 2.50

Cappuccino 3.60

San Pellegrino Sparkling

Natural Mineral Water 3.30

Le Bleu Pure Water 2.20

BRUNCH ITEMS

Eggs Benedict Eggs Nova Scotia
Veggie Frittata Ham and Cheese Omelette
Belgian Waffle Salmon and Potato Medley
Kid Choices Classic Scrambled Eggs

♥ 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.**