



SHAREABLES

- SPINACH DIP 17

*GF

CREAM CHEESE WITH SAUTEED ONION,
ROASTED GARLIC, & SPINACH.
SERVED WITH CORN TORTILLA CHIPS.
- RIVERBIRD FRITES 16

*GF

LAVENDER, TRUFFLE OIL, HONEY SEA SALT
- CRISPY BACON BRUSSELS 17

*GF

CURRENTS, MAPLE SYRUP, PARMESAN, & BACON
- RUSTIC RICOTTA SPREAD 18

LEMON ZEST, RICOTTA, PISTACHIOS, TRUFFLE
OIL, WARM HONEY SERVED WITH NAAN

- CHARCUTERIE BOARD

SMALL 21 / LARGE 31
SELECTION OF MEAT, CHEESE, FRUITS,
VEGETABLES, NUTS, BACON JAM. & A
HOUSE-PICKLED ITEM
- LEMON GARLIC MUSHROOMS 14

HOUSEMADE ROASTED GARLIC & LEMON
MAITRE D BUTTER, SLOW ROASTED
MUSHROOMS SERVED WITH CRUSTINI
- CHICKEN MEATBALLS 16

*GF

ARUGULA SALAD SERVED WITH A HOUSEMADE
TZATZIKI AND FRESH PRESSED OLIVE OIL

SOUP & SALAD

- CRAB BISQUE CUP 9 / BOWL 12

*GF
- FRENCH ONION CUP 10 / BOWL 14
- ROASTED BEET SALAD 17

*GF

RED & GOLDEN BEETS, SPRING MIX, GOAT
CHEESE, CANDIED WALNUTS, HOUSEMADE
ORANGE VINAIGRETTE
- CHEF SALAD 17

*GF

SPRING MIX, BACON, SALAMI, CARROT,
ONION, CUCUMBER, BOILED EGG,
MOZZERELLA
- BISTRO SALAD SMALL 9/TABLE 15

SPRING MIX, CUCUMBER, CARROT,
TOMATOES, RED ONION, CROUTONS AND
CHOICE OF DRESSING
- SPINACH SALAD 16

*GF

SPINACH, BLUE CHEESE, RED ONION, ROASTED
CHICKPEA, ROASTED APPLE, CANDIED NUTS,
AND BALSAMIC VINAIGRETTE
- DRESSING OPTIONS:

ORANGE VINAIGRETTE, CREAMY ITALIAN,
BALSAMIC VINAIGRETTE, BLUE CHEESE
DRESSING, RIVERBIRD RANCH
- ADD CHICKEN \$7

ADD SHRIMP \$10

HANDHELDS

- SERVED WITH CHOICE OF SIGNATURE SIDE
PREMIUM SIDE FOR AN ADDITIONAL \$3
ADD ON GRILLED ONIONS \$2
ADD ON SHIITAKE MUSHROOMS \$3
- CRAB BIQSUE + GRILLED CHEESE 19

10OZ CUP CRAB TOMATO BISQUE
SERVED WITH GRUYERE GRILLED CHEESE
ON A BRIOCHE BREAD (NO SIDE INCLUDED)
- GATHERER BURGER 16

HOUSE MADE CHICKPEA BURGER TOPPED WITH
LEMON OLIVE OIL ARUGULA AND CREAMY ITALIAN
DRESSING
*OPTIONAL GLUTEN/DAIRY/SOY FREE BUN
- RIVERBIRD SMASHBURGER 18



MISSOURI GROUND BEEF, BACON, CRACKED PEPPER
MAYO, LETTUCE, TOMATO, ONION, PICKLE ON A
BRIOCHE BUN
MAKE IT A DOUBLE FOR \$24
CHEESE OPTIONS: SWISS, CHEDDAR, PROVOLONE,
PEPPERJACK
ADD BLUE CHEESE FOR \$2
- HOT HONEY FRIED CHICKEN 17

GOLDEN FRIED CHICKEN TOSSED IN HOT HONEY
TOPPED WITH RED ONION, MOZZERELLA,
ARUGULA ON TOASTED CIABATTA
- PEACH & PORK 17

SMOKED PULLED PORK TOPPED WITH
HOUSEMADE SLAW AND PEACH JALAPENO
CHUTNEY SAUCE



FLATBREADS

GLUTEN FREE CRUST AVAILABLE FOR \$3

- CHEESE 14 PEPPERONI 18

HOUSE MADE PIZZA SAUCE & MOZZARELLA
- THAI CHICKEN 21

THAI PEANUT SAUCE, CHICKEN, RED ONION, CARROT, CILANTRO, SESAME SEEDS, TOPPED WITH A SWEET CHILI SAUCE & PEANUTS
- THE SICILIAN 22

RED SAUCE BASE, CAPICOLA, SOPPRESSATA, PEPPERONI, HOUSEMADE TUSCAN RELISH, TOMATO, MOZZARELLA
- CHICKEN BACON RANCH 21

GRILLED CHICKEN, BACON, HOUSEMADE RANCH & RED ONION
- BACON JALAPENO MELT 22

CREAM CHEESE, JALAPENO, HOUSEMADE BLACKBERRY BACON JAM, MOZZARELLA, & BACON
- HOT HONEY & CHICKEN 22

BBQ SAUCE, CHICKEN, ONION, MOZZARELLA, HOT HONEY, AND ARUGULA

ENTREES

PREMIUM SIDE FOR AN ADDITIONAL \$3
ADD GRILLED ONIONS \$2 / ADD SHIITAKE MUSHROOMS \$3 / ADD SHRIMP \$10

- SLOW ROASTED PORCHETTA 38

PORK LOIN STUFFED WITH RUSTIC HOMESTYLE PORK DRESSING COVERED WITH A SWEET RED WINE REDUCTION. SERVED WITH ROASTED POTATOES & CHOICE OF SIDE
- SWEET SOY SALMON 35

ROASTED SALMON WITH A HOUSEMADE SWEET SOY SERVED WITH ROASTED POTATOES AND ROASTED BROCCOLI
- PESTO CHICKEN PASTA 32

ITALIAN MARINATED CHICKEN WITH HOUSEMADE PESTO SAUCE AND LINGUINE NOODLES
- 3 BROTHERS FILET MIGNON 48

FILET COOKED TO PREFERENCE TOPPED WITH BLACK CHERRY DEMI GLAZE. SERVED ALONG ROASTED POTATOES AND CHOICE OF SIDE
- BRAISED SHORT RIB 44

LOCALLY SOURCED & SLOW ROASTED SHORT RIB WITH PARMESAN GRITS & SAUTEED MUSHROOMS
- WILD MUSHROOM SHRIMP & GRITS 30

SLOW COOKED GRITS WITH SEARED SHRIMP & SAUTEED MUSHROOMS

SIDES & SAUCES

- SIGNATURE SIDES 5

FRIES
PARMESAN GRITS
ROASTED POTATOES
ROASTED BROCCOLI
- PREMIUM SIDES 8

SIDE SALAD
RIVERBIRD FRITES
ASPARAGUS
CONFIT MUSHROOMS
CRISPY BACON BRUSSELS
- HOUSEMADE SAUCES 1.50

GOCHUJANG MAYO
TRUFFLE AIOLI
ITALIAN AIOLI
RIVERBIRD RANCH



WINE TASTING

4 TASTINGS FOR \$12
4 FOR \$24 WITH A LOGO WINE GLASS
4 FOR \$35 WITH A LOGO TUMBLER

- WHITE

1. **Bluff Breeze** | Sweet

Slightly carbonated Missouri Muscat blend on tap. Bubbly, light, & sweet

2. **Flappers & Philosophers** | Dry

Vidal Blanc
Missouri wine featuring a clean grapefruit flavor with a crisp lemon finish

3. **Chardonnay** | Dry

Chardonnay
This Clarksburg Chardonnay has aromas of pear and apple with hints of tropical fruit

4. **Vignoles** | Semi Sweet

Vignoles
This Missouri wine has citrus flavors with a tart apple finish & luscious floral aroma

5. **Sweet Speakeasy** | Sweet

Vignoles / Valvin Muscat / Cayuga / Vidal Blanc
Missouri grape blend with flavors of apple, pear, & honey

6. **Riesling** | Sweet

Riesling
This high acidity wine has flavors of pear and apricot with a hint of refreshing sweetness

7. **Sauvignon Blanc** | Dry

This Santa Barbara County wine has high acidity with notes of grapefruit, stone fruit, citrus, green apple, and lemongrass

- RED

10. **Norton** | Dry

Norton
Missouri's state grape produces a rich, full-bodied dry red wine with berry flavors & spicy overtones

11. **Riverbird Reserve** | Dry

Cabernet Lodi California
Dark fruit flavors of blackberries, blueberries, & plum with a hint of black pepper, sage, & black currant

12. **Pinot Noir** | Dry

Pinot Noir California
Aromas of cherry & mulberry with a touch of chocolate, menthol, & dried herbs

13. **Retro Red** | Dry

Chambourcin / Syrah
A Missouri & California blend with a beautiful violet color & silky dry finish

14. **Paso Robles Merlot** | Dry

Merlot, Paso Robles
Black cherry & plum flavors with medium tannin & acidity

15. **Double Bluff** | Semi Sweet

Chambourcin / St.Vincent
Bright fruit aromas from the Chambourcin & crisp, tart flavor from the St.Vincent combined

16. **I'm a Sweetie Too** | Sweet

St.Vincent / Concord / Catawba / Chambourcin
A blend of Native American & hybrid grapes give this wine intense fruity aromas

ROSÉ

8. **2015 Spanish Rose** | Semi Sweet

Tempranillo
Spanish grape with aromas of strawberry, fresh-cut watermelon, & rose petals
9. **Bluff Blush** | Sweet

Catawba
Fruity aroma & a lightly sweet flavor

CHECK OUT OUR BOURBON FLIGHTS

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