

THE UP RIVER CAFE



AND COCKTAIL BAR

Soups

Soup of the Moment	A.Q.
Mushroom Bisque with Sage Oil and Crispy Potatoes	7.00

Salads

Caesar Salad with Parmesan Crostini and Crispy White Anchovies <i>add 3.00 for Grilled Chicken, 5.00 for Grilled Shrimp</i>	8.00
Bibb Lettuce Salad with Cucumber and Grape Tomatoes	8.00
Chopped Salad with Romaine Lettuce, Spinach, Bacon, Toasted Walnuts, Dried Cranberries, Hard Boiled Egg and Red Onion tossed in a Warm Cider Vinaigrette	10.00
Asparagus Salad with Crispy Serrano Ham, Panko Crusted Egg and Polenta Croutons	9.00
Grilled Shrimp & Green Bean Salad with Toasted Pine Nuts, Mache, Shaved Parmesan and a Roasted Yellow Tomato Vinaigrette	10.00

Dishes

Prosciutto-Wrapped Striped Bass served over Leek & Crabmeat Fondue, with Roasted Tomato & Red Pepper Coulis	25.00
Grilled Local Swordfish on Polenta with a Roasted Tomato, Garlic and Fennel “Cioppino” Sauce, fried Capers and a garnish of Sorrel Salad	26.00
Pan-Roasted Natural Half Chicken with Potato-Parsnip Purée, Sautéed Mushrooms, Brussels Sprouts, Cipollini Onions and Bacon Pan Jus	23.00
Seared Duck Breast with a Savoy Cabbage-wrapped Farro Grain & Duck Confit “Risotto”, Braised Red Cabbage and a Mission Fig Demi-Glace	26.00
Applewood Smoked Bacon-Wrapped Pork Tenderloin with Cipollini Onions, Brussels Sprouts, Potato Rösti and a Majool Date Glaze	24.00
Grilled Flat Iron Steak with a crispy Blue Cheese-Purple Potato Cake, Red Wine Jus and a Pepper Cress Salad	27.00
Vegetarian Cassoulet with Autumn Squash, Butter Beans, Garlic, Roasted Red Peppers, Sage & Chervil-Marinated Tofu and Brussels Sprouts, Topped with Herb Bread Crumbs	18.00

*It is unlawful for us to not tell you that eating anything that is raw, or not thoroughly cooked for that matter, could possibly cause you harm.
We are proud that everything in house is prepared without hydrogenated oils and is 100% Trans-Fatty Acid Free.*