



FOOD MENU

SUSHI

CHESAPEAKE ROLL | \$18

Lump Crab Meat | Cucumber | Fire-Roasted Corn Salsa | Old Bay Sauce featuring Petit Manseng

VINEYARD ROLL | \$16

Smoked Salmon | Cranberry & Almond Goat Cheese | Citrus Beet Sauce | Crushed Pistachio | Crispy Fried Onion | SideWay's Gastrique

SPICY TUNA ROLL | \$15

Blackened Seared Ahi Tuna | Cucumber | Spicy Mayo | Pineapple Salsa infused with Willie's White

RIVERSIDE FAVORITES

BAKED CRAB DIP | \$18

Lump Crab | Old Bay | Toasted Naan

SMOKED SALMON BRUSCHETTA | \$16

Smoked Salmon | Tomato | Red Onion | Basil | Goat Cheese | Balsamic Reduction | Toasted Naan

AHI TUNA SALAD | \$15

Blackened Seared Ahi Tuna | Mixed Greens | Cucumber | Roasted Red Peppers | Pickled Onions | Sesame Ginger Dressing

PRETZEL BITES | \$7

Salted Pretzel Bites | Beer Cheese

FLATBREAD PIZZA

WATERFRONT | \$18

Lump Crab | Mozzarella | Old Bay Sauce featuring Petit Manseng | Truffle Oil tossed Arugula | Balsamic Reduction

FARMHOUSE | \$18

(FARM-TO-TABLE EXCLUSIVE)

Chipotle & Red Wine Braised Lamb | Mozzarella | Goat Cheese | Truffle Oil tossed Arugula | SideWay's Gastrique | Hot Honey

PEPPERONI & ROASTED RED | \$15

Marinara | Mozzarella | Pepperoni | Fire-Roasted Red Bell Pepper | House Italian Dressing featuring Cabernet Franc

TACOS

RED BRAISED LAMB | \$18

(FARM-TO-TABLE EXCLUSIVE)

Chipotle & Red Wine Braised Lamb | Arugula | Fire-Roasted Corn Salsa | Pickled Onions | Avocado Lime Crema

BLACKENED AHI TUNA | \$16

Blackened Seared Ahi Tuna | Arugula | Pineapple Salsa infused with Willie's White | Spicy Mayo | Avocado Lime Crema

TORCHED CRAB | \$18

Torched Lump Crab | Arugula | Old Bay Sauce featuring Petit Manseng | Fire-Roasted Corn Salsa | Avocado Lime Crema | Scallions