

River Valley Farmer's Table Dinner Menu

1820 W. Wilson Ave
Phone: 872-208-3267
www.rvrvalley.com

Small Plates

Pickled Veggies - \$9 - V

A "share-friendly" plate of house made cold-pickled mushrooms and seasonal farm veggies

Hummus - \$10 - V

House made roasted garlic and roasted red pepper hummus, served with fresh crudité and house made tortilla chips

RVR Tamales - \$8 - V

Two portabella tamales made with organic corn masa, topped with house salsa
Add chili or cheese \$1 each

Soups Cup \$3.50/Bowl \$6

Portabella Chili - V

Signature River Valley Ranch chili with our organic mushrooms

Soup of the Day

House made soup, seasonal ingredients

Sandwiches *

Smoked Turkey and Swiss- \$9

Nueske's Applewood smoked turkey breast, jarlsberg cheese, vine-ripe tomatoes and local greens on a pretzel bun, with mayo and River Valley cherry bomb pepper jelly

Ham and Cheddar - \$8

Nueske's smoked ham, horseradish cheddar, house made B&B pickles and local greens on Red Hen pumpernickel bread, with mayo and East Shore sweet & tangy mustard

Amish Chicken Pesto - \$10

Pulled Amish chicken breast in a house made lemon pesto sauce, served on a baguette with vine-ripe tomato and local greens

Albacore Tuna Salad - \$9

House made tuna salad in lemon aioli, Havarti cheese, sliced cucumber and local greens on multigrain bread

Salads

House - \$8 - V

Arcadia greens, mushroom mix, and seasonal vegetables from our garden tossed in a white balsamic and shallot vinaigrette

Beet & Goat Cheese

Half \$7/Entrée \$13

Arcadia greens, baby arugula, red quinoa, pickled beets from our farm, Montechevre Wisconsin goat cheese, toasted pepitas, and balsamic vinaigrette
(GF)

Add smoked salmon \$4

Sides \$3

Broccoli and Red Grape Salad

Organic broccoli, Nueske's Applewood smoked bacon pieces, red grapes, and roasted sunflower seeds in a refreshing sweet and tangy dressing

Spring Asparagus Salad V

Farm-fresh asparagus and roasted red pepper in a sweet balsamic vinegar, topped with toasted hazelnuts

Farm Style Potato Salad

Organic red potatoes, hard boiled farm-fresh eggs, celery and red onion in a hearty house-made dressing

Panini *

Classic Grilled Cheese- \$8

Butterkase cheese on a thick-cut soft challah bread, grilled to toasty perfection
Make it spicy – add Cherry Bomb Pepper Jelly \$1
Get garlic & herbs – add our house pesto \$1

Spring Vegetable Panini - \$9

Grilled farm-fresh asparagus, roasted red peppers and a tangy lemon aioli, with creamy Havarti cheese. Grilled on our thick-cut soft challah bread

Balsamic Braised Portabella - \$10

Organic braised portabellas from our farm, with caramelized onions and jarlsberg cheese. Grilled on our thick-cut soft challah bread

**Gluten free bun available \$3*