

SMALL PLATES

SHRIMP COCKTAIL

Yuengling Poached Shrimp, Brandy Sauce, Cocktail Sauce 12

RIVER ROCK WINGS GF

Buffalo, Garlic Parmesan, or Maple Sriracha 12

TOMATO SOUP VG GF

Plum Tomatoes, Cream 6

CRISPY BRUSSELS SPROUTS VG GF

Truffle Oil, Sherry Vinegar, Sea Salt 8

STUFFED AVOCADO GF

Crab, Avocado, Jalapeno, Citrus 16

RATATOUILLE VG

Squash, Zucchini, Eggplant, Bell Pepper, Tomatoes, Pita Bread 10

DEVEILED EGGS GF

Keeping it Classic 8

MUSHROOM TOAST VG

Local Mushrooms, Truffle Oil, Sourdough 8

GREENS

Add Salmon, Shrimp, or Crab Cake 10 | Chicken 6

BEET SALAD

Arugula, Beets, Goat Cheese, Walnut Brittle, Red Wine Vinaigrette 10

KALE CAESAR SALAD

Baby Kale, House Made Caesar Dressing, Parmesan, Croutons 10

WEDGE SALAD GF

Iceberg Lettuce, Tomato, Red Onion, Bacon, House Made Bleu Cheese Dressing 10

ANCIENT GRAIN BOWL VG

Farro, Quinoa, Wheatberries, Butternut Squash, Baby Kale, Golden Raisins, Craisins, Almonds, Vinaigrette 12

LARGE PLATES

STEAK FRITES GF

Grilled Flat Iron Steak, Truffle Fries, Sautéed Mushrooms 28

Make it a surf & turf; Add a crab cake \$10

ROASTED SPRING CHICKEN GF

All Natural Airline Chicken Breast, Crispy Potatoes, Kennet Square Mushroom Trio Sauce 22

PAN SEARED SALMON GF

Citrus Risotto, Sautéed Kale, Pistou 24

LUMP CRAB CAKES

Quinoa, Asparagus, Sriracha Old Bay Aioli 28

WARM QUINOA BOWL VG GF

Quinoa, Mushrooms, Asparagus, Summer Squash, Sauteed Kale, Stewed Tomatoes 18

SEAFOOD PASTA

Shrimp, Crab, Stewed Tomatoes, Parmesan 22

HANDHELDS

All handhelds are served with house cut fries.

Substitute fries for side salad or soup \$2.

Make your burger meatless \$2.

RIVERFRONT BURGER

Sharp Cheddar, Secret Sauce, Lettuce, Tomato, Onion 14

SCRUFFY BURGER

Herb Whipped Goat Cheese, Bacon Jam, Roasted Red Onion, Worcestershire Aioli 16

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast, Lettuce, Tomato, Bacon, Sriracha Old Bay Aioli 13

CRAB CAKE SANDWICH

Lump Crab Cake, Avocado, Pickled Red Onion, Lettuce, Tomato, Sriracha Old Bay Aioli 16

BIG BOY GRILLED CHEESE VG

Herb Whipped Goat Cheese, Sharp Cheddar, Truffle Oil 12

VG - Vegetarian GF - Gluten Free

CRAFTED COCKTAILS

TITO'S MULE

*Tito's Vodka, Muddled Berries, Ginger Beer,
Fresh Lime 11*

SPIKED POMEGRANATE LEMONADE

*Stateside Vodka, Lemonade, Pomegranate Juice
10*

SUMMERTIDE GIN & TONIC

*Revivalist Summertide Gin, Elderflower
Liqueur, Fever-Tree Elderflower Tonic 12*

BLUEBERRY COCONUT MOJITO

*Coconut Rum, Muddled Blueberries, Mint,
Lime, Club Soda 10*

LUX MANHATTAN

*Resurgent Bourbon, Sweet Vermouth,
Maraschino Liqueur, Orange Bitters 13*

DELAWARE OLD FASHIONED

*Resurgent Bourbon, Orange Simple Syrup,
Orange Bitters, Cherry, Orange 13*

BOURBON BERRY SMASH

*Resurgent Rye, Simple Syrup, Mint, Fresh
Berries 12*

BLOOD ORANGE PALOMA

*Casamigos Silver Tequila, Blood Orange
Soda, Fresh Lime 15*

WHITE WINE

6oz / 9oz / Bottle

BOLLINI PINOT GRIGIO

11 / 16 / 44

HOUSE PINOT GRIGIO

7 / 10 / 28

KIM CRAWFORD SAUVIGNON BLANC

12 / 18 / 48

FLEUR DE MERE ROSE

12 / 18 / 48

CHATEAU ST MICHELLE CHARDONNAY

10 / 15 / 40

HOUSE CHARDONNAY

7 / 10 / 28

RED WINE

6oz / 9oz / Bottle

ALAMOS MALBEC

10 / 15 / 40

MEIOMI PINOT NOIR

12 / 18 / 48

HOUSE PINOT NOIR

7 / 10 / 28

BERINGER MERLOT

9 / 13 / 36

LOUIS MARTINI CABERNET

12 / 18 / 48

HOUSE CABERNET

7 / 10 / 28

DRAFT BEER

TROEGS SUNSHINE PILSNER 8

WILMINGTON BREW WORKS
PALE ALE 8

DOGFISH HEAD 60 MINUTE IPA 8

YUENGLING LAGER 6

2SP VOLUPTUOUS FUZZ 8

WBW PEAR CIDER 8

LOCAL CANNED BEER

WILMINGTON BREW WORKS PALE ALE 8

2SP BABY BOB STOUT 8

DOGFISH HAZY-O IPA 6

DOGFISH SLIGHTLY MIGHTY 6

DOGFISH SEAQUENCH ALE 6

CONSHOHOCKEN BLOOD ORANGE IPA 8