



### WE DELIVER!

8-meal minimum  
Ask for our Delivery Menu.

### CATERING AVAILABLE



### BRUNCH AT THE LODGE

Every Saturday at 11 AM and Sunday at 9 AM



### REMEMBER US FOR LARGE GATHERINGS

Rehearsal dinners, company events and large parties are special at River Birch Lodge.



### MONTHLY E-NEWSLETTER

Sign up on our website or ask your server.  
Stay up-to-date on our special events!

### ALL MENU ITEMS AVAILABLE TO GO

### GIFT CARDS ALWAYS AVAILABLE

### VISIT OUR OTHER FAMILY RESTAURANTS:

**MidtownCafe**  
*& dessertery*

Winston-Salem

**Pancake Pantry**

Gatlinburg, Tennessee

## WINES

Due to supply, vintages are subject to change.

### WHITE

#### CHARDONNAY

Kilda, Australia, 08	6.00
Westbend, Yadkin Valley, NC, 08	6.50
NO, California, 08	6.75
Toasted Head, Dunnigan Hills, California, 07	
Cartlidge & Browne, California, 07	7.25
Childress, Barrel Select, Yadkin Valley, 08	7.50
Liberty School, California, 07	7.50
Merryvale Starmount, Napa, 07	8.25
Matanzas Creek, Sonoma, 06	

#### PINOT GRIGIO/PINOT GRIS

Conti, Friuli, Italy, 08	6.25
Kris, Italy, 08	6.75
King Estate, Oregon, 08	8.50
Maso Canali, Trentino, Italy, 08	8.75
Santa Margherita, Valdadage, Italy, 07	12.00

#### SAUVIGNON BLANC

Pomelo, California, 08	6.50
Westbend, Yadkin Valley, NC, 08	7.00
Matua Valley, New Zealand, 08	7.50
Duckhorn, Napa Valley, 07	
Frog's Leap, Napa Valley, 07	
Cloudy Bay, New Zealand, 08	

#### OTHER WHITES

Beringer White Zinfandel, California, 08	5.75
Vinum Chenin Blanc, South Africa, 08	6.50
Bridlewood Viognier, Central Coast, 07	7.50
Shelton Riesling, Yadkin Valley, NC, 08	7.00
VK RK Riesling, Germany, 07	7.25
Erbes Würzgarten Spätlese Riesling, Mosel, Germany 07	
Zind Humbrecht, Pinot d'Alsace, 04	

#### SPARKLING

Kenwood Yulupa Cuvée Brut, California	6.25
Bosio, Moscato d'Asti, Piedmont, Italy, 08	6.50
Mumm Cuvee Napa Brut Prestige, California	9.50
Dom Pérignon, Épernay, France, 00	230

#### DESSERT WINES

Graham, Port, LBV, 03	6.50
Quinta do Noval, 10 year Tawny Port	6.75
Quady, Orange Muscat, California, 05	20



Eddie's Cappuccino/Espresso Royale 7.00

### RED

#### CABERNET

Castle Rock, Alexander Valley, 07	6.75	25
Liberty School, California, 07	7.50	28
Raconteur, Padthaway, Australia, 07	7.75	29
Robert Hall, Paso Robles, 07	8.75	33
Twenty Bench, Napa, 06		38
Simi Landslide, Alexander Valley, 05		52
Honig, Napa Valley, 06		55
L'Ecole No. 41, Walla Walla, Washington, 06		59
Jordan, Sonoma, 05		80
Joseph Phelps, Napa Valley, 05		85

#### MERLOT AND MALBEC

Cousino Macul Merlot, Chile, 08	6.50	24
Hogue Genesis Merlot, Washington, 06	7.00	26
Columbia Winery Merlot, Washington, 05	7.75	29
Rodney Strong Merlot, Sonoma, 05	8.25	32
Shafer Merlot, Napa Valley, 05		75
Duckhorn Merlot, Napa Valley, 06		80
Alta Vista Premium Malbec, Mendoza, 08	7.50	28
Catena Malbec, Mendoza, 07		45

#### PINOT NOIR

Cono Sur, Central Valley, Chile, 08	6.50	24
Castle Rock, Sonoma, 07	7.25	27
Row Eleven, "Vinas 3", California, 07	8.00	31
La Crema, Monterrey, 07	8.25	32
West Cape Howe, Australia, 07		34
Maysara Jamsheed, Willamette Valley, 07		49
Dog Point, New Zealand, 06		65

#### OTHER REDS

Jaboulet, Cotes du Rhone, Parallel, 06	6.50	24
Windmill Petite Syrah, 06	6.75	25
Shooting Star Syrah, Lake County, 07	7.00	26
Yangarra Shiraz, McLaren Vale, Australia, 06	8.50	33
Tintara Shiraz, McLaren Vale, 06		32
Qupe Syrah, Bien Nacido, Santa Barbara, 06		54
Childress Cabernet Franc, Yadkin Valley, NC, 05		29
Banfi Chianti Classico, Tuscany, Italy, 07	7.00	26
Round Peak Sangiovese, Yadkin Valley, NC, 08	7.25	27
Gnarly Head Old Vine Zinfandel, Lodi, 07	6.75	25
7 Deadly Zins, Lodi, 07	8.25	32
Harford Zinfandel, Russian River Valley, 06		43
Chateau Montelena Zinfandel, Napa, 06		52
Layer Cake Series	8.25	32

#### BLENDS

Westbend Carolina Cuvee, Yadkin Valley, NC, 06	28
Raylen Category 5, Yadkin Valley, NC, 06	30
Estancia Meritage, Paso Robles, 06	44
Duckhorn-Paraduxx, Napa Valley, 06	80
Chateau Gruaud-Larose, St. Julien, Bordeaux, 02	135

## BEERS

### DRAFT

Stella Artois, Guinness, Red Oak, Blue Moon, Yuengling, Flying Dog, Highland Gaelic Ale, Fat Tire Amber, Magic Hat #9, Sweetwater 420	4.50
Bud Light	3.50

### DOMESTIC BOTTLED

Bud Light, Budweiser, Michelob Light, Michelob Ultra, Miller Lite, Coors Light, Natural Light, MGD 64	3.00
O'Doul's	3.50

### PREMIUM AND IMPORTED BOTTLED

Becks, Corona, Corona Light, Heineken, Newcastle, Anchor Steam, Harp, Amstel Light, Redbridge Gluten-Free, Woodchuck Draft Cider	3.50
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### DRAFT SAMPLER – CHOOSE FOUR 4.50



**HOURS:** Monday-Thursday 11 AM-9:30 PM • Friday-Saturday 11 AM-10:30 PM • Sunday 9 AM-9:30 PM

**Phone:** 336.768.1111 • **Fax:** 336.768.1555 • **Website:** [www.riverbirchlodge.com](http://www.riverbirchlodge.com)  
3324 Robinhood Road, Winston-Salem, NC 27106

River Birch Lodge is a smoke-free restaurant and bar. (Smoking available on bar porch.)



*Mountain Casual Dining*



SANDWICHES & WRAPS

Accompanied with your choice of homemade Lodge chips or fresh fruit.

- Chicken Salad

- Oven roasted sage-pesto chicken salad on wheat bread with lettuce and tomato. 9.75
- ♥ Turkey & Dill Havarti

- A cold sandwich of oven roasted turkey breast, dill havarti cheese and prickly pear aioli. 9.35
- Soup and Sandwich

- Select 1/2 of chicken salad, turkey or ham and swiss sandwich and a cup of homemade soup. 9.35
- River Birch Club

- Oven roasted turkey, pit cooked ham, applewood smoked bacon, Swiss cheese, cheddar cheese, lettuce, tomato and mayo on whole wheat toast. 10.50
- ♥ Tuna Sandwich

- Grilled Ahi tuna cooked medium rare, served with lettuce, tomato, onion and tartar sauce on a Kaiser bun. 11.50
- ♥ Grilled Chicken

- Hickory grilled breast of chicken topped with grilled onion, roasted red peppers, fresh tomato, provolone cheese and arugula. 10.25
- Ham and Swiss

- Pit cooked ham with Swiss cheese topped with lettuce, tomato, onion and a spicy creole mustard. 9.95
- Pulled Pork

- Lightly sauced with our Lodge chipotle-apple BBQ sauce on a cornbread yeast roll. 9.95

- Colorado Cheesesteak

- Shaved prime rib laced with roasted green chiles, red peppers and smoked cheddar cheese, served on a grilled hoagie roll with a zesty horseradish mayo. 11.95
- Robinhood Chicken Wrap

- Grilled chicken, sautéed spinach, spiced pecans, cranberries and feta cheese tossed in a balsamic vinaigrette. 9.95
- Salmon Wrap

- A spinach wrap with grilled salmon, spring mix, blended cheeses, cilantro-lime ranch and fire roasted tomato and corn salsa. 10.95
- ♥ Hickory-Roasted Tomato and Eggplant

- On grilled focaccia topped with our original goat cheese peppercorn dressing. 10.25
- Grilled Portabella

- Hickory grilled portabella cap marinated in balsamic vinegar and olive oil topped with sauteed onions, provolone cheese, lettuce and tomato on focaccia with our spicy creole mustard. 11.95



SALADS

- Chèvre Salad

- Lodge salad greens topped with lightly breaded, grilled goat cheese medallions, laced with diced berries, cranberries and spiced pecans. We suggest the wildberry vinaigrette. 12.50
- Chicken Salad Plate

- Oven roasted sage-pesto chicken salad accompanied with fruit. 10.25
- Smoked Salmon

- Thin slices of naturally smoked salmon with red onion, asparagus, tomato, toasted pine nuts and reggiano cheese over arugula, tossed with a lemon vinaigrette. 15.75
- ♥ RBL Chicken Salad

- Hickory grilled chicken breast or fried chicken tenders served over romaine and baby greens. 10.25  
Substitute salmon, duck breast or shrimp add 2.25
- Caesar Salad

- Crisp romaine with roasted red pepper croutons and parmesan. 6.85 With chicken 10.95
- Grilled Steak Salad

- Hickory fired hanger steak over romaine and baby greens. 13.95
- Chef Salad

- Oven roasted turkey, pit cooked ham, boiled egg, mozzarella and cheddar cheeses over romaine and baby greens. 9.95
- Thai Chicken Salad

- Our River Birch Lodge salad topped with a hickory grilled chicken breast, basted in our spicy garlic-ginger sauce. Garnished with mandarin oranges and fried wontons. 10.45
- Soup and Salad

- A cup of our homemade soup and Lodge Garden salad or Caesar salad. 8.65

- ♥ Lodge Garden Salad
- Romaine and baby greens, tomatoes, cucumbers, shredded carrots, croutons and spiced pecans. 5.95

Salad dressings available:

Cilantro-Lime Ranch, Goat Cheese Peppercorn, Wildberry Vinaigrette, Bleu Cheese, Fat-Free Ranch, Catalina, Balsamic Vinaigrette, Apple-Shallot Vinaigrette, Caesar, Thousand Island, Honey-Mustard, Italian, Oriental Ginger

SOUPS

- Cup 3.25/Bowl 4.50/Quart 10.75
- Creamy Chicken Noodle • White bean chili • Chef’s daily special

PIZZAS

Baked on a homemade, cracker-like crust.

- Cheesy one

- Fire roasted tomato sauce or sage pesto topped with our six-cheese blend of provolone, mozzarella, parmesan, asiago, romano and smoked cheddar. 9.25 With pepperoni 10.25
- Thai Chicken

- Our spicy ginger-garlic sauce topped with six-cheese blend, sliced chicken, roasted red peppers, scallions, cilantro and fried wontons. 10.45
- Roasted Veggie

- With fire roasted tomato sauce or sage pesto, assorted veggies and six-cheese blend. 11.25
- Bacon Cheeseburger Pizza

- Ketchup and mustard base, six-cheese blend, ground beef, applewood smoked bacon, topped with diced tomatoes and chopped lettuce. 10.45
- Bianco

- Olive oil base, fresh garlic, caramelized onions, mozzarella cheese and grilled chicken topped with Caesar greens. 11.50
- Lodge Feast

- Fire roasted tomato sauce or Lodge BBQ sauce, six-cheese blend, ground beef, applewood smoked bacon, pepperoni and sausage, topped with Italian seasoning. 11.50

APPETIZERS

- Lodge Chips

- Idaho and sweet potatoes sliced thin, seasoned and served with our cilantro-lime ranch and goat cheese peppercorn for dipping. 6.55
- Pine Nut Shrimp with Prickly Pear Sauce

- Coated in crushed pine nuts and fried to a crisp golden color, served with prickly pear sauce. 11.95
- Lodge Wings

- Texas Pete®spicy or mild with cilantro-lime ranch dipping sauce. Try them Thai or BBQ style. 7.95
- Wildberry Brie Platter

- Layers of warm, creamy brie and blackberry jam wrapped in flaky phyllo pastry. Served with sliced fruit and crostini. Enough for two or more. 15.75
- New Zealand Green Lipped Mussels

- Steamed with white wine, tomato, garlic and butter. Half Dozen 7.30 Dozen 13.95
- Macho Nachos

- Hand-cut crisp tortillas heaped with white bean chicken chili, melted cheese and all the fixings. 9.30
- Smoked Cheddar Pimento Cheese Dip

- Served warm with your choice of crostini or hand-cut corn tortilla chips. 6.75
- Spinach and Wild Mushroom Rolls

- Sauteed spinach, wild mushrooms, garlic, rosemary and parmesan cheese wrapped in a flaky phyllo pastry, baked and served with a raspberry merlot sauce. 10.30
- Seared Ahi Tuna with Sesame-Ginger Glaze

- Sliced and served rare over baby spring mix greens. 11.50
- Adobe Chicken Quesadilla

- Pulled chicken, chipotle peppers, fire-roasted tomatoes and onions served with sour cream and salsa. 9.40

ENTREES

- ♥ Cedar Planked or Hickory Grilled Salmon

- Cooked on a cedar plank in the Pacific Northwest style. Or hickory grilled with BBQ or bourbon-honey glaze. Choice of two sides. 6 oz. 16.75 8 oz. 19.95
- Grilled Shrimp Skewers

- Cooked over a hickory wood grill, choice of Thai, BBQ, blackened or lightly seasoned with our chef’s special spices. Choice of two sides. 18.85
- Hickory Grilled BBQ Chicken

- 8 oz. chicken breast basted with our chipotle-apple BBQ sauce. For something different try it with our spicy garlic ginger sauce. Choice of two sides. 15.25
- Campfire Trout

- Boneless whole trout, filled with savory cornbread stuffing then wrapped with applewood smoked bacon and baked. Served on our roasted corn sauce, with a choice of one side. 20.95
- Shrimp and Grits

- Sautéed shrimp in a spicy tasso ham gravy with spinach and andouille sausage served on top of our white stone ground grits. 17.75
- Appalachia Trout

- Boneless whole trout, pan seared with toasted pine nuts. Choice of two sides. 18.50
- Grilled Duck Breast

- Lightly seasoned, grilled, sliced and served over a raspberry merlot sauce. With two sides. 20.95
- Surf-N-Turf

- A traditional classic filet and shrimp grilled over hickory wood. Served with a Lodge salad and choice of one side. 30.00
- ♥ Venison Medallions

- Ultra lean and tender slices served with raspberry merlot sauce and two sides. 24.95
- Filet Mignon

- Wrapped with applewood smoked bacon then grilled over our hickory fire. Served with a Lodge salad and choice of side. 25.95
- Ribeye

- 14 oz. marbled ribeye, hickory fired. Served with a Lodge salad and one side. 26.50
- Prime Rib

- Roast beef cooked to order and served with a creamy horseradish sauce. Served with one side and a Lodge salad. Available after 4 PM. 22.95
- Hanger Steak

- Tamarind honey glazed 10 oz. hickory grilled. Served with Lodge salad and one side. 16.75
- ♥ Pork Tenderloin

- Sliced and served with housemade peach-jalapeno chutney and two sides. 17.50
- Baby Back Ribs

- Basted with our signature chipotle-apple BBQ sauce. Choose two sides. 21.95
- Sage-Brush Chicken

- A half chicken rubbed with our signature fresh sage pesto then oven roasted to a crisp finish. Comes with two sides. 14.95
- ♥ Chicken with Wild Northwest Mushrooms

- Hickory grilled chicken breast served with a bold wild mushroom gravy and two sides. 16.45

- Mama’s Lasagna

- Hearty portion of lasagna made with a mozzarella-parmesan sauce, served with a ground beef and sausage tomato sauce. A house favorite! 11.25 with salad 13.50

- River Birch Lodge Pasta

- Penne tossed with sautéed veggies in a lite white wine cream sauce. 13.95  
With salmon, duck breast, steak, shrimp or chicken Add 5.75

- Grilled Scallops

- Four large bacon-wrapped scallops cooked on a hickory wood grill, served on roasted cream corn and topped with aged balsamic glaze. Choice of one side. \$18.95

BURGERS

Burgers ground in-house. Served with fries.

Lodge Burger

Hickory grilled burger with lettuce, tomato and red onion. 9.25

With cheese 9.75

Elk or Bison Burger

Your choice of elk or bison patty, hickory grilled and topped with lettuce, tomato and red onion. 11.75

With provolone and wild mushroom gravy 12.25

Veggie Burger

Black bean burger, soy-glazed onions, arugula, tomato and chipotle-lime mayo on focaccia. 9.95

SIDES

- French Fries
- Coleslaw
- Baked Potato
- ♥ Baked Sweet Potato
- Smashed Sweets with Chipotle and Maple
- ♥ Zucchini and Squash Medley
- ♥ Fresh Fruit
- ♥ Sautéed Fresh Spinach
- ♥ Roasted Asparagus
- Lodge Vegetable Platter – choose three 10.50

DESSERTS

- Berry Good Vanilla Bean Ice Cream

4.45
- Chocolate XS Cake

6.95
- Mocha Tart

5.95
- Cheesecake

6.35
- House Crème Brûlée

6.50
- Featured Cobbler

6.35
- ♥ Bowl of Fresh Fruit

6.00

Try these favorites	MidtownCafe <i>&amp; Dessertery</i>
Italian Cream Cake	5.45
5 Flavor Pound Cake	4.45
Key Lime Pie	4.45

BEVERAGES

- Valentine Coffee

2.50
- Tea and Fountain Sodas

1.95
- IBC Root Beer

2.05
- Milk

2.05
- Chocolate Milk

2.25
- Hot Chocolate

2.25
- Fresh Squeezed Orange Juice

3.55
- Espresso

2.45
- Cappuccino

3.55
- San Pellegrino Sparkling
- Natural Mineral Water

3.25
- Le Bleu Pure Water

2.15

BRUNCH ITEMS

Eggs Benedict	Eggs Nova Scotia
Veggie Frittata	Ham and Cheese Omelette
Belgian Waffle	Salmon and Potato Medley
Kid Choices	Classic Scrambled Eggs

- ♥ Meets nutrition guidelines for the Heart Center Dining Program at Wake Forest University Baptist Medical Center.

- ♥ Ask your server to have this menu item prepared to meet the nutrition guidelines for the Heart Center Dining Program at Wake Forest University Baptist Medical Center.

Please ask about our **Gluten-Free Menu**.