



Welcome to River Tyme Bistro. Our goal is to help you enjoy the river and the company of those you care about.

We hope that you find this space relaxing, comfortable, and eventually, your home away from home.

Many of the recipes are from different parts around the world, we hope you enjoy a bit of adventure!

Have a drink, something to munch on, forget about hours and minutes and take all the river time you need!

All of our food is made fresh to order, please be patient while you wait for the deliciousness.

Breakfast - Breakfast till noon on M, W, TH, F, S Breakfast all day Sunday

BYO Omelets -- 15

Comes with a side salad – Add Smashed potato -- 2, Side of bacon, ham, turkey sausage -- 2

Veggies / Asparagus - Zucchini - Roasted Red Pepper - Caramelized

Onions - Tomato - Avocado - Mushroom -Spinach

Meat / Bacon - Ham - Turkey Sausage

Cheese / Sharp White Cheddar - Goat cheese - Swiss - Feta

Breakfast Sandwich — 14

Hard fried egg with sharp white cheddar and tomato jam with choice of bacon, ham, turkey sausage, or Avocado. Jam may be served on the side, but is well worth trying! Served with a side of fruit

Croque Madame – 15

Classic French ham and swiss cheese sandwich, toasted and covered with whole grain mustard béchamel sauce, finished with a sunny-side egg. Translation means a Mrs. Bite but Mr's are welcome too! Served with a side salad.



Croissant Plate – 13

A deconstructed sandwich that feels a little European. Toasted croissant, MontAmore cheese, tomato jam, prosciutto, berries, and a hard-boiled egg.

French Toast Bake – 14

Baked french toast topped with bananas, blueberries and powdered sugar, served with real maple syrup and a side of bacon.

Yogurt Bowl - 9

Fresh berries, a hint of house berry jam, chia seeds, and house granola over Greek yogurt.

Fruit plate - 9

The freshest and most ripe fruits we are able to find for you. Served with a side of fruit. 😊



Appetizers

Jamaican Hand Pies – 14

They are back!!! Two Island spiced ground beef and potato filled hand pies, served with mint lime dipping sauce and carrot slaw. Pair with a Painkiller and you will swear you are on vacation!



Antipasto Platter – 13

Provolone and white sharp cheddar cheeses, marinated artichokes, peppadew peppers, olives, nuts, salami, and prosciutto. Served with crackers. Italian inspiration!



Smashed Potatoes – 9

Golden potatoes smashed and oven roasted, served with garlic aioli, house pesto, and whole grain honey mustard.

Meze Platter – 13

House-made hummus, marinated feta cheese, carrot slaw, roasted olives, and pickled cucumbers, served with warm pita wedges

Baguette Board – 14

Served with MontAmore, goat cheese, grapes, house pickles, and apple chutney. Perfect with a bottle of wine!

Chicken Satay – 11

3 marinated, seasoned, skewers of dark meat, grilled and served with Indonesian inspired peanut sauce.





Salads

Add chicken breast to any salad 4

Massaged Kale Salad – 13

Smoked paprika and honey sherry vinaigrette rubbed kale, shaved red onion, shredded carrot and roasted almonds.

Salad Niçoise – 15

Hard-boiled egg, asparagus, smashed potatoes, herb caper tuna salad, tomato, roasted kalamata olives on greens, with white wine vinaigrette.

Honey Crisp Waldorf Salad – 13

Fruit and nut salad made of fresh Honey Crisp apples, celery, walnuts, and grapes, dressed in mayonnaise, on greens.



House Salad -- 9

Mixed greens, honey onions, shredded carrot, sunflower seeds, and house vinaigrette.

Sandwiches

Come with side salad, upgrade to fruit salad or smashed potato - 2

Porketta -- 15

Italian roasted pork on house brioche, topped with house garlic aioli and pickled veggies.

Grilled Veggie Wrap -- 13

Zucchini, red onions, mushrooms, roasted red peppers, spinach, hummus, goat cheese and balsamic glaze wrapped in a flour tortilla and grilled just a bit.

Croque Monsieur — 15

Classic French ham and swiss cheese sandwich, toasted and covered with whole grain mustard béchamel sauce. No egg this time.

Cranberry Chicken Salad — 15

Roasted chicken mixed with raisins, sage, celery, walnuts, red onion, and mayo served on a croissant.



Bistro Burger – 15

One third pound Angus burger, raw onion, lettuce, sharp white cheddar and house-made tomato jam on a house brioche bun.



Entree

Pork Chile Verde - 17

Tender pieces of pork simmered in a flavorful tomatillo and chile broth, served with tortillas and white rice, cabbage, radish, cilantro, and lime.



Mushroom Risotto - 17

Mushroom risotto topped with crispy kale. Add chicken – 4

Pesto Pasta - 15

Penne pasta with sundried tomato, asparagus, zucchini, pesto and roasted almonds. Add chicken – 4

Falafel Fritter Plate - 15

With cucumbers, red onion, peppadew and a dollop of greek yogurt.

Babi Kecap - 17

Pork braised in Indonesian spices and sweet soy sauce served with cilantro rice and fresh cucumber salad.



Chicken Satay - 17

6 Marinated, seasoned, and skewers of dark meat grilled and served with peanut sauce, cilantro rice and a sesame cucumber salad.



Special Fish Features – available Fridays & Saturdays after 2:00 p.m.

Halibut - 23

Parmesan crusted Alaskan halibut served with a caper beurre blanc, smashed potato and green vegetable

Salmon Souvlaki - 23

Grilled Salmon marinated in balsamic, dill, and other Greek spices. Served with raita and grilled vegetables

