

SALADS

Leafy Greens Salad · \$10  

Radishes, Fruit D'or Sun-Dried Cranberries, Mini Cucumbers, Cherry Tomatoes, Toasted Pumpkin Seeds & a Maple Cider Vinaigrette

Yucatan Salad · \$10   

Leaves, Roasted Sweet Corn, Heirloom Tomato, Red Onion, Avocado, Symbiose ALT Spicy Pea Tempeh, Tortilla Allumette, Queso Blanco & a Cilantro Vinaigrette

Add Prawns (3) for \$9.00

Beets & Frisée · \$12   

Local Red Beets, Frisée, Blue d'Élisabeth Cheese, Labneh, Toasted Pecans

Niçoise Salad · \$16  

Albacore Tuna Tataki, Leaves, Tomato, Kalamata Olives, Green Beans, Fingerling Potatoes, Red Onion, Hard Boiled Egg & EVOO

SIDES & ADD-ONS

Add any of our sides to your meal or customize your meal with one of our add-ons!

Cone of Freshly Cut Fries · \$6

Sweet Potato Fries w/
Roasted Garlic Aioli · \$8

Grilled Grain-Fed Chicken
Breast    · \$10

Pan-Seared ASC Salmon
Filet   · \$10

Tiger Prawns (3)   · \$9

Please speak to your server if you have any food allergies or restrictions

All service fees are included.

RIVERBANK SOCIAL

HOUSE
MADE

Rosemary & Fleur de Sel
House-Made Focaccia · \$6

Chef's Inspiration Soup · \$8

Feature Starter · Market Price

Daily Pizza · \$15

Made on our house-made pizza dough, topped with local, seasonal ingredients

Seasonal Entrée · Market Price

Prepared seasonally with local ingredients

Chef's Feature Piadina · \$14

Chef's choice of ingredients on our House-made folded Focaccia



DAILY INSPIRATION

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DESSERT

House-Made Ice Cream · \$6
Ask your server about the flavour!

Apple Tart a la Mode · \$8 
Served with a Caramel Sauce

Fruit Plate w/ Berries · \$6.50  

Crème Brûlée · \$6
Ask your server about the flavour!

Inspiration Dessert · \$8
Ask about today's selection!

SANDWICHES & ENTRÉES

Piadina Caprese · \$14 
House made folded Focaccia, Local Tomatoes, Fior-Di-Latte, Arugula, Basil Aioli

Smashed Beef Chuck Burger · \$16 

Double 4oz Patties, St-Albert's Cheddar Cheese, Lettuce, Tomatoes, Sauteed Onions, Dill Pickles & Raven's Sauce

Add Bacon + \$3.00
Add Fries or Side Salad + \$4.00
Vegetarian Burger Available
No-Gluten Bun Available

Montreal Smoked Meat · \$16  

House Smoked Beef Brisket Sandwich on Marbled Rye Bread, Ball Park Mustard, Dill Pickle

Add Fries or a Side Salad + \$4.00

Club Sandwich · \$16

Three-layer Texas Toast, Chicken Breast, Tomato, Lettuce, Double Smoked Bacon, Garlic Aioli, Coleslaw & Dill Pickles

Vegan option available with Local Pea Tempeh Bacon, Avocado & Vegan Mayo 

Add Fries or Side Salad + \$4.00

Fish Gougons · \$20 

Cornmeal & Beer Battered Atlantic Rockfish, Gribiche Sauce, Cabbage Slaw, Freshly Cut Fries

Tagliatelle Al'Limone · \$20 

Roasted Chicken, Alfredo, Lemon Zest, Grana Padano, Italian Parsley & served with Focaccia

Vegetarian option available with Mushroom Fricassée 