

## FIRST COURSES

herb + citrus marinated olives	8
half dozen fisher's island oysters on the half shell with lemon, cocktail sauce + mignonette	18
made to order guacamole with freshly fried tortilla chips	15
roasted brussel sprouts with maple balsamic vinaigrette, bacon jam, toasted hazelnuts, pickled onion + parmesan	12
caesar salad with local lettuce, lemon + anchovy dressing, croutons + parmesan	15
salade niçoise- local lettuce + radicchio with confit tuna, roasted beets, local tomatoes, seven minute egg, olives + cider vinaigrette	18
fresh <i>liuzzi</i> mozzarella with local heirloom + cherry tomatoes, prosciutto, candied walnuts, fried sage + rosemary	18
sautéed mussels with ginger, garlic, lemongrass, chilies, lime + cilantro	18
grilled confit octopus with slow simmered spicy gigante beans, oil poached local tomatoes, fennel, olive tapenade + lemon	18

## MAIN COURSES

<i>soeltl farm</i> beef smash burger with melted gruyere, balsamic mushrooms, bacon, onion, spicy aioli local greens – served with french fries	22
handmade pappardelle with a local carrot, fennel + garlic ragu, fresh parsley + parmesan	24
handmade tagliarini with a slow simmered pork, sweet and spicy pepper, fennel + tomato ragu, pecorino calabrese + herbs	28
cuttlefish ink tagliarini with seared stonington scallops, sautéed shrimp, local cherry tomatoes, saffron cream sauce + parsley	34
grilled swordfish with red + white cherry tomatoe quinoa, fennel puree, sautéed baby carrots + sweet pepper confit	34
braised pork with smoky braised black beans, mojo salsa verde, pico de gallo, an avocado, pickled onion + cherry tomato salad + spices	30
crisp confit duck leg with slow braised flageolet beans, sweet potato purée, wine + honey braised local cabbage + cider reduction	32
wood fire grilled veal rib chop with local tomato sauce, marinated local peppers, crisp fried local potatoes, tonnato sauce + gremolata	42

## DESSERTS

steamed butternut squash sticky cake with rum-butterscotch sauce + <i>honeycone</i> vanilla ice cream	12
rich flourless dark chocolate torte with chocolate ganache, luxardo cherries + whipped cream	12
<i>toshi's</i> date pudding with dark rum-caramel sauce + whipped cream	12
wild maine blueberry wine float with <i>honeycone</i> vanilla ice cream	12

A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

RIVER TAVERN SUPPORTS OUR LOCAL FARMERS AND FISHERMEN BY USING LOCAL PRODUCTS WHENEVER POSSIBLE. WE BELIEVE THAT EATING LOCAL IS AN IMPORTANT PART OF SUSTAINING OURSELVES, OUR COMMUNITY AND OUR ENVIRONMENT, AND IT JUST TASTES BETTER

