

BRUNCH

MENU

warm apple cinnamon scone served with honey butter	6
pear + quince tart with whipped cream + pistachio	10
devilled eggs with spices + herbs (4 pieces)	10
made to order guacamole with freshly made tortilla chips	15
caesar salad with local lettuces, anchovy-lemon dressing, parmesan + croutons	15
fresh baked herbed biscuit with homemade sausage, cheese + egg	16
fresh <i>liuzzi</i> buffalo mozzarella with local heirloom tomatoes, crispy prosciutto, lemon, olive oil + fried herbs	18
brioche french toast casserole – served with spiced cranberry-honey jam, maple syrup + bacon	16
local butternut squash, onion, leek + gruyère quiche served with local greens	18
mezze with hummus, falafel, beet tzatziki, pepper confit + fresh baslama bread	18
frittata with poblano peppers + onion – served with smoky black beans, guacamole, salsa, lime crème + pico de gallo	20
<i>chilaquiles</i> – mexican style poached eggs + homemade tortilla chips with smoky black beans, salsa roja, bel paese cheese, avocado + cilantro	20
smoked salmon + poached eggs on toast with avocado, orange beurre blanc + dill	24
chickpea fried fish sandwich on a brioche bun with lettuce, tomato, pickled red onion + pickled hot pepper aioli – served with french fries	24
soeltl farm beef smashburger with a fried egg, bel paese cheese + apple-bacon jam – served with french fries	22
<i>pad thai</i> with egg, shrimp, local bok choy, scallion, peanuts, tamarind + chili	24
handmade tagliarini carbonara with egg, bacon, parmesan + black pepper	24
wood fire grilled sirloin steak frites with bordelaise sauce	32

DESSERTS

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

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

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.

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



