

DINNER

FIRST COURSES

herb + citrus marinated olives	8
½ dozen moonstone oysters on the half shell with mignonette, cocktail sauce + lemon	18
made to order guacamole with freshly made tortilla chips	16
buttery, warm cornbread with charred leek butter	10
caesar salad with lemon + anchovy dressing, croutons + parmesan	15
sweet potato + bacon chowder with parmesan + fried herbs	14
mussels sautéed with white wine , lemon, garlic, butter + dill	18
fresh <i>liuzzi</i> buffalo mozzarella with prosciutto, roasted pear, pistachio brittle, pear syrup + fried herbs	18
marinated beet, cucumber + pickled heirloom radish salad with sumac yogurt, chili oil, lemon + herbs	16
grilled confit octopus with a slow simmered gigantes bean + fennel ragout, lemon-anchovy aioli + parsley	18
chinese style steamed buns with charred pork belly, gochujang aioli, pickles, hoisin + sesame	16
crispy chicken wings with barbeque sauce, pickled onions + herbs	14

MAIN COURSES

<i>soeltl farm</i> beef smash burger with bel paese cheese, pear bacon jam, onion, local greens + tangy aioli – served with french fries	22
handmade tagliarini with a mushroom, leek + fennel ragù, truffled pecorino, cream + fried herbs	26
handmade tagliarini with pork, beef, vegetable + herb ragù, parmesan + herbs	26
handmade cuttlefish ink tagliarini with a monkfish, fennel, pepper, onion + fennel ragù, saffron, lemon + fresh herbs	30
grilled shrimp + pencil cob grits with braised bacon + veal demi glaze	32
mexican style braised pork with sweet potato puree, black beans, salsa verde, pickled vegetables + herbs	30
pan seared chicken breast with wild rice, butternut squash soufflé, pan au jus + fried sage	30
wood fire grilled filet mignon with crispy duck fat potatoes, red wine bordelaise + fried herbs	42

DESSERTS

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

