

BRUNCH

MENU

warm pear scone served with honey butter + cranberry jam	6
devilled eggs with dill + pickled onion	10
made to order guacamole with freshly made tortilla chips	15
half dozen fisher's island oysters on the half shell with lemon, cocktail sauce + mignonette	18
caesar salad with local lettuces, anchovy-lemon dressing, parmesan + croutons	15
local mixed greens salad with the last tomatoes, smoked bacon, boiled egg, croutons + gorgonzola dressing	15
fresh <i>liuzzi</i> buffalo mozzarella with prosciutto, spiced pear compôte + fried rosemary	18
crispy chickpea fried smelts with black pepper, calabrian chili aioli + lemon	18
fresh baked herbed biscuit with homemade sausage, scrambled egg, cheese + herbs	16
mezze – fresh griddled baslama bread with hummus, falafel, tzatziki, spiced eggplant dip, olives, poached egg + cucumber, pickled onion + carrot salad	20
spanish tortilla - potato + egg torte baked with pork ragù, eggs + cheese	20
<i>chilaquiles</i> – mexican style baked egg + tortilla casserole with braised heirloom beans, pepperjack, guacamole + cilantro	20
<i>oeufs meurette</i> – eggs baked with mushrooms, bacon, red wine sauce + herbs	20
smoked salmon + poached eggs on homemade rye toast with lemon + gin beurre blanc, dill + pickled onion	24
handmade tagliarini carbonara with smoked bacon, egg + parmesan	24
<i>soeltl farm</i> beef smash burger with fried egg, bel paese cheese, bacon jam, pickled jalapeño + spicy aioli – served with french fries	22

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
butternut squash cheesecake with cranberry coulis, lemon crisp + 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.

