

## LUNCH

marinated olives with orange, lemon, chilies + herbs	8
made to order guacamole with freshly made tortilla chips	15
½ dozen moonstone oysters served with cocktail sauce + mignonette	18
caesar salad with local lettuce, lemon-anchovy dressing, croutons + parmesan	15
sweet potato + bacon soup with parmesan + fried herbs	14
chinese style steamed buns with charred pork belly, pickles, hoisin + sesame	16
marinated beets, cucumber + heirloom radish salad with house gravlax, sumac yogurt, olive oil, lemon + dill	18
<i>moules frites</i> - mussels sautéed with butter, garlic, white wine, lemon, dill + french fries	18
fresh liuzzi mozzarella with prosciutto, roasted pear, pear syrup + pistachio brittle	18
grilled confit octopus with a slow simmered gigantes bean + fennel ragout, cherry tomato sauce, lemon + parsley	18
mezze- walnut lemon tabbouleh, roasted beet tahini salad, red pepper cilantro relish + house made baslama bread	20
soeltl farm beef smash burger with bel paese, local greens, sautéed onion, pickled jalapeños, burger sauce + bacon jam – served with french fries	22
crispy fried chicken + herbed biscuit with sausage gravy, mustard seed celery root slaw, pepper jack cheese, pickled jalapeño	22
slow smoked soeltl farm pulled pork sandwich with griddled cornbread, heirloom beans , barbecue sauce, crispy onions + pickled jalapeño	22
<i>ramen</i> –house made noodles with a pork + chicken <i>tonkatsu</i> broth, pork belly, soy egg, pickled vegetables + ginger, sautéed cabbage + chili crisp	24
handmade tagliarini with <i>soeltl farm</i> pork + local tomato ragu, pecorino romano + herbs	24
<i>steak frites</i> – wood fire grilled filet mignon with chestnut bordelaise sauce + french fries	32

## DESSERTS

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
steamed butternut squash sticky cake with caramel + <i>honeycone</i> maple walnut ice 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, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

