

# BRUNCH

## MENU

warm pear + cinnamon scone – served with honey butter	6
devilled eggs with fresh dill	10
made to order guacamole with freshly fried tortilla chips	15
½ dozen moonstone oysters on the half shell with mignonette, cocktail sauce + lemon	18
steamed gulf shrimp cocktail served with cocktail sauce + lemon	18
caesar salad with anchovy-lemon dressing, parmesan + croutons	15
sweet potato + smoked bacon soup with fried sage + parmesan	14
fresh liuzzi buffalo mozzarella with prosciutto, pistachio brittle, roasted pear, pear syrup + fried herbs	16
fresh baked herbed biscuit with egg, homemade sausage, sausage gravy + fried herbs	16
french toast with spiced pear compôte, crisp smoked bacon + maple syrup	16
butternut squash, caramelized onion + gruyère quiche with crispy prosciutto – served with mixed greens salad	20
smoked salmon, poached eggs + avocado on seeded toast with orange beurre blanc	24
mushroom, leek + gruyère fritatta – served with mixed greens salad	20
<i>chilaquiles</i> – mexican style egg + tortilla casserole with braised beans, salsa verde, lime crème, avocado + cilantro	20
<i>soeltl farm</i> beef smash burger with fried egg, bel paese cheese, bacon jam + burger sauce – served with french fries	22
slow smoked soeltl farm pulled pork with griddled cornbread, black eyed peas, poached eggs, barbecue sauce + pickled jalapeño	22
handmade tagliarini carbonara with smoked bacon, parmesan + 7 minute egg	22
<i>steak frites</i> – wood fire grilled filet mignon with bordelaise sauce + french fries	32

## DESSERTS

steamed butternut squash sticky cake with caramel sauce + <i>honeycone</i> vanilla ice cream	12
rich flourless chocolate torte with luxardo cherries + whipped cream	12
<i>toshi's</i> date pudding with rum caramel sauce + 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, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

