

FIRST COURSES

herb + citrus marinated olives	8
made to order guacamole with freshly fried tortilla chips	15
caesar salad with local lettuce, lemon + anchovy dressing, croutons + parmesan	15
local bitter greens, radicchio, frisee, bacon, fennel, orange, mint + red wine vinaigrette	14
creamy local turnip + pear soup with carrot julienne, croutons + herb oil	14
chinese style steamed buns with seared pork belly, gochujang aioli, pickles, kimchi + furikake	16
blistered local sweet habanero peppers, lime + sea salt	12
fresh <i>liuzzi</i> mozzarella with local heirloom + cherry tomatoes, prosciutto + fried sage + rosemary	18
grilled confit octopus with seared fennel, confit peppers, olives + romesco sauce	18

MAIN COURSES

<i>soeltl farm</i> beef smash burger with bel paese cheese, local lettuce, onion, pickled jalapeño, spicy aioli + apple-bacon jam – served with french fries	22
handmade tagliarini with beef + pork ragu, pecorino romano + herbs	26
seafood stew with cod, squid + mussels onion, tomato + saffron-mussel cream	32
pan fried skate wing au poivre with roasted cauliflower + new potatoes	34
italian style herbed pork + beef meatloaf baked with fresh tomato sauce, roasted local peppers, eggplant, parsley + parmesan	30
braised pork shoulder with mojo sauce, yam puree + cilantro, pickled onion, tomato salad	28
house-made pastrami with sweet + sour braised local red cabbage, crispy duck fat potatoes, cider reduction + fried sage	30
wood fire grilled sirloin steak with a creamy potato + spinach gratin, sautéed komatsuna greens, red wine bordelaise sauce + herbs	34

DESSERTS

rich flourless dark chocolate torte with chocolate 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 FOODBORNE 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

