

FIRST COURSES

½ dozen fishers island oysters on the half shell – served with lemon and cocktail sauce	18
spicy baked crab dip – served with homemade corn tortilla chips	15
fresh made guacamole with onions, jalapeños + lime – served with homemade tortilla chips	15
butternut squash soup with truffled pecorino + herbs	12
deep hollow farm asian green salad with fresh apples, cashews, toasted sesame seeds, scallions + miso-ginger dressing	14
grilled thai shrimp salad with crispy vegetables, peanut sauce, cilantro, scallions, spicy chili-lime dressing + peanut brittle	16
sautéed mussels with garlic, shallots, calabrian chilies, white wine, lemon + herbs	17
wellstone farm radicchio salad with olives, cucumbers, tomatoes, feta cheese vegetable reduction, red wine honey dressing	14
crispy buffalo wings with gorgonzola crema	15
chinese style pork buns with grilled pork belly, hoisin sauce, pickles, sesame seeds + cilantro	14

MAIN COURSES

to go only - beriah lewis farm beef burger with smoked bacon, bel paese, pickles + spicy aioli – served with french fries	20
handmade crepes with chicken, bacon, vegetables + lemon cream sauce – served with a salad of mixed local greens	24
baked eggplant casserole with local tomatoes, roasted onions, fresh luizzi cheeses, pecorino romano + herbs	24
crispy the bridge tofu with thai style red curry, sautéed mushrooms, bean sprouts, cabbage, peppers, corn, garlic, shallots, toasted peanuts + cilantro	24
handmade spaghetti with rich soeltl farm beef + pork ragu	30
handmade spaghetti with sautéed mushrooms, garlic, shallots, white wine, black truffle pecorino + herbs	35
grilled beef skewers with sautéed local fingerling potatoes, tomatoes, spinach + charred pepper puree	29
grilled catfish with braised black beans, tomatillo salsa verde + an avocado, red onion, cilantro + tomato salad	35
seafood chowder with halibut, shrimp, clams, scallops, onions, leeks, celery, potatoes, white wine + cream	35
grilled new york strip steak with sautéed local carrots, potatoes, mushrooms, prosciutto, homemade steak sauce + gorgonzola crema	39

DESSERTS

toshi's baked to order date pudding with caramel-rum sauce + whipped cream – please order ahead	12
flourless chocolate torte with ganache, whipped cream + luxardo cherries	10
kathy's apple cake with crushed walnuts, apple cider-caramel sauce + whipped cream	10

A 20% GRATUITY WILL BE ADDED FOR TO GO + 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

