

## FIRST COURSES

herb + citrus marinated olives	8
half dozen fishers island oysters on the ½ shell with lemon	18
made to order guacamole with freshly made tortilla chips	16
classic caesar salad with homemade dressing, croutons + parmesan	14
local spring greens salad with ginger-miso dressing, apple, radish, cashews, scallions + sesame	15
spicy feta + red pepper, charred eggplant + tzatziki dips with fresh bazlama bread	15
liuzzi burrata with Ian's arugula, crispy prosciutto, fresh fig, lemon honey, walnut brittle	18
mussels sautéed with local ramps, scallions, garlic, butter, wine + herbs	18
vietnamese style green papaya + shrimp salad with tomatoes, pomelo, scallion, peanut, ginger, chili, lime + cilantro	18
grilled confit octopus with an orange, grapefruit, olive, charred pepper, cherry tomato + mint salad	18
fresh blue crab croquettes with saffron-lemon cream + dill	16
crispy chickpea fried squid with calabrian chili aioli, lemon + parsley	18
chinese style steamed buns with grilled pork belly, pickles, hoisin, cilantro + sesame	16

## MAIN COURSES

soeltl farm beef smash burger with lettuce, tomato, onion, bel paese cheese, spicy aioli + smoked bacon - served with french fries	22
fried rice with pork belly, shrimp, corn, peppers, cabbage, egg, scallions, cashews, sesame + soy	24
ramen with handmade noodles, pork + chicken tonkatsu broth, charred pork, crispy chicken, cabbage, bean sprouts, pickled mushrooms + scallions	24
local the bridge tofu hot pot with mushrooms, local ramps, cabbage, asparagus, scallions, dashi, miso, ginger + sesame	24
handmade tagliarini with a slow simmered beef ragù with fennel, peppers, onion, tomato, oregano, basil, calabrian chili + parmesan	28
handmade cuttlefish ink tagliarini with seared scallops, fresh squid, cherry tomatoes, garlic, calabrian chili + parsley + basil pesto	32
poached halibut with grapefruit beurre blanc, local ramps, asparagus + wilted local spinach	32
provençal style seafood stew with fresh cod, monkfish, shrimp, scallops, squid, mussels, fennel, onion, peppers, tomato, saffron + orange	32
grilled tuna with mexican spices, braised black beans, salsa verde + an avocado, tomato, pickled onion + cilantro salad	28
grilled rib lamb chops with a baked eggplant, pepper, tomato, feta, dried fruit, almond + mint casserole + garlic-mint sauce	42
grilled prime new york strip steak with sautéed asparagus, mushrooms + potatoes, gorgonzola crema, red wine reduction + compound butter	45

## DESSERTS

almond cake with brandied tart cherries, caramel sauce + whipped cream	12
rich flourless dark chocolate torte with luxardo cherries + whipped cream	12
toshi's 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.



