

## LUNCH

marinated olives with orange, lemon, chilies + herbs	8
½ dozen nigiret oysters on the half shell with mignonette + lemon	18
made to order guacamole with freshly made tortilla chips	15
caesar salad with local lettuce, lemon-anchovy dressing, croutons + parmesan	15
greek salad with local lettuces, tomatoes, cucumbers, beans, olives, basil, mint, lemon, feta + olive oil	15
homemade pretzel bites with a whole grain beer cheese	12
fresh local corn + summer vegetable chowder with chili oil + parmesan	14
blistered local sweet habañero peppers with hot pepper aioli, spices +lemon	12
fresh liuzzi mozzarella with local tomatoes, blueberries, peaches, watermelon + basil	18
mezze – spicy feta + red pepper, charred eggplant, hummus + tzatziki dips with fresh baslama bread	16
local melon + prosciutto with pistachio, lemon, chili, mint + olive oil	18
mussels sautéed with ginger, chilies, lemongrass, garlic, cilantro + lime	18
shakshuka – local eggs baked with sweet peppers, tomato, onion + harissa	18
B.L.T. with local tomatoes, lettuce, smoked bacon + pesto aioli on fresh baked bread – served with potato salad	18
crispy falafel with hummus, tzatziki + a salad of local lettuces, tomatoes, pickled carrots + onions, fresh herbs + lemon on fresh baslama bread	22
avocado toast with smoked salmon, soft boiled egg, lemon + dill	22
soeltl farm beef smash burger with bel paese cheese, local lettuce, tomato, pickles, spicy aioli + bacon-onion jam – served with french fries	22
handmade tagliarini with homemade sausage, sweet pepper, onion, tomato + herb ragù with pecorino + basil	24

## DESSERTS

rich flourless dark chocolate torte with luxardo cherries + whipped cream	12
toshi's date pudding with dark rum-caramel sauce + whipped cream	12
souffléed lemon pudding with fresh blackberries + 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

