

## FIRST COURSES

herb + citrus marinated olives	8
½ dozen fisher's island oysters on the half shell with cocktail sauce, mignonette + lemon	18
made to order guacamole with freshly made tortilla chips	15
caesar salad with local lettuce, lemon + anchovy dressing, croutons + parmesan	15
crisp local lalique lettuce salad with local tomatoes, bacon, gorgonzola dressing, croutons + parmesan	15
local corn, ancho + new mexico chilies soup with poblano cream + cilantro	12
deviled eggs with roasted garlic. fried capers, pickled onion + garlic chips	12
blistered shishito peppers with gochujang aioli, lime + sea salt	14
grilled eggplant with sumac labneh, harissa simmered sweet peppers, tomato + onion, mint + pistachio dukkah	16
liuzzi buffalo mozzarella with local heirloom tomatoes, blueberries, lemon + basil	18
prosciutto with roasted local peppers, cherry tomatoes, olives, fried herbs, shaved pecorino + sour orange	18
steamed pork buns with gochujang aioli, kimchi, pickled carrots + furikake	16

## MAIN COURSES

soeltl farm beef smash burger with bel paese cheese, local lettuce, tomato, onion, pickles, spicy aioli + pear-bacon jam – served with french fries	22
handmade tagliarini with soeltl farm beef + pork ragù, parmesan + basil	26
handmade cuttlefish ink tagliarini with shrimp, squid, local cherry tomatoes, cream, lemon + dill	32
buttery seared halibut with a tomato, sweet pepper, leek. shrimp, squid, mussels + saffron paella, lemon + herbs	34
crisp confit duck leg with a ragout of local leeks, carrots, mushrooms, bacon, onions + roasted pear – served with crisp fried fingerling potatoes	32
slow cooked pork carnitas with spicy braised black beans, crispy sweet potato, tomatillo salsa verde, pickled jalapenos + cilantro	28
wood fire grilled prime rib eye paillard with local wild hen of the woods mushrooms, bacon, roasted carrots + a local potato, swiss chard gratin	40

## DESSERTS

butternut squash sticky cake with honeycone vanilla ice cream + rum-caramel sauce	12
rich flourless dark chocolate torte with luxardo cherries + whipped cream	12
toshi's date pudding with dark rum-caramel sauce + whipped cream	12
honeycone vanilla ice cream float with maine blueberry wine + local blueberry syrup	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

