

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
creamy roasted cauliflower soup with indian spice, lemon + dill	16
spicy feta + red pepper, charred eggplant + tzatziki dips with fresh bazlama bread	15
liuzzi burrata with prosciutto, apple, lemon honey, walnut brittle + toasts	18
fresh blue crab, scallion + herb croquettes with saffron-lemon cream, chili oil + fresh herbs	16
vietnamese style green papaya + shrimp salad with mango, tomatoes, onion, scallion, peanut, ginger, chili, lime + cilantro	18
grilled confit octopus with an orange, grapefruit, olive, charred pepper, cherry tomato + mint salad	18
sautéed local chicken livers + hearts with grilled garlic toasts + parsley	16
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
crispy falafel on made to order bazlama bread with tzatziki, cucumber, pickled onion + carrot, lettuce, tomato + fresh herbs	22
korean style fried chicken sandwich with sweet + spicy sauce, charred scallion aioli, pickled onion, carrot, kimchee + sesame – with fries	22
ramen with handmade noodles, pork + chicken tonkatsu, charred pork, crispy chicken, cabbage, bean sprouts, pickled mushrooms + scallions	24
handmade tagliarini with a slow simmered pork + beef ragù with sweet peppers, fennel, tomato, basil, oregano, calabrian chili + parmesan	28
handmade cuttlefish ink tagliarini with seared scallops, leek purée, sautéed tomatoes, asparagus, parsley, dill + lemon	32
fresh halibut slow simmered in lemon-saffron cream sauce with shrimp, cauliflower, potatoes, mushrooms, scallion, indian spices + lemon	32
provençal style seafood stew with fresh cod, halibut, shrimp, scallops, mussels, fennel, onion, peppers, tomato, saffron + orange	32
crisp sautéed soeltl farm chicken breast with a chickpea fried eggplant, tomato, roasted pepper, mozzarella + basil casserole	28
grilled prime new york strip steak with sautéed asparagus, mushrooms + potatoes, peppercorn sauce + compound butter	45

DESSERTS

branded cherry almond cake with caramel, luxardo cherries + 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



