

## FIRST COURSES

½ dozen oysters on the half shell with cocktail sauce + lemon	17
made to order guacamole with onion, jalapeno, cilantro + lime – served with house made tortilla chips	15
spicy crab dip – served with house made tortilla chips	15
city farm asian greens with ginger-miso dressing, cashews, apples, scallions + sesame seeds	14
classic caesar salad with house made dressing, croutons + parmesan	14
grilled thai shrimp skewer with crispy vegetables, pickled carrots, mint, spicy chili-garlic oil, fresh lime juice, scallions + cilantro	16
sautéed mussels with garlic, shallots, mustard, white wine, cream + herbs – served with french fries	20
chinese style pork buns with grilled pork belly, hoisin sauce, pickles, sesame seeds + cilantro	14
grilled asparagus with fresh <i>liuzzi</i> ricotta, poached egg, prosciutto, shaved dehydrated egg yolk, chili-garlic oil + herbs	15
citrus salad with cara-cara orange, fresh shallots, parsley chili-garlic oil, coriander seeds, fennel pollen + dill	14

## MAIN COURSES

<i>beriah lewis farm</i> beef burger with smoked bacon, bel paese, pickles + spicy aioli on a brioche bun – served with french fries – <b>TO GO ONLY</b>	20
baked eggplant parmesan with local tomatoes, roasted onions, fresh <i>liuzzi</i> cheeses, pecorino romano + herbs	24
crispy <i>the bridge</i> tofu with thai red curry, sautéed mushrooms, squash, cabbage, corn, peppers, garlic, shallots, toasted peanuts + cilantro	24
handmade spaghetti with <i>soeltl farm</i> beef + pork ragu	28
handmade spaghetti with scallops, bacon, celery, <i>city farms</i> spinach, white wine, cream + garlic breadcrumbs	35
grilled tuna with braised black beans, salsa verde + an avocado, tomato, red onion + cilantro salad	35
baked cod with creamy mashed potatoes, grilled asparagus + lemon-caper beurre blanc	35
pan roasted <i>soeltl farm</i> ½ poussin with sautéed roasted golden beets, , <i>forest city farm</i> spinach, cauliflower, italian salsa verde + parmesan	28
seared duck confit with a radicchio, potato + charred pepper salad + mustard apple relish	30
house smoked ribs with bbq sauce, spicy coleslaw + french fries	28
grilled ny strip steak with sautéed fingerling potatoes, figs, mushrooms, <i>city farm</i> kale + gorgonzola crema	38

## DESSERTS

toshi's baked to order date pudding with caramel-rum sauce + whipped cream – <i>please order ahead</i>	12
flourless chocolate torte with ganache, whipped cream + luxardo cherries	10
ny style cheesecake with fresh figs + whipped cream	10
apple fritters with 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

