

LUNCH

marinated olives with orange, lemon, chilies + herbs	8
a 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 baslama bread	16
liuzzi burrata with ian's arugula, fresh fig, lemon honey, walnut brittle + rosemary	18
chinese style steamed buns with grilled pork belly, pickles, hoisin, cilantro + sesame	16
grilled confit octopus with an orange, grapefruit, olive, charred pepper, cherry tomato + mint salad	18
soeltl farm beef smash burger with lettuce, tomato, onion, bel paese cheese, spicy aioli + smoked bacon - served with crisp french fries	22
chickpea fried fish sandwich with pickled onion, spicy aioli, + avocado – with french fries	22
crispy falafel on made to order baslama bread with hummus, tzatziki, cucumber, pickled onion + carrot, arugula, tomato + herbs	22
korean style fried chicken sandwich with sweet + spicy sauce, charred scallion aioli, pickled onion, carrot, spicy cabbage + sesame – with salad	22
fried rice with pork belly, shrimp, chinese sausage, peppers, cabbage, egg, scallions, cashews, sesame + soy	24
local the bridge tofu hot pot with mushrooms, cabbage, asparagus, scallions, dashi, miso, ginger + sesame	24
ramen with handmade noodles, pork + chicken tonkatsu broth, charred pork, crispy chicken, cabbage, bean sprouts, pickled mushrooms + scallions	24
handmade tagliarini with a slow simmered beef ragù with fennel, peppers, onion, tomato, oregano, basil, calabrian chili + parmesan	24

DESSERTS

lemon cheesecake with lemon curd, blueberry compote + whipped cream	12
rich flourless chocolate torte with luxardo cherries + whipped cream	12
toshi's date pudding with rum-caramel sauce + 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

