

## 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
spring greens salad with ginger-miso dressing, apple, radish, cashews, scallions + sesame	15
creamy leek, potato + parmesan soup with sautéed local chicken livers, parsley + fried rosemary	15
liuzzi burrata with roasted pear, beets, fresh fig, red wine honey + walnuts	18
crisp chickpea fried shrimp, artichokes + parsley with calabrian chili aioli	18
fresh blue crab, scallion + herb croquettes with saffron-lemon cream, chili oil + fresh herbs	16
grilled confit octopus with a warm salad of roasted peppers, potato, olive, tomato, parsley, cuttlefish ink aioli + lemon	18
mussels sautéed with ginger, lemongrass, garlic, scallion, cilantro + lime	18
chickpea fried chicken wings with hot sauce + gorgonzola crème	16
chinese style steamed buns with grilled pork belly, pickles, hoisin, cilantro + sesame	16

## MAIN COURSES

soeltl farm beef burger with sautéed mushrooms + onions, bel paese cheese, spicy aioli + smoked bacon - served with french fries	22
korean style fried chicken sandwich with sweet + spicy sauce, charred scallion aioli, pickled onion, carrot + ginger + sesame – with fries	22
ramen with handmade noodles, pork + chicken tonkatsu charred pork belly, crispy chicken, cabbage, scallion, pickled mushroom + soy egg	24
handmade tagliarini with a slow simmered soeltl farm chicken + pork ragú with warm spices, lemon + parsley	26
handmade cuttlefish ink tagliarini with seared scallops, leek, tomato, bacon cream, lemon + fresh herbs	32
crispy cornmeal fried soeltl farm chicken with braised black beans, salsa verde + an avocado, tomato, pickled onion + cilantro salad	32
provençal style seafood stew with fresh cod, scallops, shrimp, mussels, fennel, onion, peppers, tomato, saffron + lemon	32
halibut simmered with cauliflower, potato, asparagus, leek, saffron-lemon cream, chives + dill	34
slow smoked pork loin with mustard, honey + thyme – served with asparagus, new potatoes, fried prosciutto, lemon cream + herbs	32
grilled prime new york strip steak with smoky pepper purée + an eggplant, fried artichoke, olive, tomato + feta salad	42

## DESSERTS

mango cheesecake with almond crust, mango purée + toasted coconut	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

