

LUNCH

marinated olives with orange, lemon, chilies + herbs	8
half dozen oyster on the half shell with mignonette + cocktail sauce	18
made to order guacamole with freshly made tortilla chips	15
classic caesar salad with romaine, croutons + parmesan	15
corn riblets with chili-lime butter, pickled onion, parmesan cheese + cilantro	12
smoked gazpacho with chimichurri + grilled shrimp	14
chinese style pork buns with grilled pork belly, hoisin sauce, pickles, sesame seeds + cilantro	16
blistered local shishito peppers with soy sauce, lime juice + chili flakes	14
<i>liuzzi</i> buffalo mozzarella with prosciutto, local beefsteak + cherry tomatoes, beets + basil	18
mezze – spicy feta + red pepper, charred eggplant, hummus + tzatziki dips with fresh baslama bread	16
sautéed mussels with lemongrass, ginger, garlic, scallions, thai basil, cilantro, chilies + lime	18
seared confit octopus with charred asain eggplant, confit garlic, cucumber, carrot noodle salad, sesame seeds + scallions	18
<i>soeltl farm</i> beef smash burger with local lettuce, tomato, onion, pickles, spicy aioli + grilled pork belly – served with french fries	22
crispy falafel with hummus, tzatziki + a salad of local lettuces, tomatoes, cucumbers, sumac onion + carrot, fresh herbs + lemon on fresh baslama	22
slow wood smoked bbq pulled pork sandwich on brioche pickled onion + spicy cabbage, bbq black beans, pepper + corn slaw – served with french fries	22
handmade tagliarini with cacio e pepe with pecorino romano + basil	24

DESSERTS

honeycone lemon basil sorbet with fresh mint	8
rich flourless dark chocolate torte with luxardo cherries + whipped cream	12
<i>honeycone</i> vanilla ice cream with chocolate chip cookie crumble, chocolate sauce, whipped cream, candied hazelnuts + luxardo cherries	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

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 FOODBORN ILLNESS.

