

LUNCH

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| 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 |
| spring greens salad with ginger-miso dressing, apple, radish, cashews, scallions + sesame | 15 |
| creamy potato, leek + parmesan soup with parsley + fried rosemary croutons | 16 |
| liuzzi burrata with roasted pear, beets, fresh fig, red wine honey + walnuts | 18 |
| fresh crab croquettes with lemon-saffron cream, chili oil + herbs | 16 |
| chinese style steamed buns with grilled pork belly, pickles, hoisin, cilantro + sesame | 16 |
| grilled confit octopus with a warm salad of roasted peppers, potato, olive, tomato + parsley – with cuttlefish ink aioli + lemon | 18 |
| mussels sautéed with lemongrass, ginger, garlic, scallion, thai basil, cilantro, chilies + lime | 18 |
| chickpea fried chicken wings with hot sauce + gorgonzola crème | 16 |
| soeltl farm beef burger with sautéed mushrooms + onions, bel paese cheese, spicy aioli + smoked bacon - served with french fries | 22 |
| bahn-mi – vietnamese roast pork + pâte sandwich on fresh baguette with pickled onion, carrot, lettuce, cilantro + spicy aioli - with french fries | 22 |
| korean style fried chicken sandwich with sweet + spicy sauce, charred scallion aioli, pickled onion, carrot + ginger + sesame – with fries | 22 |
| fried rice with pork, shrimp, cabbage, bean sprouts, peppers, scallions, shitake, ginger, chili, soy + sesame | 24 |
| pad thai with fresh rice noodles, beef, bean sprouts, scallion, peanuts, tamarind, cilantro + lime | 24 |
| chilaquiles: baked spicy chicken + tortilla casserole with salsa verde, sour cream, onion, cilantro + avocado | 24 |
| baked eggplant parmesan with tomato, roasted peppers, garlic, liuzzi mozzarella, ricotta, parmesan + basil | 24 |
| handmade tagliarini with a slow simmered soeltl farm chicken + pork ragú with herbs, warm spices, lemon, truffled pecorino + parsley | 24 |

DESSERTS

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| mango cheesecake with almond crust, mango purée + toasted coconut | 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.

