

FIRST COURSES

herb + citrus marinated olives	8
half dozen fishers island oysters on the ½ shell with lemon	18
made to order guacamole with onion, jalapeño, cilantro + lime – served with freshly made tortilla chips	15
creamy leek + potato soup with chili oil, parmesan + fried herbs	15
roasted sweet potato, caramelized onion + gorgonzola tart with a local fennel, walnut, radicchio, parmesan + parsley salad	16
classic caesar salad with homemade dressing, croutons + parmesan	14
local greens salad with a pear, cashews, sesame seeds, scallions + ginger-miso dressing	15
crispy fresh crab croquettes with saffron-lemon cream + dill	16
<i>liuzzi</i> burrata with local beets, roasted pear, red wine honey, figs, pistachio brittle + fried rosemary	18
mussels sautéed with ginger, garlic, scallion, crab paste, cilantro + lime	18
grilled confit octopus with calabrian chili aioli, potatoes, olives, cherry tomatoes + roasted peppers, lemon + parsley	18
crispy chickpea fried shrimp with indian spices, chili aioli + lemon	18

MAIN COURSES

slow roasted pork loin sandwich with roasted eggplant, roasted peppers + spicy aioli – served with crisp french fries	22
soeltl farm beef burger, lettuce, bacon, spicy aioli + bel paese – served with crisp french fries	22
baked eggplant parmesan with roasted peppers, local tomatoes, <i>liuzzi</i> mozzarella, ricotta, parmesan + basil	24
<i>chilaquiles</i> : mexican style braised chicken + tortilla casserole with salsa verde, pepper jack, sour cream, avocado, cilantro + lime	24
handmade tagliarini with a slow simmered pork, herb, lemon + cream ragù, truffled pecorino + parsley	26
handmade tagliarini with seared scallops, shrimp, crab, shallots, leeks, bacon, cream, lemon + dill	32
grilled swordfish with spicy braised beans, salsa verde + an avocado, cherry tomato, cilantro + pickled onion salad	32
slow roasted herbed pork loin with roasted pear, creamy swiss chard, a potato + mushroom gratin + rosemary - cranberry sauce	28
grilled prime new york strip steak with sautéed potatoes, mushrooms + artichokes, braised local shallots, bacon + truffled pecorino	42

DESSERTS

apple + pear crisp with whipped cream	12
rich flourless dark 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 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, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

