

## FIRST COURSES

½ dozen ram island oysters on the half shell with cocktail sauce + lemon	18
made to order guacamole with onion, jalapeno, cilantro + lime – served with house made tortilla chips	15
spicy baked crab dip – served with OTTO bread	16
<i>forest city farm</i> asian greens with ginger-miso dressing, cashews, <i>deep hollow farm</i> radish, apples, scallions + sesame seeds	14
classic caesar salad with house made dressing, croutons + parmesan	12
asparagus, leek + <i>deep hollow farm</i> spinach soup with parmesan + herbs	14
chinese style pork buns with grilled pork belly, hoisin sauce, pickles, sesame seeds + cilantro	13
crispy friend buffalo wings with gorgonzola crema	14
grilled thai shrimp with crispy vegetables, cilantro, scallions, spicy chili-lime dressing + peanut brittle	16
sautéed mussels with garlic, chorizo, shallots, white wine, lemon + herbs	17
confit + grilled octopus with saffron aioli, potatoes, olives, charred peppers, tomatoes, calabrian chilies, lemon + herbs	16

## MAIN COURSES

to go only- <i>beriah lewis farm</i> beef burger with smoked bacon, bel paese, pickles + spicy aioli on a brioche bun – served with french fries	20
baked eggplant parmesan with tomato, roasted peppers, garlic, liuzzi mozzarella, ricotta, parmesan + basil	24
pan seared <i>the bridge</i> tofu with thai red curry, cabbage, corn, peppers, mushrooms, carrots, toasted peanuts, cilantro, scallions + bean sprouts	24
chilaquiles- mexican style chicken + tortilla casserole with sour cream, cheese, avocado + tomatillo salsa verde	24
handmade spaghetti with <i>soeltl farm</i> beef + pork ragu, parmesan + herbs	28
handmade spaghetti with scallops, bacon, <i>deep hollow farm</i> spinach, lemon, white wine + cream	35
spaghetti quattro – handmade spaghetti with pinto beans, chicken, garlic, shallots, tomatoes + parmesan	28
halibut a la plancha with braised black beans, tomatillo salsa verde + avocado, red onion, corn, cilantro salad	35
grilled tuna with miso-gochujang aioli, grilled <i>deep hollow farm</i> bok choy, pickled carrots, spicy ginger lemon honey, cilantro + toasted sesame seeds	35
grilled new york strip steak with sautéed fingerling potatoes, artichokes, braised <i>forest city farm</i> swiss chard + gorgonzola crema	38

## DESSERTS

toshi's baked to order date pudding with caramel-rum sauce + whipped cream – <i>please order ahead</i>	12
flourless chocolate torte with ganache, whipped cream + luxardo cherries	10

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

