

## FIRST COURSES

herb + citrus marinated olives	8
half dozen oysters on the half shell with mignonette + cocktail sauce	18
griddled sweet + savory cornbread with charred tomato butter	10
made to order guacamole with freshly made tortilla chips	15
classic caesar salad with romaine, croutons + parmesan	15
patzarosalata- honey ginger roasted beets, toasted hazelnuts, crumbled greek feta, tarragon-mint vinaigrette + fresh mint	16
smoked gazpacho with grilled shrimp + chimichurri	14
chinese style pork buns with grilled pork belly, hoisin sauce, pickles, sesame seeds + cilantro	16
sautéed mussels with lemongrass, ginger, garlic, scallions, thai basil, cilantro, chilies + lime	18
<i>liuzzi</i> buffalo mozzarella with prosciutto, local beefsteak + cherry tomatoes, watermelon + basil	18
seared confit octopus with charred asian eggplant, confit garlic, cucumber, carrot noodle salad, chili crisp, sesame seeds + scallions	18

## MAIN COURSES

<i>soeltl farm</i> beef smash burger on a brioche bun with bel paese cheese, bacon, lettuce, tomato, onion, spicy aioli – served with french fries	22
handmade tagliarini with summer vegetable beef + pork ragu, shaved pecorino romano + basil	28
handmade cuttlefish ink tagliarini with stonington shrimp, zucchini, cherry tomatoes, parsley + a white wine-butter sauce	32
baked halibut served with roasted baby fingerling potatoes, zucchini, summer squash + cauliflower puree, sautéed rainbow chard, lemon + fresh herbs	34
fried monkfish with spring onion white bean + jimmy nardello pepper salad, crispy sweet potatoes, sautéed shishito peppers + chili lime butter	32
smoked porchetta with grilled polenta, charred scallion + chimichurri	32
grilled prime new york strip steak with summer vegetable caponata, crispy smashed potatoes, whipped herb feta + basil pesto	40

## DESSERTS

<i>honeycone</i> 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
cheesecake with toasted coconut, blueberry compote + 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

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.

