

LUNCH

marinated olives with orange, lemon, chilies + herbs	8
½ dozen fishers island oysters on the half shell with cocktail + mignonette	18
made to order guacamole with freshly made tortilla chips	15
local corn, ancho + new mexico chilies soup with poblano crème + cilantro	12
garlicy deviled eggs with fried capers, pickled onion + garlic chips	12
caesar salad with local lettuce, lemon-anchovy dressing, croutons + parmesan	15
crisp local lalique lettuce salad with local tomatoes, bacon, gorgonzola dressing, croutons + parmesan	15
steamed pork buns with grilled pork belly, kimchee, carrot + gochujang aioli	16
liuzzi buffalo mozzarella with local tomatoes, blueberries, spiced pear jam, basil + lemon	18
mussels sautéed with ginger, chilies, lemongrass, garlic, cilantro + lime	18
fresh baked biscuit with maple roasted pork, baked apple, bel paese cheese + bacon-mushroom gravy	22
B.L.T. with local lettuce, smoked bacon, heirloom tomatoes, spicy aioli + basil pesto – on brioche toast – served with french fries	18
crispy falafel with hummus, tzatziki + a salad of local lettuces, tomatoes, pickled carrots + onions, fresh herbs + lemon on fresh baslama bread	22
smoked salmon on homemade brioche toast with 7 minute local eggs, heirloom tomato, avocado, sesame seeds, dill + lemon	22
soeltl farm beef smash burger with bel paese cheese, local lettuce, tomato, pickles, spicy aioli + apple-bacon jam – served with french fries	22
salade nicoise – olive oil poached tuna, local lettuces, cucumber, tomatoes, potatoes, fennel, soft-boiled egg, olives, basil + lemon	24
handmade tagliarini with braised beef + pork ragù, parmesan + basil	24

DESSERTS

rich flourless dark chocolate torte with luxardo cherries + whipped cream	12
toshi's date pudding with dark rum-caramel sauce + whipped cream	12
honeycone vanilla ice cream float with maine blueberry wine + local blueberry syrup	12
lemon pudding soufflé with blueberries + whipped cream	12
homemade frangipane + pear tart with pawpaw purée + blueberry compote	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.

