

LUNCH

marinated olives with orange, lemon, chilies + herbs	8
made to order guacamole with freshly made tortilla chips	16
classic caesar salad with romaine lettuce, croutons + parmesan	15
griddled sweet + savory cornbread with charred spring onion miso butter	10
local mixed greens salad with mediterranean spiced chickpeas, radish, fennel, cucumber, crumbled feta, dill + grapefruit vinaigrette	15
mezze- spicy feta + red pepper, charred eggplant, hummus + tzatziki dips with fresh baslama bread	16
liuzzi burrata with prosciutto, charred local strawberry compôte, fresh strawberries, walnut brittle, fresh mint + fried rosemary	18
chinese style pork buns with grilled pork belly, hoisin sauce, pickles, sesame + cilantro	16
mussels sautéed with lemongrass, chili, ginger, lime + cilantro	18
smoked salmon sandwich on fresh baguette with lemon caper aioli, lettuce, tomato, fresh horseradish + pickled onion - with local greens	22
soe!t! farm beef smash burger with lettuce, tomato, onion, pickles, spicy aioli + smoked bacon on house made bun- served with french fries	22
grilled oregano marinated lamb skewer with a charred eggplant, pepper, tomato + olive salad, whipped feta + mint vinaigrette	24
crispy falafel with made to order baslama bread, tzatziki, fresh cucumber, pickled red onion, carrot, lettuce + tomato	22
crispy chickpea fried cod sandwich with lettuce, tomato, pickled onion, avocado + spices – served with french fries	24
local bridge tofu sautéed with shrimp, egg, bean sprouts, scallions, local bok choy, peanuts, chili, cilantro, tamarind + lime	24
handmade tagliarini with slow simmered beef, pork + fresh herb ragu, basil + parmesan	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 ice cream sundae with chocolate chip cookie crumble, chocolate sauce, cherries, candied hazelnuts + whipped cream	12
flourless citrus ricotta cake with charred strawberry compote, fresh strawberries, mint + 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.

