

FIRST COURSES

½ dozen oysters on the half shell with cocktail sauce + lemon	18
spicy crab dip – served house made tortilla chips	15
made to order guacamole with onion, jalapeno, cilantro + lime – served with house made tortilla chips	15
crispy fried cauliflower with sweet ginger garlic soy sauce, scallions + sesame seeds	13
classic caesar salad with house made dressing, croutons + parmesan	14
carrot + fennel soup with shrimp + herbs	12
<i>forest city farm</i> asian greens salad with apple, cashews, toasted sesame seeds, scallions + miso-ginger dressing	14
salt roasted golden beets with cranberry honey, feta, pear, fennel pollen, walnuts + herbs	15
chinese style pork buns with grilled pork belly, hoisin sauce, pickles, sesame seeds + cilantro	14
crispy buffalo wings with gorgonzola crema	14

MAIN COURSES

TOGO ONLY: beriah lewis farm beef burger with smoked bacon, bel paese, pickles + spicy aioli – served with french fries	20
TOGO ONLY: fish + chips – fried fresh fluke with tartar sauce – served with french fries	20
baked eggplant casserole with local tomatoes, roasted onions, fresh <i>liuzzi</i> cheeses, pecorino romano + herbs	24
crispy <i>the bridge</i> tofu with thai red curry, sautéed mushrooms, carrots, cabbage, corn, peppers, garlic, shallots, toasted peanuts + cilantro	24
handmade spaghetti with <i>soeltl farm</i> beef + pork ragu	28
handmade spaghetti with fresh clams, shrimp, bacon, garlic, leeks, white wine, lemon, cream + herbs	35
grilled red snapper with braised black beans, poblano cream sauce + an avocado, tomato, red onion + cilantro salad	35
pan seared mackerel with fennel, olives, potatoes, charred peppers + saffron aioli	26
pan roasted <i>soeltl farm</i> chicken breast with spicy smoked paprika aioli, sautéed chorizo, black lentils, local kale, peppers, carrots, onions, garlic + herbs	30
pan seared duck confit with crispy local fingerling potatoes, roasted pear, a raddichio, walnut + blood orange salad, red wine + raisin reduction	32
braised beef short rib with onion au jus, mashed potatoes, carrots, turnips, rutabaga + gorgonzola crema	36

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
cream cheese flan with peanut brittle	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, SHELL FISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

