

FIRST COURSES

herb + citrus marinated olives	8
½ dozen watch hill oysters on the half shell with cocktail sauce, mignonette + lemon	18
made to order guacamole with freshly made tortilla chips	15
caesar salad with local lettuce, lemon + anchovy dressing, croutons + parmesan	15
local lettuce with local tomatoes, green beans, potatoes, feta + citronette dressing	15
fried delicata squash with marinated beets, labneh, harissa spice + dukkah	16
blistered shishito + sweet habañero peppers with hot pepper aioli, spices + lemon	12
<i>liuzzi</i> burrata with prosciutto, local heirloom + cherry tomatoes, peaches + basil	18
mussels sautéed with ginger, chilies, lemongrass, garlic, cilantro + lime	18

MAIN COURSES

<i>soeltl farm</i> beef smash burger with bel paese cheese, local lettuce, tomato, onion, pickles, spicy aioli, bacon jam – served with french fries	22
handmade tagliarini with braised beef + pork ragù, pecorino romano + basil	28
handmade cuttlefish ink tagliarini with fresh squid + shrimp, garlic, cherry tomatoes, parsley + lemon	30
pan seared halibut with a summer vegetable + shrimp risotto, tomato + shrimp beurre blanc, lemon + parsley	32
summer seafood stew with scallops, squid, shrimp, mussels, local squash, tomatoes, onion + fresh basil	32
mexican style braised pork shoulder with braised black beans, salsa macha + a salad of avocado, pickled onion, tomato + cilantro	28
grilled prime new york strip steak with sautéed beech mushrooms, wilted local escarole + spinach, crispy confit potatoes + tarragon butter	40

DESSERTS

rich flourless dark chocolate torte with luxardo cherries + whipped cream	12
<i>toshi's</i> date pudding with dark rum-caramel sauce + whipped cream	12
souffléed lemon pudding with fresh blackberries + whipped cream	12

A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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

