

FIRST COURSES

herb + citrus marinated olives	8
½ dozen fisher's island oysters on the half shell with mignonette, lemon + cocktail sauce	18
made to order guacamole with freshly made tortilla chips	15
caesar salad with lemon + anchovy dressing, croutons + parmesan	15
salade niçoise with olive oil poached tuna, local greens, cherry tomatoes, crispy potatoes, green beans, olives, seven minute egg + red wine vinaigrette	18
local turnip, carrot + ginger soup with green oil and fried herbs	15
fresh liuzzi buffalo mozzarella with prosciutto, beets, pistachio brittle, roasted pear, pear syrup + fried herbs	18
wood fire grilled confit octopus with creamy braised gigantes beans, cherry tomato + garlic sauce + parsley-olive pesto	18
crispy chickpea fried smelts with red curry aioli + lemon	18
sautéed mussels with lemongrass, ginger, garlic, chilies, lime + cilantro	18
chinese style steamed buns with grilled pork belly, gochujang aioli, house pickles, hoisin, + cilantro	16
tuna crudo with miso paste, cucumber, pickled radish, sesame seeds + a sesame ginger chili dressing	18

MAIN COURSES

<i>soeltl farm</i> beef smash burger with bel paese cheese, pear bacon jam, onion, local greens + tangy aioli – served with french fries	22
handmade tagliarini with a mushroom, fennel + leek ragù, cream, truffled pecorino + parmesan	26
handmade tagliarini with pork, vegetable + herb ragù, parmesan + herbs	28
handmade cuttlefish ink tagliarini with sautéed shrimp, dill cream sauce + herbs	28
<i>ramen</i> – handmade noodles with pork + chicken <i>tonkatsu</i> , charred pork belly, crispy duck, soy egg, pickled vegetables + ginger, bean sprouts + chili	26
wood fire grilled tuna with eggplant caponata, tonnato sauce + parsley pesto	32
buttery sautéed halibut with roasted winter vegetables, pan seared brussels sprouts + fennel leek beurre blanc	34
roasted duck breast + crispy confit leg with bacon + cider braised cabbage, roasted pear, crispy yam + cider reduction	36
wood fire grilled filet mignon with a creamy local spinach + brussel sprout leaves, crispy duck fat potatoes, truffled pecorino + bordelaise sauce	42

DESSERTS

steamed butternut squash sticky cake, butterscotch + <i>honeycone</i> cinnamon honey ice cream	12
rich flourless dark chocolate torte with ganache, luxardo cherries + whipped cream	12
<i>toshi's</i> date pudding with dark rum-caramel sauce + whipped cream	12

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL FISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN 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

