BRUNCH

MENU

r + cinnamon scone served with honey butter + cranberry jam 6
le croissant served with butter 6
order guacamole with freshly fried tortilla chips 15
n fisher's island oysters on the half shell with lemon, cocktail ce + mignonette
ad with local lettuces, anchovy-lemon dressing, parmesan + croutons 15
zi buffalo mozzarella with prosciutto, beets, roasted pear, I6 died walnuts + fried herbs
buns with grilled pork belly, gochujang aioli, house pickles, 16 in, + cilantro
ed herbed biscuit with homemade sausage, scrambled egg, 16 ese + herbs
lk pancakes with blueberry compôte, maple syrup + bacon 16
s – mexican style egg + tortilla casserole with salsa verde, braised 20 ns, pepperjack cheese, guacamole, lime crèma + cilantro
rette – eggs baked with mushrooms, bacon, red wine sauce, 20 1m + parmesan
feta quiche – served with a local greens + cherry tomato salad 20
almon, poached eggs + avocado on freshly baked pumpernickel 24 at with orange beurre blanc + dill
e tagliarini carbonara with smoked bacon, egg + parmesan 24
n beef smash burger with fried egg, bel paese cheese, bacon jam, 22 urger sauce – served with french fries
grilled sirloin steak frites with bordelaise sauce 28
<u>TS</u>
icotta with cherry biscotti, blueberry compote + pistachio brittle
ess dark chocolate torte with luxardo cherries + whipped cream I2
te pudding with dark rum-caramel sauce + whipped cream 12
outternut squash sticky cake with dark rum-caramel sauce, <i>honeycone</i> 12 lla ice cream + whipped cream
feta quiche - served with a local greens + cherry tomato salad20almon, poached eggs + avocado on freshly baked pumpernickel24st with orange beurre blanc + dill24e tagliarini carbonara with smoked bacon, egg + parmesan24n beef smash burger with fried egg, bel paese cheese, bacon jam, urger sauce - served with french fries22e grilled sirloin steak frites with bordelaise sauce28TS12ricotta with cherry biscotti, blueberry compote + pistachio brittle12ess dark chocolate torte with luxardo cherries + whipped cream12te pudding with dark rum-caramel sauce + whipped cream12outternut squash sticky cake with dark rum-caramel sauce, honeycone12

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

RIVER TAVERN SUPPORTS OUR LOCAL FARMERS AND FISHERIMEN 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 CONSUMINGRAWORUNDERCOCKED/MEATS, FOULTRY, SEAFOOD, SHELLFISHOREGSSMAY/NCREASE YOUR RSKOFFOODBORVELLVESS



