

RIVER TAVERN

LUNCH

marinated olives with orange, lemon, chilies + herbs	8
½ dozen watch hill oysters on the half shell with mignonette + lemon	18
made to order guacamole with freshly made tortilla chips	15
caesar salad with local lettuce, lemon-anchovy dressing, croutons + parmesan	15
greek salad with local lettuces, tomatoes, cucumbers, olives, basil, mint, lemon, feta + olive oil	15
roasted corn + ginger soup with rosemary + green pico de gallo	14
blistered local sweet habonada + shishitos peppers with hot pepper aioli, spices + lemon	12
<i>liuzzi</i> buffalo mozzarella with local tomatoes, blackberries, melon, smoked peach jam + basil	18
mezze – spicy feta + red pepper, charred eggplant, hummus + tzatziki dips with fresh baslama bread	16
mussels sautéed with ginger, chilies, lemongrass, garlic, cilantro + lime	18
local tomato + pepper antipasto tartine with fresh <i>liuzzi</i> mozzarella, oil + vinegar, pesto aioli + frisee salad	18
fresh lump crab cakes with a tempura tomato + sesame lemon frisee salad	22
crispy falafel with hummus, tzatziki + a salad of local lettuces, tomatoes, pickled carrots + onions, fresh herbs + lemon on fresh baslama bread	22
avocado toast with smoked salmon, soft boiled egg, pickled red onion, lemon + herbs	22
salsa verde braised pulled pork on a brioche bun with a local corn + cabbage slaw, candied jalapeño, chili aioli- served with french fries	22
<i>soeltl farm</i> beef smash burger with bel paese cheese, local lettuce, tomato, pickles, spicy aioli + bacon-onion jam – served with french fries	22
crispy pork schnitzel with potato salad + sesame lemon frisee	22
handmade tagliarini with braised beef + pork ragù, pecorino romano + basil	24

DESSERTS

steamed butternut squash sticky cake with <i>honeycone</i> vanilla ice cream + whipped cream	12
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

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

