

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
roasted local corn + ginger soup with cherry tomato crèma	14
chickpea fried eggplant with pickled hot peppers, labneh, harissa spice + dukkah	16
blistered local shishito peppers with hot pepper aioli, spices + lemon	14
<i>liuzzi</i> buffalo mozzarella with local heirloom + cherry tomatoes, peaches + basil	16
pan fried chickpea gnocchi with chermoula tomato sauce sautéed local summer vegetables, herbs + fried garlic	16
mussels sautéed with ginger, tomatoes, lemongrass, garlic, basil + lemon	18
tuna crudo with a ginger, tamari + sesame sauce, pickled carrots + scallions	18
prosciutto with a salad of roasted local peppers, tomato, olives, basil + lemon	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 seared stonington scallops, shrimp, garlic, cherry tomato cream sauce, parsley, dill + lemon	32
pan seared monkfish with sautéed local harukai turnips, baby carrots + kale, french green lentils + white wine cream sauce	34
grilled swordfish with summer vegetable caponata, tonnato sauce, pesto, basil, parsley + lemon	32
summer seafood stew with monkfish, shrimp, scallops, squid, tomatoes, peppers, lemon, harissa spice + green herbs	32
mexican style braised pork shoulder with braised black beans, salsa macha + a salad of avocado, pickled onion, tomato + cilantro	30
grilled prime new york strip steak with sautéed mushrooms, wilted local escarole, 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, peach jam + 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

