

DINNER

AUTUMN

STARTERS

BREAD & BUTTER. 5.

CARLSON'S WHITEFISH PATÉ
LOCAL SMOKED WHITEFISH, CROSTINI, CORNICHONS. 13.

MEAT & CHEESE BOARD
CHEF'S DAILY SELECTION, SEASONAL PICKLED VEGETABLE, ACCOUTREMENTS. 24.
+ ADD CARLSON'S WHITEFISH PATÉ + 10.

CAULIFLOWER **V**
ZA'ATAR FRIED CAULIFLOWER, TOASTED SESAME, TAHINI-MISO YOGURT. 8.

ARANCINI **V**
ARBORIO RICE, BLACK PEPPER, PECORINO, FRESH MOZZARELLA, TARRAGON AIOLI. 9

SOUP DU JOUR
ASK SERVER FOR DETAILS.

MUSSELS
PEI MUSSELS, GARLIC BUTTER, WHITE WINE, TOAST. 18.

SALADS

FARM SALAD **GF, VE-O**
ROASTED DELICATA SQUASH, FARM GREENS, KOHLRABI, PEPITA CRUMBLE, AGED CHEESE, BASIL VIN. 13.

RIV CAESAR SALAD
LAKEVIEW HILL FARM ARUGULA, PEA SHOOTS, RADISH, PARMESAN, LEMONY BREADCRUMB. 13.

CELERY SALAD **V**
SHAVED CELERY & APPLE, FRISEE, ROSEMARY ALMONDS, BLUE CHEESE DRESSING. 13.

ENTRÉES

FILET MIGNON **GF**
TENDERLOIN, BROWN BUTTER WHIPPED POTATOES, GRILLED BROCCOLINI, ROASTED SHALLOT DEMI. 55.

LAMB CHOP
GRILLED LAMB CHOPS, HARISSA POTATOES, GARLIC YOGURT, CHIMICHURRI, CHIVE OIL. 52.

HALIBUT **GF**
PAN-SEARED HALIBUT, CELERY ROOT PUREE, BRUSSELS SPROUTS, BACON, ROASTED GRAPES. 45.

SCALLOPS **GF**
EAST COAST SCALLOPS, ROASTED SQUASH RISOTTO, ALMOND GREMOLATA. 46.

MUSHROOM CAMPANELLE **V**
ROASTED WILD MUSHROOMS, PORCINI CREAM, SPINACH, PECORINO, BREADCRUMB. 38.

PLEASE NOTE

SPLIT PLATE FEE. 7.

NO SEPARATE CHECKS FOR GROUPS OF 8 OR MORE

VE - VEGAN, V - VEGETARIAN, GF - GLUTEN FREE

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO
ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

