THE RIBBON

Fall Menu



Oysters
Mignonette

East Coast Or West Coast



Starters

Rotisserie Chicken Soup spaetzle, poached egg — 16

Caesar Salad baby gem, caramelized anchovies, crouton, parmigiano, caramelized anchovies dressing — 19

Chicory Salad apple, pecan, butternut squash, peaches, aged feta, date vinaigrette — 21

Heirloom tomato burrata, pesto, pinenuts — 23

Calamari cayenne aioli, peppers — 22

Buffalo Cauliflower celery, blue cheese — 18

Roasted Artichokes confit garlic, goat cheese, capers — 24

White bean hummus pita, pickled vegetables — 18

Fried chicken alabama white sauce, goathorn peppers — 22

Charcuterie Boards

Combo Board today's selected Cheese & imported dry aged meats — 28

Cheese Board our cheese monger's picks — 25

Meat Board classic dry aged selected imported meats — 27

Sides

Fingerling Potatoes 12 | Mac 'n Cheese 16

Mashed Potatoes 11 | Broccolini 12

Fries 8

Mains

Cavatelli wild boar ragu, pangrattato, broccoli rabe parmigiano — 27

Cappelletti butternut squash ,brown butter, sage — 25

New York Strip bloomsdale spinach, green peppercorn sauce — 56

Berkshire Pork Chop apple & peach aigre-doux, tomato mostarda — 46

Faroe Island Salmon mashed potatoes, creamed spinach — 44

Braised Short Rib mashed potatoes, cabbage, brussels sprouts — 39

Sea Bream farro, tarragon beurre blanc — 36

Ribbon Dip french dip sandwich, jus & fries — 28

Tavern Burger brisket/sirloin/chuck, white american cheese, pickles, sauteed onions — 26

Eggplant Milanese cherry tomatoes, pickled red onions upland cress , pecorino toscano — 31

Rotisserie

Half Chicken
Spiced jus
34

Wednesday & Sunday

Our Legendary Fried Chicken
dusted with ribbon special spices and honey
32.00

Limited Smoked Old Fashioned

Springbank 25yr Single Malt Old Fashioned	**$400**
Midleton Very Rare Vintage 2016 Old Fashioned	**$90**
Angel Envy Rye Cellar Collection Old Fashioned	**$40**

Cocktails

The Dotty 19
hibiscus infused vodka, pineapple, honey syrup & lemon juice

Mr.Pimms 19
cucumber infused gin, pimms', st germain, mint syrup, lemon juice

Sunset Affair Martini 19
vanilla vodka, chinola passion fruit, coco lopez, pineapple juice, lime juice, prosecco

Smokey Orchard Rum Old Fashioned 21
smoked dome, bacardi 8, maple orange peel, cinnamon stick

Lychee Martini 19
absolut vodka, sake, yuzu, lychee puree

Strawberry Fields Forever 19
fords gin, strawberry syrup, lemon, sparkling cava

Beers

Bottle/Can 10

Guinness Pub
(Ireland) - 4.2% ABV
Amstel Light
(Netherlands) - 3.5% ABV
Corona
(Mexico) - 4.6% ABV

Heineken
(Netherlands) - 5% ABV
Kronenbourg 1664
(France) - 5.5% ABV
Paulaner Pils
(DE.) 5.3% ABV
Down East Original Cider
(MA.) 5.1% ABV

Sapporo Premium
Japan- 4.9% ABV
Narragansett Lager
(RI) - 5% ABV
Athletic Brewing IPA N/A
(CT) - 0.5% ABV

Draft 11

Stone IPA
(CA) - 6.9% ABV
Sapporo Premium
Japan- 4.9% ABV
Dales Pale Ale
(CO) - 6.5% ABV

Victory Pilsner
(PA) - 5.3% ABV
Allagash White
(ME) - 5.2% ABV

Lagunitas IPA
(CA)- 6.2% ABV
Ribbon Lager
(WI)- 4.7 ABV
Modelo
(MEX) - 4.4% ABV

CORAVIN

Try It by the glass Before its Gone!
Coravin

White

RC1111	**Puligny-Montrachet 1er Cru** *Dom. Génot-Boulanger, Burgundy 2016*	$45
116	**Dom. des Marnes Blanches** *Côtes du Jura, France 2017*	$40
107	**Pahlmeyer Vineyards** *Napa Valley, CA 2018*	$30

Red

RC644	**Penfolds Bin 704 Cabernet** *Napa Valley, CA 2018*	$36
RC630	**Molly Dooker "Carnival of Love"** *McLaren Vale, Australia 2007*	$60
RC650	**Sassicaia, Tenuta San Guido** *Tuscany, Italy 1996*	$74
RC612	**Shafer "Hillside Select"** *Stags Leap District, Napa 2006*	$90
RC618	**Daou Soul Of A Lion** *PASO Robles , CA 2020*	$40

Consuming raw or under-cooked meat, seafood, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.