



lunch menu



--- SIDES ---

Daily Bread ... 6
ask your server

Sherry Roasted Beets ... 10
walnut vinaigrette

Sautéed Market Green Beans ... 12
tomato caper vinaigrette

Sautéed Market Spinach ... 12
lemon and garlic

Garlic Roasted Potatoes ... 10
lemon aioli

Spaghetti Squash ... 12
*pomegranate seeds, raisins, honey lemon oil,
toasted hazelnuts and Ricotta cheese*

Roasted Cauliflower ... 12
yogurt, mint, pomegranate

French Fries ... 10

--- DESSERTS ---

Peach Crostata ... 14
blackberry ice cream

Blueberry Cobbler ... 14
vanilla bean ice cream

Doris' Delight ... 14
*chocolate swirled coffee ice cream, hot fudge,
chocolate covered salted almonds, marshmallow,
whipped cream and maraschino cherry*

Butterscotch Pudding ... 14
*butterscotch sauce, whipped cream, cocoa crisp
and toffee/nut crumbles*

**Chocolate, Coffee and Hazelnut
Cake ... 14**
dulce de leche

Lime Miroir ... 14
Bavarian cheesecake with passion fruit sauce

Daily Cheese ... 14
*hand selected cheese from Arrowwine, served with
house-made jam, fennel crisps and grilled
baguette*

**House-Made Ice Cream or
Sorbet with Cookies ... 6/9**
ask your server

**Daily Assortment of Tasty
Cookies ... 1.25/ea**
ask your server

--- APPETIZERS ---

Soup of the Day ... 14
ask your server

The Daily Board ... 30

*artisan cheese, Genoa salami, chicken liver pâté, salmon rillettes, fennel crisps, grilled bread, mustard,
housemade jam, cornichons, olives*

Prince Edward Island Mussels ... 17
white wine herb broth with chorizo sausage, tomato, garlic, citrus and grilled bread

Scallop Margarita ... 19
chilies, avocado and oranges with sour cream, tequila ice and tortilla chips

Fried Green Tomatoes ... 16
on tarragon aioli with tomato caper vinaigrette, balsamic glaze and Parmesan cheese

Shrimp Tempura ... 17
napa cabbage slaw, sriracha aioli and yuzu dressing

Miso Salmon Tartare ... 16
wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps

Tomato & Watermelon Salad ... 16
heirloom tomatoes, cherry tomatoes, watermelon, feta cheese, basil, white balsamic, pesto

French Greens Salad ... 15
mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese

Ris' Caesar Salad ... 15
market romaine, pickled carrots and red onions, croutons, egg, caesar dressing

Simply Grilled Preparations
order a salad or side and add grilled: Chicken +14, Salmon +16, Steak +16, Shrimp +16

--- ENTRÉES ---

Today's Special ... 29
ask your server

Leek Crusted Icelandic Cod ... 35
on corn and shell bean succotash with a garden tomato sauce and zucchini crisps

Clams Linguini ... 35
with white wine garlic butter sauce, chili flakes, Parmesan and croutons

Portuguese Skirt Steak ... 38
*on Calasparra rice with a fried egg and French fries, a beer laden steak sauce topped with pickled red
bell peppers, caramelized onions and garlic crisps*

Pepita Crusted Salmon ... 38
shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro
* From the Kitchen of Bob Kinhead *

Hoisin Glazed Shrimp ... 35
napa cabbage slaw with yuzu dressing, mirin scented rice, sesame and sriracha

Chicken Milanese ... 35
*herb crusted chicken breast, tomato vinaigrette, garlic potatoes, aioli with an arugula, spinach and
capicola ham salad*

Crown of Cauliflower ... 35
green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey

Ris' Cheeseburger ... 25
house made potato roll, onion jam, secret sauce, pickles and a side of French fries

24 July

Please inform your server of any food allergies or dietary restrictions. While we can modify many menu items and take extensive precautions to minimize risk, please be advised that our kitchen is not a cross-contamination-free environment. Directly communicating your needs to your server will help us best accommodate you and ensure a safe dining experience.

— WINES BY THE GLASS —

SPARKLING

Prosecco, Fiol ... 14/56
Treviso, Italy NV

WHITE & ROSE

Pinot Grigio, Benvolio ... 10/40
Friuli, Italy 2024

Albarino, La Cana ... 16/64
Rias Baixas, Spain 2024

Chardonnay, Diatom ... 17/68
Santa Barbara, CA 2024

Rose, Boxwood ... 14/56
Middleburg, Virginia 2025

Sauvignon Blanc, Louis de Tourny ... 12/48
Bordeaux, France 2024

RED

Cabernet Sauvignon, Babylonstoren ... 18/72
Franschhoek, South Africa 2023

Tempranillo, Artadi 'Goros' ... 16/64
Rioja, Spain 2020

Pinot Noir, Siduri ... 19/76
Willamette Valley, Oregon 2024

Portuguese Red Blend, '80' ... 10/40
Alentejano, Portugal 2023

Malbec, Areo ... 12/48
Patagonia, Argentina 2024

— TAKE ME WITH YOU —

Anise Crackers...5/bag ... 5/bag

Dressings ... 8/half pint
White Balsamic Vinaigrette and Champagne Vinaigrette

Vegetarian Lasagna (frozen) ... 24

Chicken Pot Pie (frozen) ... 15

House-made Soups ... 16/quart
Ask your server about today's selection

House-made Ice Cream and Sorbet ... 9/pint
assortment of delicious flavors - ask your server about today's selection

— HOUSE COCKTAILS —

Uber Black Manhattan ... 20

Bardstown Bourbon, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries, walnut bitters

RIS 75 ... 16

Gin, Lemon, Bitters, Bubbly

Hialeah Holiday ... 16

vodka, lime, grapefruit soda, Tajin

Dark and Stormy ... 16

dark rum, fresh squeezed ginger, lemon, soda

Casual Black Magic ... 16

reposado tequila, Amaro Montenegro, lime, grapefruit, honey

House-made Ginger Beer (non-alcoholic) ... 8

— BEER —

IPA, Triple Crossing 'Falcon Smash' ... 12

Lager, Monopolio ... 8

Cider, Atomic Dog ... 8

Non-Alcoholic Beer ... 8

Oatmeal Stout, Samuel Smith ... 9

— COFFEE BY SANTA LUCIA, NICARAGUA —

Regular and Decaf Coffee ... 6

Regular and Decaf Espresso ... 7

Cappuccino or Latte ... 8

TEAS BY TEAISM

Premium Teas ... 7

Darjeeling, Oolong, Earl Grey, Jasmine Green, Herbal "Ginger Zing" Herbal "World Peace" peppermint/clove, Herbal "Chamomile" lavender/mint



**** Spring Market items are available for sale, ask your server what is available ****