ris

CELEBRATING OUR 16TH YEAR — ris Sweet 16 — THANK YOU

lunch menu

SIDES

Daily Bread ... 6
ask your server

Market Green Beans ... 12
tomato caper vinaigrette

Market Broccoli ... 12
caramelized onions, bacon, cheddar cheese

Market Spinach ... 12
lemon and garlic

Garlic Roasted Potatoes ... 10
lemon aioli

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

Roasted Cauliflower ... 12
yogurt, mint, pomegranate

French Fries ... 10

DESSERTS

Warm Apple Crostata ... 14
vanilla ice cream

White Chocolate and Pear Bread Pudding ... 14
creme anglaise, chocolate sauce, caramel sauce

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

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

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

House-Made Ice Cream or Sorbet with Cookies ... 8/12
ask your server

Daily Assortment of Tasty Cookies ... 2/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

Crispy Fried Brussels Sprouts ... 16
Thai chili lime peanut sauce with bacon

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

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

Rock Shrimp Tempura ... 18
napa cabbage slaw, sriracha aioli and yuzu dressing

Miso Salmon Tartare ... 17
wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps

Roasted Beet Salad ... 16
local apples, fresh ricotta, arugula, pistachios, apple cider vinaigrette

The Classic Wedge ... 15
iceberg lettuce, creamy blue cheese, cherry tomato, bacon, white balsamic vinaigrette

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

Simply Grilled Preparations
order a salad or side and add grilled: Chicken +15, Salmon +16, Steak +16, Shrimp +16

ENTRÉES

Today's Special ... 30
ask your server

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

Clams Linguini ... 36
with white wine garlic butter sauce, chili flakes, Parmesan and croutons

Leek Crusted Icelandic Cod ... 36
on a pork, corn and shell bean succotash with a garden tomato sauce and zucchini crisps

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

Grilled Hanger Steak ... 38
wilted spinach, rosemary potatoes and paprika aioli and garnished with bacon, grilled red onion, cherry tomato and blue cheese

Chicken Milanese ... 37
herb crusted chicken, tomato-caper vinaigrette, garlic potatoes and 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

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

Verdicchio, Ze Becco ... 10/40
Marche, Italy 2025

Rose, Moment de Plaisir ... 14/56
Languedoc, France 2025

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

Chardonnay, Leeuwin Estate 'Prelude' ... 19/76
Margaret River, Australia 2024

Albarino, La Cana Navia ... 18/72
Rias Baixas, Spain 2024

RED

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

Syrah, Cristia ... 17/68
Crozes Hermitage, France 2021

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

Chianti, Tocco Divino ... 10/40
Tuscany, Italy 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) ... 16

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 Tonico Ferra Kina, bourbon macerated cherries, bitters

RIS 75 ... 16
gin, lemon, bitters, bubbly

Hialeah Holiday ... 16
Cirrus vodka, lime, grapefruit soda, Tajin

Dark and Stormy ... 16
dark rum, fresh squeezed ginger, lemon, soda

Bitter Abogado ... 16
Bitter Mazzetti, Amaro Unico Sicilano, Saint George Botanvoire Gin

Casual Black Magic ... 16
reposado tequila, Amaro Montenegro, lime, grapefruit, honey

MOCKTAIL

House-made Ginger Beer ... 8
[fresh squeezed ginger, lemon, soda water]

BEER

IPA, Evil Twin 'Our Most Popular IPA' ... 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, Earl Grey, Jasmine Green, Herbal "Ginger Zing" Herbal "World Peace" peppermint/clove, Herbal "Chamomile" lavender/mint

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

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