

dinner menu

SELECT 3 COURSES OR 2 COURSES AND A GLASS OF HOUSE WINE OR BEER. \$40, \$55, OR \$65 MENU OPTIONS

— SIDES —

Daily Bread...6

ask your server

Garlic Roasted Potatoes...10

lemon aioli

The Daily Board...30

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

Eggplant Caponata Gratin...12

topped with provolone, Asiago & fontina

Spaghetti Squash...12

pomegranate seeds, raisins, honey lemon oil, toasted hazelnuts and Ricotta cheese

Roasted Cauliflower...12

yogurt, mint, pomegranate

Kennebec Fries...10

— DESSERTS —

Warm Peach Crostata

raspberry swirl ice cream

Lime Miroir

Bavarian cheesecake with passion fruit sauce

Butterscotch Pudding

butterscotch sauce, whipped cream, cocoa crisp and toffee crumbles

Chocolate, Coffee and Hazelnut Cake

dulce de leche caramel

Doris' Delight

chocolate swirled coffee ice cream, hot fudge, chocolate covered salted almonds, marshmallow, whipped cream and maraschino cherry

Daily Cheese

hand selected cheese from Arrowwine, served with house-made jam, fennel crisps and grilled baguette

Daily Assortment of Tasty Cookies

ask your server

House-Made Ice Cream or Sorbet with Cookies

ask your server



AUG 18

summer restaurant week

— APPETIZERS —

Soup of the Day

ask your server

Fried Green Tomatoes

on tarragon aioli with tomato caper vinaigrette, balsamic glaze and Parmesan cheese

Scallop Margarita

chilies, avocado and oranges with sour cream, tequila ice and tortilla chips

Vegetable Tempura

okra, shitake mushrooms, shishito peppers, green onion, peppers, cauliflower and pickles with white miso aioli

Prince Edward Island Mussels

white wine herb broth with chorizo, tomato, garlic, citrus and grilled bread

Miso Salmon Tartare

wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps

Tomato, Feta and Watermelon Salad

pickled onions, mint, pesto, white balsamic vinaigrette and balsamic glaze

The Classic Wedge

iceberg lettuce, creamy blue cheese, cherry tomato, bacon, white balsamic vinaigrette

French Greens Salad

mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese

— ENTRÉES \$40 MENU —

Today's Special

ask your server

Ris' Cheeseburger

house made potato roll, onion jam, secret sauce, pickles and a side of Kennebec fries

Clams Linguini

with white wine garlic butter sauce, chili flakes, Parmesan and croutons

Mussels Frites

white wine herb broth with chorizo, tomato, garlic, citrus, grilled bread and a side of Kennebec fries

Crown of Cauliflower

green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey

— ENTRÉES \$55 MENU —

Leek Crusted Salmon

on ratatouille with black olive, orange couscous, tomatoes and citrus parsley sauce

Braised Beef Short Ribs

sherry caramelized mushrooms and onions, mashed potatoes, spinach, steak sauce and crispy onions

Sea Scallop Risotto

Champagne risotto with buttered cabbage, mushrooms, tomato and cider glaze

Chicken Milanese

herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola salad, tomato vinaigrette

— ENTRÉE \$65 MENU —

Portuguese Seafood Stew

clams, shrimp, squid, scallops, mussels, linguica, tomato saffron broth, romesco sauce, grilled bread

Grilled Beef Tenderloin

potato galette and garlic spinach with a grilled red onion, cherry tomato and blue cheese salad

Jumbo Lump Crab Cakes

red pepper sauce, grilled corn and tomato salad, basil vinaigrette and fried zucchini

Grilled Berkshire Pork Chop

corn pudding, bacon, honey grilled peach, yogurt, grilled sweet corn and blackberry catsup

Grilled Whole Branzino

cannellini beans and pesto, grilled zucchini and pickled peppers and onions

Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. Dietary restrictions can be accommodated. Please speak with your server.

—• WINES BY THE GLASS •—

SPARKLING

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

WHITE & ROSE

Verdicchio, Ze Becco ... 10/40
Marche, Italy 2024

Sauvignon Blanc, Louis de Tourny ... 12/48
Bordeaux, France 2023

Chardonnay, Diatom ... 16/64
Santa Barbara, Ca 2023

Albarino, Paco y Lola ... 16/64
Rias Baixas, Spain 2023

Rose, Moment de Plaisir ... 12/48
Pays d'Oc, France 2024

RED

Bordeaux Superieur, La Tourbeille ... 15/60
Bordeaux, France 2016

Pinot Noir, Siduri ... 19/76
Santa Barbara, Ca 2022

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

Malbec, Areo ... 12/48
Patagonia, Argentina 2022

—• TAKE ME WITH YOU •—

Anise Crackers ... 8/bag

Dressings ... 7/half pint
White Balsamic Vinaigrette and Champagne Vinaigrette

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

Vegetarian Lasagna (frozen) ... 22

Chicken Pot Pie (frozen) ... 15

Housemade Ice Cream and Sorbet ... 8/pint
assortment of delicious flavors - ask your server about today's selection

—• HOUSE COCKTAILS \$15 •—

Watermelon Margarita

fresh local watermelon, lime, blanco tequila

Casual Black Magic

reposado tequila, Amaro Montenegro, lime, grapefruit, honey

Negroni Sbaglia 2

Bitter Mazzetti, Gray Whale Gin, Carpano Antica, Prosecco

The Devil is Dill

Hendrick's, Dolin Dry, infused with local cucumbers

Dark and Stormy

rum, fresh squeezed ginger, lemon, soda

Black Manhattan

rye whiskey, Don Ciccio Amaro Tonic Ferro-Kina, bitters, bourbon cherry

Ris 75

gin, lemon, bitters, bubbles

Watermelon Aqua Fresca ... 8

fresh local watermelon

** Non-Alcoholic **

—• BEER •—

Lager, Oxbow ... 8

Cider, Artifact 'Slow Down' (16.9 oz.) ... 10
[100% Macintosh, Dry]

IPA, Triple Crossing 'Western Edge' (16.9 oz.) ... 12

Porter, Triple Crossing 'Liberty or Death' ... 8

Non-Alcoholic Beer ... 8

Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 5

Regular and Decaf Espresso ... 6

Cappuccino or Latte ... 7

Premium Teas by Teaism

Oolong, Grey, Chinese Green, Mint "World Peace" Tisane, Herbal "Ginger Zing", Chinese Black Tea "Yunnan Gold"

