



— SIDES —

Daily Bread ... 6
ask your server

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

Kennebec Fries ... 10

— DESSERTS —

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

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

Warm Peach Crostata ... 14
raspberry swirl ice cream

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

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

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

**Daily Assortment of Tasty
Cookies ... 6/9**
ask your server

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



lunch menu



— 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, onion
jam, mustard, quince jam, cornichons, olives*

Fried Green Tomatoes ... 15
on tarragon aioli with tomato caper vinaigrette, balsamic glaze and Parmesan cheese

Vegetable Tempura ... 15
okra, shitake mushrooms, shishito peppers, green onion, peppers, cauliflower, pickles, white miso aioli

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

Jumbo Lump Crab Cake ... 20
red pepper sauce, grilled corn and tomato salad, basil vinaigrette and fried zucchini

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

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

Bison Carpaccio ... 18
arugula salad, mustard aioli, fried capers and grilled bread

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

French Greens Salad ... 14
mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese

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

Clams Linguini ... 32
with white wine garlic butter sauce, chili flakes, Parmesan and croutons

Hoisin Glazed Shrimp ... 32
napa cabbage slaw with yuzu dressing, mirin scented rice, sesame and sriracha

Pepita Crusted Salmon ... 36
shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro
* from the kitchen of Bob Kinhead *

Steak Frites ... 35
grilled hanger steak and sausage, fries and spinach tomato caper vinaigrette, aioli and steak sauce

Chicken Milanese ... 32
herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola ham salad, tomato vinaigrette

Crown of Cauliflower ... 30
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 Kennebec fries

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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

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

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

Chardonnay, Dierberg ... 17/68
Santa Rita Hills, Ca 2023

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

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

RED

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

Pinot Noir, Siduri
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...5/bag ... 5/bag

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

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

Chicken Pot Pie (frozen) ... 15

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

— HOUSE COCKTAILS \$15 —

Negroni Sbaglia 2
Bitter Mazzetti, Gray Whale Gin, Carpano Antica, Prosecco

Dark and Stormy
rum, fresh squeezed ginger, lemon, soda

Ris 75
gin, lemon, bitters, bubbles

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

Watermelon Margarita
fresh local watermelon, lime, blanco tequila

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

Watermelon Aqua Fresca ... 8
fresh local watermelon
* Non-Alcoholic *

— BEER —

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

Lager, Oxbow ... 8

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

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

Non-Alcoholic Beer ... 8

— COFFEE AND TEA —
Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 5

Regular and Decaf Espresso ... 6

Cappuccino or Latte ... 7

Premiums by Teasim ... 7

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



**** Our entire menu is available to-go ****