



Daily Bread ... 6

ask your server

Market Green Beans ... 12

tomato caper vinaigrette

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

raspberry-vanilla swirl ice cream

Doris' Delight ... 14

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

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



lunch menu



— APPETIZERS —

Soup of the Day ... 14

ask your server

The Daily Board ... 30

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

Steak Tartare ... 18

quail egg, caper aioli, Dijon, petite salad, grilled bread

Prince Edward Island Mussels ... 17

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

Scallop Margarita ... 19

lime, 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

Rock 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

garden 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

hearts of romaine, pickled vegetables, croutons, egg, Parmesan, anchovies

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 a pork, 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

Pepita Crusted Salmon ... 38

shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro

** From the Kitchen of Chef Bob Kinhead **

Hoisin Glazed Shrimp ... 35

napa cabbage slaw with yuzu dressing, mirin scented rice, sesame and sriracha

Grilled Hanger Steak ... 38

*wilted spinach, rosemary potatoes and paprika aioli with a bacon, grilled red onion, cherry tomato
and blue cheese salad*

Chicken Milanese ... 35

*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

— WINES BY THE GLASS —

SPARKLING

Prosecco, Fiol ... 14/56

Treviso, Italy NV

WHITE & ROSE

Verdicchio, Ze Becco ... 10/40

Marche, Italy 2025

Rose, Boxwood ... 14/56

Middleburg, Virginia 2025

Sauvignon Blanc, Louis de Tourny ... 12/48

Bordeaux, France 2024

Vermentino, Gassier ... 16/64

Cotes de Provence, France 2025

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) ... 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, 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

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



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