



dinner menu



-- SIDES --

- Daily Bread ... 6**
ask your server
- Garlic Spinach ... 12**
- Bacon Braised Collard Greens ... 12**
- Garlic Roasted Potatoes ... 10**
lemon aioli
- Market Broccoli ... 12**
cheddar, croutons, bacon, caramelized onions
- Sautéed Market Green Beans ... 12**
tomato caper vinaigrette
- 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 Apple Crostata ... 14**
Calvados raisin ice cream
- White Chocolate and Pear Bread Pudding ... 14**
Poire Williams creme anglaise, raspberry sauce and whipped cream
- Lime Miroir ... 14**
Bavarian cheesecake with passion fruit sauce
- Butterscotch Pudding ... 14**
butterscotch sauce, whipped cream, cocoa crisp and toffee crumbles
- Chocolate, Coffee and Hazelnut Cake ... 14**
dulce de leche, caramel
- 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 Arrowvine, 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



19Nov

-- APPETIZERS --

- Soup of the Day ... 14**
ask your server
- French Onion Soup Gratinée ... 15**
Gruyère, croutons, Port
- The Daily Board ... 30**
artisan cheese, Genoa salami, chicken liver pâté, salmon rillettes, fennel crisps, grilled bread, onion jam, mustard, quince jam, cornichons, olives
- Steak Tartare ... 18**
quail egg, caper aioli, dijon, petite salad, grilled toasts
- 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
- Crab Cake ... 21**
melted leeks, apple and celery root remoulade, mustard creme fraiche
- Miso Salmon Tartare ... 16**
wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps
- Fried Green Tomatoes ... 15**
on tarragon aioli with tomato caper vinaigrette, balsamic glaze and Parmesan cheese
- Crispy Brussels Sprouts ... 15**
Thai chili lime sauce with bacon and peanuts
- Kale and Brussels Sprout Salad ... 15**
roasted sweet potato, dried cranberries, candied pecans, pickled red onions, goat cheese, sherry-maple vinaigrette
- French Greens Salad ... 14**
mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese
- Endive, Blue Cheese and Walnut Salad ... 16**
spinach, frisee, poached pears and Port vinaigrette

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
- Pepita Crusted Salmon ... 38**
shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro
- Leek Crusted Icelandic Cod ... 38**
buttered cabbage, Anna potato, green beans, pickled beets, mustard creme fraiche
- Monkfish Osso Buco ... 45**
on Champagne risotto with lobster, cabbage, mushrooms and apples
- Duck Leg Confit ... 42**
potato cake, bacon braised red cabbage, Morello cherry Port sauce
- Grilled Beef Tenderloin ... 48**
potato galette, wilted greens and a grilled red onion, cherry tomato and blue cheese salad
- Portuguese Seafood Stew ... 42**
clams, shrimp, squid, mussels, scallops, linguica sausage, tomato saffron broth, romesco, grilled bread
- Grilled Berkshire Pork Chop ... 38**
apple corn bread pudding, bacon braised collard greens, mustard and apple 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

-- 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

Rose, Mas de la Rouviere ... 12/48
Bandol, France 2024

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

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

RED

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

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

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

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

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

-- TAKE ME WITH YOU --

Anise Crackers ... 8/bag

Dressings ... 8/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 --

Hialeah Holiday ... 15
Tito's Vodka, lime, grapefruit soda, Tajin

Negroni Sbaglia 2 ... 15
Bitter Mazzetti, Gray Whale Gin, Carpano Antica, Prosecco

Casual Black Magic ... 15
reposado tequila, Amaro Montenegro, lime, grapefruit, honey

Dark and Stormy ... 15
rum, fresh squeezed ginger, lemon, soda

Black Manhattan ... 15
rye whiskey, Don Ciccio Amaro Tonic Ferro-Kina, bitters, bourbon cherry

Ris 75 ... 15
gin, lemon, bitters, bubbles

Naked and Famous ... 20
Mal Bien Mezcal, Aperol, Yellow Chartreuse, lime juice

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

-- BEER --

Lager, Oxbow ... 8

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

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

Stout, Weyerbacher 'Tiny' (11.8% abv) ... 12

Non-Alcoholic Beer ... 8

Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 5

Regular and Decaf Espresso ... 6

Cappuccino or Latte ... 7

Teas by Great Falls Tea Garden, Great Falls, VA

Premiums by Teaisim ... 7

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

Monkfish Osso Buco on champagne risotto with buttered cabbage, mushrooms and tomato ... 40



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

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.