

ris dinner menu

— SIDES —

Daily Bread ... 6
ask your server

Garlic Roasted Potatoes ... 10
lemon aioli

Eggplant Caponata Gratin ... 12
topped with provolone, Asiago & fontina

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

Roasted Cauliflower ... 12
yogurt, mint, pomegranate

Market Green Beans ... 12
tomato caper vinaigrette

Kennebec Fries ... 10

— DESSERTS —

Warm Peach Crostata ... 14
raspberry swirl ice 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 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



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

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

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

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

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

Tomato, Feta and Watermelon Salad ... 16
pickled onions, mint, pesto white balsamic vinaigrette and balsamic glaze

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

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

Leek Crusted Salmon ... 36
on ratatouille with black olive, orange couscous, tomatoes and citrus parsley sauce

Sea Scallop Risotto ... 40
Champagne risotto with buttered cabbage, mushrooms, tomato and cider glaze

Grilled Whole Branzino ... 42
cannellini beans and pesto, grilled zucchini and pickled peppers and onions

Grilled Berkshire Pork Chop ... 42
corn pudding, bacon, honey grilled peach, yogurt, grilled sweet corn and blackberry catsup

Portuguese Seafood Stew ... 42
clams, shrimp, squid, scallops, mussels, linguica, tomato saffron broth, romesco sauce, grilled bread

Grilled Beef Tenderloin ... 48
potato galette and garlic spinach with a grilled red onion, cherry tomato and blue cheese salad

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

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

30 Jul

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

Stout, Old Rasputin ... 9

Non-Alcoholic Beer ... 7

Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 5

Regular and Decaf Espresso ... 6

Cappuccino or Latte ... 7

Premium Teas By Teatism ... 7

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



** 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.