



dinner menu



-- 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 --

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

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

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

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

Pepita Crusted Salmon ... 36

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

** from the kitchen of Bob Kinkad **

Clams Linguini ... 32

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

Sea Scallop Risotto ... 40

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

Portuguese Seafood Stew ... 42

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

Grilled Beef Tenderloin ... 48

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

Grilled Whole Branzino ... 42

olive oil crushed potatoes, aioli, garlic spinach, cherry tomatoes and green olive wine sauce

Grilled Berkshire Pork Chop ... 42

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

Chicken Milanese ... 32

herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola 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



04 Sep

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

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

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

Teas by Great Falls Tea Garden, Great Falls, VA

... 7

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



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