



**Daily Bread ... 6**  
*ask your server*

**Mixed Pole Beans ... 12**  
*tomato caper vinaigrette*

**Market Broccoli ... 12**  
*cheddar, caramelized onions*

**Sautéed Market Spinach ... 12**  
*lemon and garlic*

**Pan Roasted Asparagus ... 15**  
*on yogurt with pine nuts, cured lemon, croutons  
and Parmesan cheese*

**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 ---**

**Blueberry Cobbler ... 14**  
*vanilla bean ice cream*

**Strawberry Rhubarb Crostata ... 14**  
*strawberry ice cream*

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

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

**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 ... 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, 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, garlic, citrus and grilled bread*

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

**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*

**Crispy Brussels Sprouts ... 15**  
*Thai chili lime sauce with bacon and peanuts*

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

**Ris' Caesar Salad ... 15**  
*market romaine, pickled carrots and red onions, croutons, egg, caesar dressing*

**Spring Salad ... 16**  
*asparagus, fava beans, peas, carrots, fennel, arugula, spinach, Prosciutto, feta cheese and lemon mint  
honey dressing*

**Simply Grilled Preparations**

*order a salad or side and add grilled: Chicken +15, Salmon +16, Steak +16, Shrimp +16*

**--- ENTRÉES ---**

**Today's Special ... 29**  
*ask your server*

**Clams Linguini ... 35**  
*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 ... 38**  
*shrimp, chiles, lime, tomato, hominy, tomatillos, pico de gallo, ancho crema, cilantro*  
\* From the Kitchen of Bob Kinhead \*

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

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

**Crown of Cauliflower ... 32**  
*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

Treviso, Italy NV

WHITE & ROSE

Verdicchio, Ze Becco ... 10/40

Marche, Italy 2024

Albarino, La Cana ... 16/64

Rias Baixas, Spain 2024

Chardonnay, Dierberg ... 17/68

Santa Rita Hills CA 2021

Rose, Moment de Plaisir ...

12/48

Languedoc, France 2024

Sauvignon Blanc, Louis de

Tournay ... 12/48

Bordeaux, France 2024

RED

Cabernet Sauvignon,

Babylonstoren ... 18/72

Franschhoek, South Africa 2023

Tempranillo, Artadi 'Goros' ...

16/64

Rioja, Spain 2020

Pinot Noir, Siduri ... 19/76

Willamette Valley, Oregon 2024

Portuguese Red Blend, '80' ...

10/40

Alentejano, Portugal 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

Four Roses Single Barrel Bourbon, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries, walnut bitters

Strawberry Margarita ... 16

local strawberries, blanco tequila, lime

French 77 ... 16

Mahon Gin, St. Germain, lemon juice, bubbles

Hialeah Holiday ... 16

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

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

— 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 ... 5

Regular and Decaf Espresso ... 6

Cappuccino or Latte ... 7

TEAS BY TEAISM

Premium Teas ... 7

Darjeeling, Oolong, Earl Grey, Jasmine Green, Herbal "Ginger Zing" Herbal "World Peace" peppermint/clove, Herbal "Chamomile" lavender/mint



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