

Daily Bread ... 6 ask your server

Garlic Roasted Potatoes ... 10

lemon aioli

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 --

Chocolate, Coffee and Hazelnut Cake ... 14

dulce de leche, caramel

White Chocolate and Pear Bread Pudding ... 14

Poire Williams creme englaise, raspberry sauce and whipped cream

Lime Miroir ... 14

Bavarian cheesecake with passion fruit sauce

Warm Apple Crostata ... 14

Calvados raisin ice cream

Butterscotch Pudding ... 14

butterscotch sauce, whipped cream, cocoa crisp and toffee crumbles

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 Arrowine, 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





lunch menu



— 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

Crab Cake ... 21

melted leeks, apple and celery root remoulade, mustard creme fraiche

Scallop Margarita ... 19

chilies, avocado and oranges with sour cream, tequila ice and tortilla chips

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

Endive, Blue Cheese and Walnut Salad ... 16

spinach, frisee, poached pears and Port vinaigrette

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

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

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

Leek Crusted Icelandic Cod ... 38

buttered cabbage, Anna potato, green beans, pickled beets, mustard creme fraiche

Duck Leg Confit ... 42

potato cake, bacon braised red cabbage, Morello cherry Port sauce

Steak Frites ... 35

grilled hanger steak and sausage, fries and spinach, tomato caper vinaigrette, aioli and steak 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

18 NOV

— WINES BY THE GLASS ——

SPARKLING

Prosecco, Fiol ... 14/56
Veneto, Italy NV

WHITE & ROSE

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

Verdicchio, Ze Becco ... 10/40

Marche, Italy 2024

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

Rose, Mas de la Rouviere ... 12/48

Bandol, France 2024

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

Bordeaux, France 2023

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 2022

-- TAKE ME WITH YOU --

Anise Crackers...5/bag ... 5/bag

Dressings ... 8/half pint
White Balsamic Vinaigrette and Champagne
Vinaigrette

House-made Soups ... 16/quart
Ask your server about today's selection

Chicken Pot Pie (frozen) ... 15 House-made Ice Cream and Sorbet

... 8/pint
assortment of delicious flavors ask your server about today's selection

-- HOUSE COCKTAILS --

Negroni Sbaglia 2 ... 15

Bitter Mazzetti, Gray Whale Gin, Carpano Antica, Prosecco

Hialeah Holiday ... 15

Tito's Vodka, lime, grapefruit soda, Tajin

Dark and Stormy ... 15

rum, fresh squeezed ginger, lemon, soda

Ris 75 ... 15

gin, lemon, bitters, bubbles

Casual Black Magic ... 15

reposado tequila, Amaro Montenegro, lime, grapefruit, honey

Black Manhattan ... 15

rye whiskey, Don Ciccio Amaro Tonico Ferro-Kina, bitters, bourbon cherry

Naked and Famous ... 20

Mal Bien Mezcal, Aperol, Yellow Chartreuse, lime juice

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

- BEER --

IPA, Triple Crossing 'Western Edge' (16.9 oz.) ... 12 Lager, Oxbow ... 8

Cider, Artifact 'Slow Down' (16.9 oz.) ... 10

[100% Macintosh, Dry]

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

Non-Alcoholic Beer ... 8

--- COFFEE AND TEA --Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 5

Regular and Decaf Espresso ... 6

Cappuccino or Latte ... 7



Premiums by Teaisim ... 7

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





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