



dinner menu



— SIDES —

Daily Bread ... 6
ask your server

Garlic Spinach ... 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 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*

Beef Carpaccio ... 18

*Parmesan cream, fried capers, arugula salad with white balsamic vinaigrette, olive oil, sea salt,
cracked black pepper and grilled bread*

Miso Salmon Tartare ... 16

wasabi cream, sriracha aioli, wakame seaweed, miso-sesame dressing and anise crisps

Duck Leg Confit ... 18

bacon braised red cabbage, Morello cherry Port sauce

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

Fried Green Tomatoes ... 15

on tarragon aioli with tomato caper vinaigrette, balsamic glaze and Parmesan cheese

Vegetable Tempura ... 15

mushrooms, shishito peppers, onion, peppers, broccoli, cauliflower, brussel sprouts, white miso aioli

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

Grilled Calves Liver and Onions ... 29

Lyonnais potatoes, caramelized onions, bacon, spinach and a mustard-sherry-raisin sauce

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
* from the kitchen of Bob Kinkead **

Sea Scallop Risotto ... 40

buttered cabbage, apples, mushrooms, caramelized onions, mushroom glaze

Portuguese Seafood Stew ... 42

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

Grilled Whole Branzino ... 42

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

Grilled Beef Tenderloin ... 48

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

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

30 Oct

— 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, Moment de Plaisir ... 12/48
Pays d'Oc, 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 \$15 —

Hialeah Holiday

Tito's Vodka, lime, grapefruit soda, Tajin

Negroni Sbaglia 2

Bitter Mazzetti, Gray Whale Gin, Carpano Antica, Prosecco

Casual Black Magic

reposado tequila, Amaro Montenegro, lime, grapefruit, honey

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

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 Teasim ... 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.