

# lunch menu

SELECT 3 COURSES OR 2  
COURSES AND A GLASS OF  
HOUSE WINE OR BEER...\$35  
MENU. \* CONTAINS A  
SURCHARGE

## — SIDES —

### Daily Bread...6

ask your server

### Garlic Roasted Potatoes...10

lemon aioli

### Eggplant Caponata Gratin...12

topped with provolone, Asiago & fontina

### Market Green Beans...12

tomato caper vinaigrette

### The Daily Board...30

artisan cheese, Genoa salami, chicken liver pâté, salmon  
rilletes, fennel crisps, grilled bread, onion jam,  
mustard, quince jam, cornichons, olives

### 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

dulce de leche caramel

### Lime Miroir

Bavarian cheesecake with passion fruit sauce

### Warm Peach Crostata

raspberry swirl ice cream

### Butterscotch Pudding

butterscotch sauce, whipped cream, cocoa crisp and  
toffee crumbles

### Doris' Delight

chocolate swirled coffee ice cream, hot fudge, chocolate  
covered salted almonds, marshmallow, whipped cream  
and maraschino cherry

### Daily Cheese

hand selected cheese from Arrowine, served with  
house-made jam, fennel crisps and grilled baguette

### Daily Assortment of Tasty Cookies

ask your server

### House-Made Ice Cream or Sorbet with Cookies

ask your server

# summer restaurant week

## — APPETIZERS —

### Soup of the Day

ask your server

### Fried Green Tomatoes

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

### Vegetable Tempura

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

### \*Prince Edward Island Mussels...+\$5

white wine herb broth with chorizo, tomato, garlic, citrus and grilled bread

### \*Jumbo Lump Crab Cakes...+\$5

red pepper sauce, grilled corn and tomato salad, basil vinaigrette and fried zucchini

### \*Scallop Margarita...+\$5

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

### \*Miso Salmon Tartare...+\$5

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

### The Classic Wedge

iceberg lettuce, creamy blue cheese, cherry tomato, bacon, white balsamic vinaigrette

### Tomato, Feta and Watermelon Salad

pickled onions, mint, pesto, white balsamic vinaigrette and balsamic glaze

### French Greens Salad

mixed greens, haricots verts, onions, radish, tarragon, Champagne vinaigrette, Gruyère cheese

## — ENTRÉES \$35 MENU —

### Today's Special

ask your server

### Clams Linguini

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

### Hoisin Glazed Shrimp

napa cabbage slaw with yuzu dressing, mirin scented rice, sesame and sriracha

### \*Leek Crusted Salmon...+\$5

on ratatouille with black olive, orange couscous, tomatoes and citrus parsley sauce

### \*Steak Frites...+\$5

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

### Chicken Milanese

herb crusted chicken breast, garlic potatoes, aioli, arugula and capicola salad, tomato vinaigrette

### Crown of Cauliflower

green lentils, spaghetti squash, raisins, yogurt, pomegranate, mint, pistachios, lemon honey

### Ris' Cheeseburger

house made potato roll, onion jam, secret sauce, pickles and a side of Kennebec fries



AUG 18

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

**Albarino, Paco y Lola ... 16/64**  
*Rias Baixas, Spain 2023*

**Verdicchio, Ze Becco ... 10/40**  
*Marche, Italy 2024*

**Chardonnay, Diatom ... 16/64**  
*Santa Barbara, Ca 2023*

**Rose, Moment de Plaisir ... 12/48**  
*Pays d'Oc, France 2024*

**Sauvignon Blanc, Louis de Tourny ... 12/48**  
*Bordeaux, France 2023*

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...5/bag**

**Dressings ... 7/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 \$15 —

**Negroni Sbaglia 2**  
*Bitter Mazzetti, Gray Whale Gin, Carpano Antica, Prosecco*

**Dark and Stormy**  
*rum, fresh squeezed ginger, lemon, soda*

**Ris 75**  
*gin, lemon, bitters, bubbles*

**Casual Black Magic**  
*reposado tequila, Amaro Montenegro, lime, grapefruit, honey*

**Watermelon Margarita**  
*fresh local watermelon, lime, blanco tequila*

**The Devil is Dill**  
*Hendrick's, Dolin Dry, infused with local cucumbers*

**Black Manhattan**  
*rye whiskey, Don Ciccio Amaro Tonic-Ferro-Kina, bitters, bourbon cherry*

**Watermelon Aqua Fresca ... 8**  
*fresh local watermelon  
\* Non-Alcoholic \**

— BEER —

**IPA, Triple Crossing 'Western Edge' (16.9 oz.) ... 12**

**Lager, Oxbow ... 8**

**Cider, Artifact 'Slow Down' (16.9 oz.) ... 10**  
*[100% Macintosh, Dry]*

**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**

— PREMIUM TEAS BY TEAISM —

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