



lunch menu

—• SIDES —•

Daily Bread ... 6
ask your server

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

Bacon Braised Red Cabbage ... 12

Roasted Cauliflower ... 12
yogurt, mint, pomegranate

Kennebec Fries ... 10

—• DESSERTS —•

Strawberry Shortcake ... 14
sweet buttermilk biscuit, local strawberries and whipped cream

Warm Cherry Crostata ... 14
vanilla ice cream

Butterscotch Pudding ... 14
butterscotch sauce, whipped cream, cocoa crisp and toffee 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



—• 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

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

Spring Salad ... 16
asparagus, fava beans, peas, carrots, fennel, arugula, spinach, crispy prosciutto ham, 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, garlic potatoes, aioli, arugula and capicola ham salad, tomato vinaigrette

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

28 April

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

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, California 2021

Rose, Moment de Plaisir ...

12/48

Languedoc, France 2024

Sauvignon Blanc, Louis de

Tourny ... 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 —

Hurlyburly ... 16

Alpeggio Hay Liqueur, Carpano Antica, rye whiskey

Death in Venice ... 16

aperol, bubbles, grapefruit bitters

French 77 ... 16

Hendrick's Gin, St. Germain, lemon juice, bubbles

Hialeah Holiday ... 16

Tito's Vodka, lime, grapefruit soda, Tajin

Dark and Stormy ... 16

dark rum, fresh squeezed ginger, lemon, soda

Rosita ... 16

blanco tequila, sweet vermouth, dry vermouth, Campari, bitters

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

Stout, Weyerbacher 'Tiny' (11.2% abv) ... 12

— 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*



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