



— SIDES —

Daily Bread ... 6

ask your server

Market Green Beans ... 12

tomato caper vinaigrette

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

Garlic Spinach ... 12

French Fries ... 10

— DESSERTS —

Peach Crostata ... 14

raspberry-vanilla swirl ice cream

Blueberry Lime Cobbler ... 14

vanilla bean ice cream

Butterscotch Pudding ... 14

*butterscotch sauce, whipped cream, cocoa crisp
and toffee/nut crumbles*

Lime Miroir ... 14

Bavarian cheesecake with passion fruit sauce

**Chocolate, Coffee and Hazelnut
Cake ... 14**

dulce de leche

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 ... 1.25/ea**

ask your server

**House-Made Ice Cream or
Sorbet with Cookies ... 6/9**

ask your server



dinner 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

Scallop Margarita ... 19

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

Prince Edward Island Mussels ... 17

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

Miso Salmon Tartare ... 16

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

Rock Shrimp Tempura ... 17

napa cabbage slaw, sriracha aioli and yuzu dressing

Fried Green Tomatoes ... 16

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

Fresh Ricotta Ravioli ... 16

local corn puree, pesto, tomato and corn salad, fried zucchini and basil

Tomato & Watermelon Salad ... 16

garden tomatoes, watermelon, feta cheese, basil, white balsamic, pesto

French Greens Salad ... 15

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

RIS' Caesar Salad ... 15

hearts of romaine, pickled vegetables, croutons, egg, Parmesan, anchovies

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

Leek Crusted Icelandic Cod ... 35

on corn and shell bean succotash with a garden tomato sauce and zucchini crisps

Clams Linguini ... 35

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 Chef Bob Kinkead **

Scallop Risotto ... 40

zucchini, Parmesan cheese, charred eggplant sauce and green tomato jam

Portuguese Seafood Stew ... 42

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

Chicken Milanese ... 35

*herb crusted chicken, tomato-caper vinaigrette, garlic potatoes and aioli with an arugula, spinach and
Capicola ham salad*

Crown of Cauliflower ... 35

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

Grilled Beef Tenderloin ... 48

*wilted spinach, white balsamic and rosemary potatoes, paprika aioli and a bacon, grilled red onion,
cherry tomato and blue cheese salad*

Ris' Cheeseburger ... 25

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

17 Aug

Please inform your server of any food allergies or dietary restrictions. While we can modify many menu items and take extensive precautions to minimize risk, please be advised that our kitchen is not a cross-contamination-free environment. Directly communicating your needs to your server will help us best accommodate you and ensure a safe dining experience.

— WINES BY THE GLASS —

SPARKLING

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

WHITE & ROSE

Pinot Grigio, Benvolio ... 10/40
Friuli, Italy 2024

Sauvignon Blanc, Louis de Tourny ... 12/48
Bordeaux, France 2024

Rose, Boxwood ... 14/56
Middleburg, Virginia 2025

Chardonnay, Diatom ... 17/68
Santa Barbara, CA 2024

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

RED

Chianti, Tocco Divino ... 10/40
Tuscany, Italy 2023

Malbec, Areo ... 12/48
Patagonia, Argentina 2024

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

Chicken Pot Pie (frozen) ... 15

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

Vegetarian Lasagna (frozen) ... 24

Housemade Ice Cream and Sorbet ... 8/pint
assortment of delicious flavors - ask your server about today's selection

— HOUSE COCKTAILS —

Uber Black Manhattan ... 20

Bardstown Bourbon, Don Ciccio Amaro Tonic Ferra Kina, bourbon macerated cherries, bitters

RIS 75 ... 16

Gin, Lemon, Bitters, Bubbly

Casual Black Magic ... 16

reposado tequila, Amaro Montenegro, lime, grapefruit, honey

Hialeah Holiday ... 16

Cirrus Vodka, lime, grapefruit soda, Tajin

Dark and Stormy ... 16

dark rum, fresh squeezed ginger, lemon, soda

— MOCKTAILS —

House-made Ginger Beer ... 8

[fresh squeezed ginger, lemon, soda water]

It's Lavender Thyme ... 8.

[lavender, thyme, citrus]

— BEER —

Lager, Monopolio ... 8

Cider, Atomic Dog ... 8

IPA, Triple Crossing 'Falcon Smash' ... 12

Oatmeal Stout, Samuel Smith ... 9

Non-Alcoholic Beer ... 8

Coffee by Santa Lucia, Nicaragua

Regular and Decaf Coffee ... 6

Regular and Decaf Espresso ... 7

Cappuccino or Latte ... 8

Teas by Teaism

Premium Teas ... 7

Darjeeling, 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**

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