

# ris

## DAILY SPECIALS

### Monday

*Ris' Delicious Meatloaf*

### Tuesday

*Quiche with Frites or Salad, Steak Tartare*

### Wednesday

*Spaghetti and Meatballs*

### Thursday

*Grilled Liver & Onions*

### Friday

*Beer-Battered New Bedford Sea Scallops*

## CHEESES

### Manchego ... \$7

*firm sheep's milk, Spain*

### Midnight Moon ... \$7

*firm goat's milk, CA*

### Epoisses ... \$7

*rind washed cow's milk, France*

### Shropshire Blue ... \$7

*raw cow's milk, England*

## CHARCUTERIE

### Salmon Rillettes ... \$9

*cornichons, fennel crisps*

### Chicken Liver Pâté ... \$9

*strawberry rhubarb jam & crackers*

### Sopressata Salame ... \$9

*house pickles, grilled bread*

### Daily Board for the Table

*Chef's selection of charcuterie and cheese  
with accompaniments*

## SIDES

### French Fries ... \$8

### French Green Lentils ... \$8

### Garlic Roasted Potatoes ... \$8

### Side Salad ... \$8

## TAKE ME WITH YOU

### Chicken Stock (Frozen)

### Chocolate Macarons

*12 pack, frozen to bake at home*

### Champagne Vinaigrette

### Salmon Rillettes

*with fennel crisps*

### Veal Stock (Frozen)

### Soup of the Day

Bread is available upon request

## OPENERS

### Soup of the Day ... \$10

### Grilled Globe Artichoke ... \$10

*roasted garlic parmesan aioli*

### Bowl of Mussels ... \$15

*chorizo, tomato, garlic and herbs, grilled bread*

### The Classic Wedge ... \$15

*tomato, bacon, white balsamic dressing, blue cheese*

### Miso Salmon Tartare ... \$15

*sriracha aioli, wasabi cream, wakame, tobiko, wonton crisps*

### Mixed Green Salad ... \$13

*baby lettuces, Gruyère cheese, Champagne vinaigrette*

### Scallop Margarita ... \$17

*chiles, lime, orange, tequila ice, avocado, sour cream, tortilla chips*

## THE MAIN COURSE

### Chicken Milanese ... \$32

*lemon-asiago crust, prosciutto and spinach salad, roasted potatoes, garlic aioli*

### Grilled Fish O Day ... MP

*buttered cabbage and kale with horseradish cream, beet vinaigrette, crispy Anna potato*

### Meat and Potatoes ... MP

*classic pair prepared at the chef's whimsy*

### Crown of Cauliflower ... \$26

*spaghetti squash, lentils, yogurt, pine nuts, pomegranate, mint*

### Mushroom Crusted Icelandic Cod ... \$32

*fennel and mushroom bread pudding, Pernod cream*

### Crispy Fried Whole Red Snapper ... \$34

*scallion sesame rice and napa cabbage slaw, ponzu and sriracha sauce*

### Portuguese Seafood Stew ... \$36

*clams, shrimp, scallop, mussels, linguica, tomato and saffron broth*

## SMALL PLATES

### Roasted Spaghetti Squash ... \$10

*toasted hazelnuts, ricotta salata, lemon honey*

### Grilled Asparagus ... \$10

*lemon aioli, Parmesan, toasted hazelnuts*

### Curried Cauliflower ... \$12

*pomegranate, yogurt, mint*

### Buttered Cabbage and Kale Gratin ... \$10

## DESSERTS

### Butterscotch Pudding ... \$11

*cocoa crisp, whipped cream, butterscotch sauce*

### Bittersweet Chocolate Semifreddo ... \$11

*chocolate cake, raspberry coulis*

### Warm Strawberry-Rhubarb Crostata ... \$11

*vanilla bean ice cream*

### Daily Assortment of Cookies ... 6/9

### House-Made Ice Cream or Sorbet ... 6/9

*ask your server about today's flavors*

### Miniature Desserts

*butterscotch pudding, strawberry rhubarb gratin with vanilla ice cream, or tiramisu*

# ris

## WINES BY THE GLASS

### SPARKLING

**Prosecco, Bellafina**  
*Italy NV*

**Brut, Francois Montand**  
*Jura, France NV*

### WHITE & ROSE

**Pinot Grigio, Branizzi**  
*Veneto, Italy 2017*

**Chardonnay, Macon, Giroux**  
*Burgundy France 2016*  
**Rose, Guilhem**  
*Languedoc, France 2018*

**Sauvignon Blanc Blend, Chateau de Fontenille**  
*Bordeaux, France 2017*

**Gruner Veltliner, Rainer Wess**  
*Kamptal, Austria 2017*

**Albarino, Doelas**  
*Rias Baixas, Spain 2017*

### RED

**Pinot Noir, Siduri**  
*Willamette Valley, Oregon 2016*

**Red Wine- Rioja, Cune Crianza**  
*[spicy, cherry fruit, textured]*  
\* Rioja, Spain 2015 \*

**Cabernet Sauvignon, Enos**  
*Sonoma County, 2015*

**Cotes du Rhone, St. Cosme**  
*Rhone Valley, France 2017*

**Malbec, Areo**  
*Patagonia, Argentina 2017*

## SPECIALITY COCKTAILS

### The Heart's-ease

*Bar Hill Gin, Cynar, Prosecco, Pastis Bitters*

### The Celandine

*Teeling Small Batch Irish Whiskey, Basil/Angostura Syrup*

### The Windflower

*Mahon Gin, Fennel Vermouth, Strawberry-Rhubarb Jam*

### The Lady's Smock

*Santa Teresa Solera Rum, Dry Curacao, Lemon, Amaro di Sirene, Mint*

### The Dog Violet

*Cazadores Silver Tequila, Raspberry-Mint Puree, Chartreuse, Agave, Lime*

## DRAUGHT BEER

**Founder's, Porter**  
*Grand Rapids, MI*

**Solace, Partly Cloudy IPA**  
*Leesburg, Virginia*

**Sly Fox, Golden Helles Lager**  
*Pottstown, PA*

**Orval, Trappist Ale (bottle)**



## DRIVER LIBATIONS

### House-made Ginger Beer

*fresh ginger juice, lemon, club soda*

### Mocktail- Slow Boat To Shanghai

*Pear, Ginger, Rosemary, Nutmeg*

### Erdinger NA Beer

*Erding, Germany*

## COFFEE AND TEA

Coffee by Vigilante Coffee, Hyattsville, MD

coffee, espresso and after dinner drinks on request

*El Lovo, Nicaragua*

### Tin Lizzie Espresso Blend

*Espresso or Macchiato, Latte or Cappuccino*

### Cherry Blossom Blend

*Sencha Green & Black Teas blended with Cherry & Rose Petals*

Teas by Great Falls Tea Garden, Great Falls, VA

### Jasmine Green

*scented with jasmine flowers*

### Chinese Green

*classic spring sweetness*

### Ti Kuan Yin Oolong

*lightly oxidized, aromatic*

### Great Falls Grey

*bergamot, vanilla, berry*

\* also available in Decaf \*

### Ris Spiced Chai

*cinnamon, ginger, vanilla, orange*

### Ris Breakfast Blend

*Indian Assam and Ceylon*

### South African Mint Herbal

*rooibos, chamomile, mint*

### Sunny Honeybush Herbal

*herbal honeybush, hibiscus, chamomile, orange*