

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

Camembert ... 7

soft-ripened cow's milk, France

Midnight Moon ... 7

soft-aged goat cheese, Holland

Hook's Blue ... 7

cow's milk, blue, Wisconsin

CHARCUTERIE

Duck Prosciutto ... 9

dried figs, grilled bread

Salmon Rillettes ... 9

cornichons, fennel crisps

Chicken Liver Pâté ... 9

jam, brioche toasts

Daily Board for the Table ... 25

*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) ... 10/qt

Veal Stock (Frozen) ... 15/qt

Chocolate Macaroons ... 12

12 pack, frozen to bake at home

Champagne Vinaigrette ... 8/ ½pt

Salmon Rillettes ... 20/pt

with fennel crisps

ris

Bread is available upon request

OPENERS

Soup of the Day ... 10

*Grilled Oysters and Pancetta ... 3 each
balsamic mignonette, rosemary beurre blanc*

Bowl of Mussels ... 15

chorizo, tomato, garlic and herbs, grilled bread

Grilled Globe Artichoke ... 10

roasted garlic parmesan aioli

Fresh Ricotta Gnudi ... 15/25

lemon ricotta, wilted spinach, minted pine nuts, Parmesan

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 Classic Wedge ... 15

tomato, bacon, white balsamic dressing, blue cheese

THE MAIN COURSE

Chicken Milanese ... 32

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

Grilled Fish of the Day ... MP

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

Sumac Braised Lamb Shank ... 34

chickpeas and pomegranate, yogurt and pita toast, pine nuts and mint

Meat and Potatoes ... MP

classic pair prepared at the chef's whimsy

Crispy Fried Whole Red Snapper ... 36

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

Crown of Cauliflower ... 26

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

Mushroom Crusted Icelandic Cod ... 34

fennel and mushroom bread pudding, fennel cream

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

Curried Cauliflower ... 12

pomegranate, yogurt, mint

Crispy Thai Brussels Sprouts ... 12

bacon, peanuts, chili sauce

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

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

ask your server about today's flavors

Miniature Desserts ... 6/ea

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

WINES BY THE GLASS

SPARKLING

- Prosecco, Zardetto ... 12/48
Italy NV
- Brut, Francois Montand ... 12/48
Jura, France NV

WHITE & ROSE

- Pinot Grigio, Branizzi ... 9/36
Veneto, Italy 2017
- Rose, Guilhem ... 12/48
Languedoc, France 2018
- Chardonnay, Domaine Gueguen ...
15/60
Burgundy, France 2017
- Sauvignon Blanc Blend, Chateau de
Fontenille ... 11/ 44
Bordeaux, France 2017
- Gruner Veltliner, Rainer Wess ... 13/52
Kamptal, Austria 2017
- Albarino, Doelas ... 12/48
Rias Baixas, Spain 2017

RED

- Pinot Noir, Siduri ... 17/68
Willamette Valley, Oregon 2016
- Rioja, Cune ... 11/ 44
Spain 2015
- Cabernet Sauvignon, Enos ... 17/68
Sonoma County, 2015
- Cotes du Rhone, St. Cosme ... 12/48
Rhone Valley, France 2017
- Malbec, Areo ... 10/40
Patagonia, Argentina 2017

SPECIALITY COCKTAILS

A Marriage, So To Speak, of Art & Science! ... 14
Citadelle Gin, Pimm's, Ginger Beer, Cranberry, Strawberry, Mint, Cucumber

Coco Chanel ... 14
Sipsmith Gin, Lemon, Gomme, Peychauds, Prosecco

Madeline McDowell Breckinbridge ... 14
Teelings Small Batch Irish Whisky, Fig Brandy, Lemon, Rosemary, Figs

Teresa Carreno ... 14
Saint Teresa 1796 Solera Rum, Domaine du Canton, Orange Bitters

Murasaki Shikibu ... 14
Malfy Gin, Pomegranate, Lemon, Sansho Pepper Infused Honey, Egg White, Earl Grey Bitters

Amelia Robles ... 14
Cazadores Silver Tequila, Amaro Rababaro, Creme de Mure, Calvados, Lime

DRAUGHT BEER



Founder's, Porter ... 10
Grand Rapids, MI

Solace, Partly Cloudy IPA ... 9
Leesburg, Virginia

Sly Fox, Golden Helles Lager ... 5
Pottstown, PA

Orval, Trappist Ale (bottle) ... 12

DRIVER LIBATIONS

House-made Ginger Beer ... 6
fresh ginger juice, lemon, club soda

Pineapple Express ... 7
Pineapple, Cranberry, Cinnamon Demerara

Erdinger NA Beer ... 6
Erding, Germany

COFFEE AND TEA

Coffee by Vigilante Coffee, Hyattsville, MD

Coffee ... 4.5
El Lovo, Nicaragua (regular), La Serrania, Colombia (decaf)

Tin Lizzie Espresso Blend
Espresso or Macchiato, Latte or Cappuccino

Teas by Great Falls Tea Garden, Great Falls, VA

Jasmine Green ... 5
scented with jasmine flowers

Chinese Green ... 5
classic spring sweetness

Ti Kuan Yin Oolong ... 5
lightly oxidized, aromatic

Great Falls Grey ... 5
bergamot, vanilla, berry
** also available in Decaf**

Ris Spiced Chai ... 5
cinnamon, ginger, vanilla, orange

Ris Breakfast Blend ... 5
Indian Assam and Ceylon

South African Mint Herbal ... 5
rooibos, chamomile, mint

Sunny Honeybush Herbal ... 5
herbal honeybush, hibiscus, chamomile, orange