

R I V E R  
O T N  
W

Fri-Tue  
5-Close

Spring  
2019

Crispy Chickpeas	\$5
House Cured Olives	\$5
Bonfiglio Bread & Cultured Butter	\$6
Duck Confit, Preserved Citrus, Chile Honey	\$14
Crudo, Mustard Oil, Bergamot	\$16
Spring Veg, Wood Sorrel Aioli	\$14
Fresh Ricotta, Hazelnuts, Nduja	\$17
Puntarelle, Anchovy, Breadcrumbs	\$15
Grilled Pork Ribs, Preserved Mustard Greens, Anchovy	\$19
Chicories, Mint, Red Wine Vinaigrette	\$14
Blackened Carrot, Turnips, Cultured Cream	\$16
Cauliflower, Green Almond, Tarragon	\$12
Striped Bass, Citrus Fumet, Spring Onions	\$26
Sourdough Garganelli, Mushroom, Fava Leaf	\$21
Vegetable Ash Pappardelle, Spring Lamb, Wild Fennel	\$23
Crispy Half Chicken, Roast Cabbage, Wild Bay	\$24
Bone-in Striploin for 2	\$68
Black Garlic, Sunchoke, Pickled Mushroom, Charred Puntarelle, Fennel Pollen	
Nettle Meadow Cheese, Whipped Honey, Aleppo	\$12
Rhubarb Granita, Frozen Yogurt, Cardamom	\$10