

# R I V E R O T W N

Sat-Sun  
8-2

Spring  
2019

Spent Grain Biscuit, Butter and Seasonal Jam	\$6
Dutch Baby Pancake, Whipped Ricotta, Local Maple Syrup	\$14
Breakfast Sandwich, Egg, Calabrian Chiles, Fontina, Pickled Onions	\$12
Nduja and Soft Scramble on Bonfiglio Bread	\$11
Kuku Sabzi, Pistachio, Local Greens	\$14
House Smoked Trout, Beet Relish, Crème Fraiche, Toast	\$16
Crispy Potato Cake, Herb Salad, Pickled Onions, Sunny Up Egg	\$12
Two Eggs, Sausage and Bonfiglio Toast	\$11
Hazelnut Granola, Cardamom Greek Yogurt, Rhubarb Jam, Maple	\$9
Farro, Wild Rice, Smoked Sweet Potato, Soft Egg, Turmeric, Greens	\$12
Braised Chicken Thighs, Greens, Chickpeas, Bay Leaf Oil	\$16
Spicy Poached Eggs & Greens	\$12
House Granola, Yogurt and Fruit	\$6
Local Greens w/ Red Wine Vinaigrette	\$8
Breakfast Sausage	\$5
Crispy Bacon	\$4
Organic Egg	\$2
Bonfiglio Toast	\$2
White Wine	\$12
Rosé	\$12
Rivertown Mary	\$12
Seasonal Bellini	\$12
Suarez Family Draft	\$7
Squeezed to Order OJ/GF	\$6
Tandem Coffee / Harney + Sons Tea	\$3
House Made Cold Brew Coffee	\$5
Saratoga Water 12oz/28oz	\$3/\$7

We would love to serve your eggs cooked any style but due to limited kitchen space, we kindly request you keep your orders to over-easy-medium-hard, poached or soft scrambled.