

RIVERTOWN LODGE

Fri-Tues
4-9pm

Fall
2020

House Cured Olives	\$5
Cardamom Marcona Almonds	\$5
Rye and Caraway Sourdough Bread, Cultured Butter, Bee Pollen	\$7
Endive, Pistachio, Cacao, Pecorino Antico Oro	\$14
Honeynut Squash, Stracciatella, Bronze Fennel, Pumpkin Seed	\$15
Cauliflower, Bay Oil, Bottarga	\$15
Ricotta, Fermented Habanada Pepper, Preserved Mushroom	\$18
Lamb Tartare, Spinach, Black Garlic, Mustard Seed	\$18
Masa Roman Gnocchi, Beef Short Rib, Tarragon, Piave	\$24
Grilled Pork Ribs, Preserved Mustard Greens, Anchovy	\$25
Wild Striped Bass, Kohlrabi, Dill	\$26
Chicken Breast, Wild Mushroom, Jus	\$24
Nettle Meadow Cheese, Whipped Honey, Aleppo	\$12
Black Plum Sorbet, Ginger, Fig Leaf Oil	\$8
Carrot, Chocolate, Espelette, Cultured Cream	\$10

Rivertown Tavern is adding a 20% Operations Charge to your bill.

This fee is spread among both front and back of house restaurant staff and enables them to make a stable living wage, impervious to seasonality or guest prejudice. We are required by law to collect sales tax on this fee. Should you wish to add an additional percentage you can do so on the gratuity line. Your participation creates fair wages for our incredible staff. Thank you in advance for your generous support!