

# new rivers

## autumn

### raw bar & cold seafood

#### oysters

walrus and carpenter 'originals' RI flawless  
island creek MA classic east coast brine

served with horseradish cocktail and seasonal mignonette  
17 1/2 dozen 3 each\*

raw littlenecks  
11 1/2 dozen 2 each\*

big shrimp cocktail  
3.5 each

raw coho trout, red miso dressing, cilantro  
10\*

bomster scallop crudo, caper vinaigrette  
10\*

\*eating raw foods increases your risk of food born illness

### charcuterie & cheese

#### our meats

served with our mustard, pickles, and breads  
8 each 22 for three meats 38 degustation (5 meats)  
we only use naturally raised animals for our charcuterie

thick belly bacon peppercorn, brown sugar, hickory  
today's sausage berkshire pork shoulder, griddled  
classic rillettes pork shoulder, duck fat, potted  
tasso spicy southern style pork shoulder ham  
chicken liver mousse, cognac, winter spices  
duck ham II korean chili, star anise, coriander  
canadian bacon pork loin, long brine, smoke

#### cheese

served with sweet & salty nuts and pickled grapes  
8 each 22 for three cheeses 44 for 6 cheeses

three sisters cow, sheep, & goat milk NY nutty, grassy  
willoughby organic cow's milk VT funky, nutty  
soft goat cheese FRA herbs, lemon, shallots  
ewe's blue sheep's milk NY fudgy, tart  
reading raw cow's milk VT semi soft, slight funk  
aged bloomsday cow's milk CT tangy, semi soft

### snacks & small plates

new rivers pickled vegetables 6  
marinated olives, charred orange, fennel stalk, chili 6  
sweet and salty roasted nuts, rosemary, sea salt 6  
roasted sugar pumpkin hummus, grilled yogurt flatbread, sumac, bee pollen 8  
crispy 4 town brussels sprouts, honey dijon, crispy shallots, rosemary 8

ASK ABOUT OUR 2nd FLOOR PRIVATE DINING SPACE

## soup, salad, pasta, appetizers

roasted parsnip and macintosh apple bisque  
with hazelnuts and thyme

10

lettuce & herb salad, radishes, beets, toasted  
seeds, warm goat cheese toasts, white  
balsamic vinaigrette

12

romaine salad, lemon caper vinaigrette,  
grilled sourdough croutons, asiago

12

stewed RI littleneck clams, garlic chive,  
smoked pork belly breadcrumbs, lemon

12

garlic butter parker house rolls, oyster stew,  
smoked bacon, thyme

12

orecchiette RI lamb bolognese, grana padano

12/23

potato gnocchi, roasted wild mushrooms,  
parmigiano, thyme, olive oil

12/23

add pork sausage, smoked pork belly, pork shoulder ham +4

## entrees and larger plates

new rivers burger, homemade seeded bun, crispy frites & herbs, b&b pickles, malt vinegar aioli 18  
ask server for tonight's toppings add new rivers bacon +3 add sunny side egg +3 add hen of the woods mushrooms +3

spice crusted delicata squash & roasted beets, red lentils, roasted sugar pumpkin bisque, chervil 18  
add pork sausage, smoked tasso, or smoked pork belly +4

pan roasted bomber scallops, garnet yams, confit fennel, cubanelle pepper jam, lemon vinaigrette

27

grilled whole coho trout, smashed and crisped fingerlings, salsa verde, grilled lemon, sea salt

24

buttermilk roasted 1/2 chicken, white pumpkin puree, roasted broccoli, shaved radish, za'atar, jus

26

marinated & grilled hanger steak, roasted bone marrow gratinéé, roasted wild mushrooms, wine

29

roasted wild mushrooms 8  
crispy frites with malt vinegar aioli 8

chef/owner beau vestal general manager/owner elizabeth vestal  
sous chef anthony glieco beverage director m. luke tabor

please inform your server of any food allergies