

new rivers

summer

raw bar & cold seafood

oysters

walrus and carpenter originals RI petit, clean
salt ponds RI grassy, sweet

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

raw walrus and carpenter littlenecks

11 1/2 dozen 2 each*

big shrimp cocktail

3.5 each

smoked bluefish, marinated tomato, basil

8

striped bass belly pastrami, shaved gherkins,
flowering bronze fennel, mustard seeds

10

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

wagyu beef tongue pastrami spice, smoke

cheese

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

old chatham camembert square sheep/cow's milk

NY milky, clean, mild

red hawk organic cow's milk CA washed rind, stinky

soft goat cheese FRA herbs, lemon, shallots

hook's barnevelde blue goat's milk WI dry, tangy

toma cow's milk CA dense, salty, creamy

bridgid's abbey 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

all day plum tomatoes, goat cheese 'boursin', basil, grilled garlic sourdough 8

grilled flatbread, ricotta, squash blossoms, charred corn, pinenut 9

lightly roasted rainbow carrots, chamomile honey, cashew dukkah 9

charred RI shishito peppers, korean chili dip 7

AUGUST 17 BBQ AND ROSÉ DINNER

AUGUST 28 FOUR TOWN FARM CORN DINNER

ASK SERVER FOR DETAILS FOR THESE SPECIAL SUMMER FEASTS!

soup, salad, pasta, appetizers

summer squash velouté, raw zucchini salad,
sunflower seed gremolata

10

chilled fresh tomato and virgin olive oil soup,
marinated cherry tomato, basil, cracked pepper

10

lettuce & herb salad, radishes, beets, crispy
quinoa, warm goat cheese toasts, white
balsamic vinaigrette

12

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

12

roasted walrus and carpenter littlenecks,
tasso, four town corn, buttery jus, toast

12

spaghetti alla chitarra cacio e pepe, squash
blossoms, parmigiano reggiano

12/23

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

agnolotti stuffed with english peas, basil, and
mint; preserved lemon butter, sumac

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

seared & roasted RI milled polenta, raw zucchini and squash slaw, tomatoes, basil vinaigrette 18
add pork sausage, smoked tasso, or smoked pork belly +4

brown butter roasted RI bluefish, roasted squashes and radishes, tomato vierge, charred tomato
25

grilled RI striped bass, roasted corn bisque, smoked pork belly, blistered shishito peppers, maitake
27

yogurt roasted 1/2 chicken, bulgar tabouleh, marinated cucumbers and tomatoes, herb salad
26

grilled butcher's steak, herb roasted fingerling potatoes, summer beans, rareripe vinaigrette
27

roasted summer squash with basil 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