

new rivers

early 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*

RI littlenecks on the half shell

11 1/2 dozen 2 each*

big shrimp cocktail

3.5 each

scallop crudo, english pea, fresh rhubarb
10*

littlenecks, ramps, pickled onion, olive oil
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

foie mousse lemon, cream, pickled cherry

duck ham II korean chili, star anise, coriander

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

bluebird raw cow's milk MA salty, grassy

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

olive tapenade and anchovy toast, caper salsa verde 7

four town farm spinach fritters, romesco, smoked almonds 9

lightly roasted white asparagus, maine crab, bee pollen, lobster butter 10

soup, salad, pasta, appetizers

chilled carrot and coconut milk bisque, honey
and chili roasted cashews, chamomile
10

lettuce & herb salad, radishes, beets, crispy
quinoa, warm goat cheese toasts, white
balsamic vinaigrette
12

romaine salad, grilled sourdough croutons,
asiago cheese, lemon anchovy vinaigrette
12

stewed mussels and RI littlenecks,
english peas, chili, garlic, white wine, grilled
garlic sourdough
12

linguini a la chitarra 'carbonara', NR bacon,
cured egg yolk, english peas, grana, black pepper
13/25
add pork sausage, smoked pork belly, pork shoulder ham +5

lemon and herb ricotta agnolotti, creamed
spinach, breadcrumb, grana padano
13/25
add pork sausage, smoked pork belly, pork shoulder ham +5

larger plates

new rivers burger, homemade seeded bun, crispy frites and herbs, malt vinegar aioli, pickles 18
ask server for today's toppings add fried egg +3 add new rivers bacon +3 add wild mushrooms +3

RI milled goat cheese polenta, grilled four town farm asparagus, wild mushrooms, peas 20
add pork sausage, smoked pork shoulder, or smoked pork belly 24

RI bluefish, butter roasted radishes & english peas, crispy polenta gnocchi, chorizo spice vinaigrette
26

roasted MA scallops, fingerling potatoes, little carrots, sunflower seed gremolata, bee pollen
26

dijon & thyme roast chicken, roasted little pearl onions, fava beans, potato, preserved lemon jus
26

horseradish rubbed 'bistro fillet' steak, early summer squashes, tempura rareripe, tomato vierge
27

sides 8 each

frites, herbs, malt vinegar aioli ★ grilled 4-town summer squashes

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